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MI PIACE

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Mi Piacce Kicks-Off 30th Anniversary Celebration By Raising A Glass & Introducing New Signature Fall Cocktail Menu!



(Pasadena, CA), Tuesday, October 8th, 2019: As their 30th anniversary draws near, **Mi Piacce** raises their glass and officially kicks-off the celebration by introducing their **New Signature Fall Cocktail Menu!**

Located in the heart of **Old Town Pasadena**, **Mi Piacce** is one of a very few restaurants from the very early days of Old Town's revitalization still standing strong. After dropping out of law school to pursue his aspirations of owning a restaurant, **Owner Armen Shirvanian** opened **Mi Piacce** with his beloved mother, **Partner and Pastry Chef Takis Markoutsis** nearly thirty years ago. Shirvanian's mother worked in the restaurant for over two decades, where a strong familial bond was organically created amongst the staff, and this has remained intact and is an integral component of **Mi Piacce's** success today. Initially just over 200 square feet when the restaurant first opened, a 2003 interior renovation by New York designer [Tony Chi](#) allowed **Mi Piacce** to expand and introduce the **Mi Piacce Bar**, a lively oasis perfect for a proper cocktail with friends old and new anytime of the day or evening. "In the ever-changing cocktail community, it is vital to stay fresh and up-to-date on what is happening in the current climate. I exhaust every resource available to me, none of which are more important than **Mi Piacce's** talented and passionate team of bartenders," says Shirvanian.

To stir things up behind the **Mi Piacce Bar**, Shirvanian brought in **Cocktail Consultant Josh Suchan** of [Ice and Alchemy](#) who started his career under the mentorship of legendary barman and author Jeffrey Morgenthaler. Morgenthaler hired Suchan to be part of his opening team at *Pépé le Moko* in Portland where Suchan's skills were refined as he gained discipline working alongside Morgenthaler. Suchan then headed to Los Angeles where he has put his personal stamp at L.A. hotspot *Otoño* in Highland Park, and institutions like the *Foundation Room* at the House of Blues Anaheim, and *Skylight Gardens* in Westwood. With ten years in the beverage industry and a background in architecture and design, Suchan appreciates the marriage of simplicity and surprise, while grounded in the traditional he likes to explore the modern, thus generating and creating unique beverage and cocktail solutions for each client and concept. "I like to find a way to artistically express what is inside the glass while creating a multi-sensory experience; focusing on the ingredients, aroma, taste, and the visual appropriate



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to the cocktail,” says Suchan. “For Mi Piacce, I incorporated recognizable ingredients that bridge these gaps, to entice regulars and new guests alike. I want guests to taste the heart and soul behind the style.”

Suchan pulled out all of the stops when creating **Mi Piacce’s New Signature Fall Cocktail Menu**, sure to ensnare the senses, beginning with the **Deep Purple**, a visually alluring fantasy comprised of Empress 1908 Gin, Fever Tree Mediterranean Tonic, juniper berries, pink peppercorns, rose petals, and grapefruit peel. Guests will also not have to go on a divine quest to unearth the **Holy Grail**, a spin on the whisky sour featuring Evan Williams Black Label Bourbon, Moscatel Pisco, egg whites, bee pollen, ginger and lemon juice. Tango with two tropical libations, starting with the **Chica Cubana**, made with SelvaRey Coconut Infused Rum, Averna Amaro, cola syrup, lime juice, coconut flakes, and cinnamon, while **The Influencer** is all about social life, not social media, featuring Joven Illegal Mezcal, Dobel Blanco Tequila, Sfumato Amaro, pineapple-habanero tincture, habanero tincture, and grilled pineapple. The multisensory **Smoke on the Water** is a libation guests are sure to never forget, made with Wheatley Vodka, Aperol, St-Germain, and aromatic fog. For guests seeking the comfort of familiarity, **Mi Piacce Bar Manager Nikos Baltas** is ready to shake or stir any one of **Mi Piacce’s Signature Classic Cocktails** that are available for all to enjoy, such as **The Best Ever Gin & Tonic** featuring Martin Miller Westbourne Strength Gin, Fever Tree Tonic, lemon verbena and juniper berries; **The Italian Job**, comprised of Angel Envy Bourbon, Cocchi Vermouth di Torino, Amaro Montenegro, Miracle Mile Toasted-Pecan Bitters, and applewood smoke, or the refreshing **Orange Grove** made with Stolli Orange Vodka, Campari, fresh basil and grapefruit.

For those looking for a workday reprieve, **Mi Piacce Happy Hour** is offered every Monday from 4:00 pm until close, and every Tuesday through Friday from 4:00 pm to 7:00 pm. In addition to enjoying select **Cocktails, Wine,** and **Beer** at reduced prices, guests can enjoy **25% off Bottled Wine** every Tuesday and Wednesday. **Chef de Cuisine Gil Saulnier** entices guests to sip and snack with his **Happy Hour Bar Menu** offering specials such as **Ravioli Burro**, fresh handmade butternut squash and ricotta filled ravioli with brown butter, the **Smoked Salmon Pizzetta**, a pizza-style pastry dough topped with Norwegian Smoked Salmon, caramelized leeks and chives, or the **Mi Piacce Classic Burger** featuring a ribeye mix topped with Tillamook Cheddar, raw Vidalia onion, Thousand Island, tomato, and Boston lettuce on a sesame brioche bun.

So, sip, savor, and fall in love with **Mi Piacce’s New Signature Fall Cocktail Menu** where the celebration is just getting started!

Mi Piacce is open for **Lunch** every day from 11:00 am to 4:00 pm. **Mi Piacce** is open for **Dinner** every Sunday through Thursday from 4:00 to 11:00 pm, and every Friday and Saturday from 4:00 pm to 12:00 Midnight. **Happy Hour** is served in the **Mi Piacce Bar** every Monday from 4:00 pm until close, and every Tuesday through Friday from 4:00 pm to 7:00 pm. For more information or reservations, please visit www.MiPiacce.com or call **Mi Piacce** directly at 626.795.3131.

For photos of Mi Piacce New Fall Signature Cocktails, please visit the Dropbox link below:

https://www.dropbox.com/sh/8euc8wdq8z58lrn/AAAqOZMr_s0JvEnBURtxSMEja?dl=0

Photo Credit: acuna-hansen



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Dropbox link to Mi Piacé's New Signature Fall Cocktail Menu:

<https://www.dropbox.com/sh/lnw3is85v7zvlI4/AAC5nbD0lfaZntErj23gj25Ya?dl=0>

Social Media: Please follow **Mi Piacé** on **Facebook** [@MiPiacéPasadena](#) and **Instagram** [@mipiacepasadena](#)

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