

Fact Sheet



Nostra Cucina

Introduction

Nostra Cucina, which refers to “Our Kitchen” in Italian, is a salute to the heart of every Italian home, where bonds deepen over simmering pots and kneaded dough. Led by executive chef Peter Birks, the restaurant showcases traditional Italian regional cuisine, made using time-honoured techniques and the best produce from around the world.

The extensive menu features classic Italian fare such as Vitello Tonnato: Slow Roasted Veal Loin, Cavolo Nero Soup and Burrata Pizza with Mortadella, Pistachio and Onion Jam. Diners can indulge in an array of fresh handmade pastas prepared in-house daily and paired with sauces authentic to the various regions of Italy. The restaurant also offers a selection of handcrafted artisanal pizzas, freshly baked and served straight from wood-fired ovens.

Nostra Cucina’s impressive wine list boasts more than 700 labels, handpicked from 20 Italian regions. Apart from Tuscan wines such as Tignanello labels and unique wines such as Brunello di Montalcino, Nostra Cucina also offers biodynamic and organic wines that pair perfectly with its flavourful dishes.

The full Nostra Cucina experience is complete with a bar offering house-made citrus liqueurs created from fruits such as lemon and yuzu. The signature “Nostra Spritz” reinvents the classic Aperol Spritz by using the Sipsmith sloe gin and Cointreau, topped with fresh blueberries.

The Team

Peter Birks (Executive Chef)

Peter Birks brings a wealth of experience to his role as Executive Chef of Nostra Cucina. The Brisbane native’s passion for food and cooking started from a young age when his parents – who owned a franchise of popular Australian bakery, The Cheesecake Shop – signed him up for a cooking course when he was just 12. His restaurant journey took off in 1999, as an apprentice chef at Italian restaurant Il Centro in Brisbane. Winner of the Rising Chefs of Australia competition in 2002, Peter landed a work stint at Italian restaurant Cecconi’s in Melbourne in 2005. Peter also spent time in Carnevino and OTTO Enoteca in Las Vegas, which put him in good stead to assist with the opening of Italian restaurant Lupa in Hong Kong in 2012. Four years later, Peter led the kitchens at Mozza at Marina Bay Sands, during which he further elevated his culinary finesse in Italian regional cuisine. In August 2018, Peter continues to helm the kitchens at Nostra Cucina at Marina Bay Sands with his reinvention of Italian classics.

Ariana Flores (Executive Pastry Chef)

Growing up in Los Angeles, California, Ariana Flores first began to learn how to cook from her mother at home. Upon graduation from the prestigious Le Cordon Bleu College of Culinary Arts, she worked in a small bakery in downtown L.A., where she discovered her passion for pastry-making. Inspired by famous pastry chef Nancy Silverton, Ariana joined the celebrity chef’s pastry team in 2006 and worked alongside her for four years, before joining Marina Bay Sands as part of the opening team of Mozza in 2010. In August 2018, Ariana continues to helm the pastry team at Nostra Cucina in Marina Bay Sands.

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Fast Facts on *Nostra Cucina*

- Nostra Cucina is located opposite Sands Theatre, at the Galleria Level of The Shoppes at Marina Bay Sands, #B1-42.
- Launched on 1 August 2018, the restaurant has 250 seats in total, including three private dining rooms that can accommodate up to 14 persons each, and two cocktail bars.
- The opening hours are as follows:

Lunch Daily 12pm – 5pm	Dinner Daily 5pm - 11pm
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- Reservations are recommended and can be made at (65) 6688 8522 or NC_Reservations@marinabaysands.com