



## Chef Mario Carbone

# CARBONE

Mario Carbone is a chef and restaurateur from Queens, New York. With his partners, he runs a number of restaurants such as Torrisi, Parm, Santina and Carbone.

To date, both Torrisi and Carbone restaurants have been nominated as one of the “Best New Restaurants in America” by the James Beard Foundation. In addition to the restaurants’ numerous accolades, Mario has been awarded “Best New Chef in America” by *Food & Wine Magazine* and nominated for several James Beard Awards.

Carbone pays homage to the essence of the great Italian-American restaurants of the mid-20th century in New York, where delicious, exceptionally well-prepared food was served in settings that were simultaneously elegant, comfortable and unpretentious. The food is reminiscent of the same period, but takes many of its culinary cues from the great talents and techniques of the present. Familiar dishes like Seafood Salad, Linguini Vongole, Lobster Fra Diavolo, Chicken Scarpariello and Veal Parmesan are elevated to a new level.

ITALIAN-AMERICAN  
BY CHEF MARIO CARBONE

### SERVICE AVAILABILITY

Dinner

### GENERAL INFORMATION

Chef/Partner – Mario Carbone  
Executive Chef – John Chan Boon

Seating Capacity  
213 Total Seats  
38-Seat Private Dining Room  
can be split in two rooms of 18  
30-Seat Semi-Private White Room

*“Our ARIA restaurant will be larger than the New York location, which offers the opportunity to place an even greater focus on creative tableside presentations, from our Caesar Salad and Pulled Mozzarella to our Lamb Chops. These little touches all work together to create a fun, fine dining experience. Food is more important to me than anything in the world, but at the end of the day, what I want to do is have a great time with the best food and the possibilities for that in Las Vegas are endless.”*



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## RESTAURANT INFO

New York's critically acclaimed Carbone restaurant brings its show-stopping, Italian-American dining experience to the bright lights of Las Vegas at ARIA Resort & Casino. The celebrated concept from Mario Carbone, Rich Torrisi and Jeff Zalaznick (Major Food Group) pays homage to the Italian-American restaurants of the mid-20th century — an era of great food, glamour and tableside showmanship. Carbone's guests are treated to the finest culinary craftsmanship in a remarkable setting with unforgettable service and contemporary nostalgia.

## SIGNATURE DISHES

Spicy Rigatoni

Veal Parmesan

Lobster Fra Diavolo

Tiramisu

Caesar alla ZZ

