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NASHVILLE'S "MAFIAOZA'S" TEAM ANNOUNCES UPCOMING DINING BOOK GEARED TOWARD THE DATING SET

Series of Wine Tasting Events Planned for May

Nashville TN – The owners of MAFIAOZA's, Nashville's hotspot Italian eatery located in the center of the city's thriving 12South neighborhood, today announced pending release of their upcoming book, *Never Dine Alone Again*. The book, being described as a cross between the controversial, best-selling *The Rules* and *Martha Stewart's Hors D'Oeuvres Handbook*, is expected to hit bookstores in time for the holidays.

"We think that folks who are dating today are hungry for guides on how to entertain that are informative and that include fantastic recipes – but that also have a realistic edge to the advice being offered," noted Brett Corrieri, Corporate Chef and Catering Director of MAFIAOZA's. "Our thinking is that when it comes to entertaining today, quality menus are as important as quality dating experiences, plain and simple."

"Anyone can write down a list of party recipes," added Lars Kopperud, Co-Owner and General Manager of MAFIAOZA's, "but do they also include the best ways to actually *find* primo guests for cocktail parties? Or how to 'strategically' seat guests at dinner parties? And what about asking common-sense questions like 'If my date is uptight about trying new or different foods on our date, how uptight might he or she be about other things?' We're hoping that *Never Dine Alone Again* proves to be a handy and entertaining resource for folks out there in the dating world."

MAFIAOZA's, located at 2400 12th Avenue South, has been serving capacity crowds since its 2003 opening. The 320-seat New York-style Italian restaurant has earned a solid reputation throughout the region for producing first-rate, Naples-style pizzas, authentic pasta dishes, and impressive wine lists with numerous by-the-glass New and Old World selections.

In good heart-health news for patrons, MAFIAOZA's recently announced that it has eliminated all artificial trans fats from its menu offerings, and that Chef Corrieri's entire menu now will be entirely hydrogenated fat-free. "Eliminating trans fats was a no-brainer for us," Corrieri noted. "Doing so benefits our customers since the dishes we serve are not only healthier, but also taste even better."

To be added to the MAFIAOZA's email list, visit www.mafiazas.com.

Upcoming Wine Events

MAFIAoZA's plans to soon launch its 10-week series of "Wine Wednesday" classes. Attendees will be able to sample a combination of new and old world varietals at each event, and learn the in's and out's of wine appreciation from well-known Nashville Sommelier Mark Johnson. (Phone 615/269-4646 for more details.)

Also on the wine front, MAFIAoZA's next-door neighbor, Vinea Wine & Spirits, will continue its free series of Saturday wine and spirits tastings in May. To kick off the month, specialty mixes and tequila selections from the acclaimed Sauza® company will be offered and enjoyed at a special Cinco de Mayo Tequila Tasting, to be held from 2-5 pm on Saturday, May 5th. The Tequila Tasting event will be held at Corrieri's Formaggeria (located next-door to Vinea Wine & Spirits).

On Saturday, May 19th, Vinea Wine & Spirits also will be showcasing several exciting wines at their 2-5 pm tasting. In addition to offering two Montaudon champagnes for guests to sample, several new California wines from the Jacuzzi family vineyards will be highlighted at the event. The Jacuzzi West Coast wine selections are earning high praise in part due to their unique combination of some of Italy's most prized grapes, Primitivo Pinot Grigio and Sangiovese.

Vinea Wine & Spirits will cap off their May wine tasting events with a Saturday, May 26th South African wine tasting of the already well-known Stormhoek winery. Known for its cartoon branding and unequaled blog marketing, Stormhoek wines recently launched in the U.S. and are enjoying a rapid rise in popularity.

Phone 615/269-6880 for more details of Vinea Wine & Spirits wine tastings.

To receive notice of future Vinea Wine & Spirits specials and events, visit www.vineawine.com.

About MAFIAoZA's:

A favorite on the Nashville dining scene since its launch in 2003, MAFIAoZA's continues to "wow" capacity crowds nightly with its authentic Italian menu options, its impressive Old and New World wine list, and its comfortable, welcoming ambiance. The popular 1920s New York-style Italian restaurant – known for serving the finest stone-oven pizza in the southeast – offers dishes using fresh, seasonal ingredients, many of which are locally grown and produced by Kentucky's famed Sylvanus Farms. Corporate Chef and Catering Director Brett Corrieri has earned a solid reputation for his commitment to presenting flavorful, memorable dining experiences at MAFIAoZA's for his loyal and still-growing patron base.

MAFIAoZA's, widely known for catering as graciously to families and office parties as to singles' events and Nashville music industry celebrities, is making its mark among an enthusiastic press corps, as well, having been featured in such top-tier outlets as *The New York Times* and *Frommer's*, and having earned praise on numerous online venues including DiscoverOurTown.com and CitySearch.com.

For further information about MAFIAoZA's, or to schedule an interview with Chef Brett Corrieri, please contact Jen Beltz at Front Burner PR, LLC at Ph: 207/899-2750 or jen@frontburnerpr.com.

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