

TRADITIONAL AND  
CONTEMPORARY ITALIAN  
DISHERS INSPIRED BY THE  
TUSCAN STANDARDS OF  
SIRIO MACCIONI'S YOUTH



## GENERAL INFORMATION

### Chef/Partner

Sirio Maccioni

### Executive Chef

Vincenzo Scarmiglia

### Seating Capacity

283 total seats

38 private dining (can be divided in half)

152 main dining room seats

85 café side

15 bar

"Sirio Ristorante has a broader appeal than its siblings, expressing a sharp sense of individuality in its menu and décor. Red leather seats, a dramatically sculpted ceiling and an open kitchen (where the chef can be seen preparing homemade pastas) make Sirio a place you want to linger."

- Michael Hiller  
*The Dallas Morning News*



## RESTAURATEUR SIRIO MACCIONI

Sirio Maccioni is one of the world's most charismatic restaurateurs and the brains, energy and passion behind Le Cirque and Osteria del Circo in New York City and Bellagio Las Vegas. His first restaurant, Le Cirque, opened in 1974 at the Mayfair Hotel and has since become a New York institution, quickly claiming a rare four-star rating from *The New York Times* and in 1995, receiving the James Beard Foundation's coveted Restaurant of the Year award.

Clearly, a love of the restaurant world runs in the Maccioni family. The three high-energy Maccioni sons—Mario, Marco and Mauro—soon became immersed in the business alongside their parents, and together opened Osteria del Circo in 1996. Immediate success confirmed the timeless quality of the family's united vision.

Now, at ARIA, the Maccionis introduce an all-new contemporary dining experience with Sirio Ristorante, conceived as a tribute to the family's legendary patriarch, representing a combination of taste-memories from Mr. Maccioni's childhood and travels.

PRIVATE DINING: Group Dining Department: [groupdining@arialasvegas.com](mailto:groupdining@arialasvegas.com)  
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*Aria*  
RESORT & CASINO  
LAS VEGAS



Branzino



Main Dining Room



Carpaccio



Lamb Chops



### RESTAURANT INFO

Signature impeccable Italian tastes are presented at Sirio Ristorante, appropriately named for the Maccioni family’s renowned patriarch, Sirio. Rustic home-style Italian specialties from Sirio’s Tuscany homeland grab the spotlight at Sirio Ristorante, backed by a cast of more contemporary dishes both refined and indulgent. The menu offers a myriad of pastas and appetizers to simple and robust entrées. Governing the preparation of every dish is a core Italian philosophy of simplicity, in which imported ingredients and freshness are placed center stage. The glamorous interior, designed by longtime Maccioni-collaborate Adam Tihany, channels the romance of Rome circa the 1960s with la dolce vita (the sweet life) headiness, subdued by a sleek backdrop of early 20th-century Italian architecture. Inside, a casual 85-seat café—separated from its more formal counterpart by a room-length bar—opens onto the 2nd Floor Promenade to capture the see-and-be-seen essence of Sirio’s celebrity theme. The back of the 152-seat main dining room is punctuated by an open kitchen demonstrating classic preparations. With an emphasis on tradition, hospitality and one of the most impressive selections of Italian vintages in Las Vegas, Sirio Ristorante brings old-time Italy to you.

### PRIVATE DINING

This newest dining vision from the mind of Maccioni is ready for its close-up for any event with a decadent 38-seat private dining room. Guests can indulge in the gracious surroundings of this exclusive room that can be divided into two for smaller, more intimate events. Whatever size the group, this special dining area can be the ideal setting for a most memorable event.

### SIGNATURE DISHES

**Frutti di Mare** Three Oysters, Two Prawns, Half Lobster Tail

**Pappa al Pomodoro** Traditional Tuscan Tomato Bread Soup

**Ravioli di Ricotta e Spinaci alla Moda di ‘Mamma Egi’**

Egi’s Ravioli of Sheep Milk Ricotta, Spinach, Swiss Chard, Sage-Butter Sauce

**Costoletta di Vitello alla Milanese, Insalata di Rucola e Pachini**

Pan-Fried Breaded Veal Chop Milanese, Arugula-Cherry Tomato Salad

**Ossobuco di Vitello, Verdurine dell’Orto, Risotto allo Zafferano**

Braised Veal Shank, Garden Vegetables, Saffron Risotto



## MENU A \$75 PP

### FIRST COURSE

LATTUGA ROMANA ALLA CESARE  
CON CROSTONI AL PARMIGIANO  
Traditional Caesar Salad with Parmesan Croutons

### ENTRÉE SELECTION

RAVIOLI DI RICOTTA E SPINACI ALLA MODA  
DI MAMMA EGI AL BURRO E SALVIA  
"Egi" Ravioli of Sheep Milk Ricotta Cheese & Spinach  
in Sage/Butter Sauce

COSTOLETTA DI MAIALINO ARROSTO,  
SALSA AL BALSAMICO DI MELE,  
RISO NERO PIEMONTESE ALLE VERDURINE  
Roasted Pork Chop, Apple Vinegar Demi-Glace,  
Piedmontese Black Rice with Vegetable Confetti

FILETTO DI SALMONE ARROSTO, COULIS DI PEPERONI,  
SPINACI SPADELLATI, PATATE GOFFRATE  
Roasted Salmon Steak, Bell Pepper Coulis, Sautéed Spinach,  
Potato Gaufrette

### DESSERT DUO

TIRAMISU TRADIZIONALE  
Traditional Tiramisu  
&  
CREMA ALLA CATALANA CON FRUTTI DI BOSCO  
Crème Brûlée with Berries

## MENU B \$85 PP

### FIRST COURSE

MISTICANZA AL BALSAMICO  
Baby Field Greens Salad with Balsamic Dressing,  
Tomato, Cucumber, Parmesan Shavings

### SECOND COURSE

RAVIOLI DI RICOTTA E SPINACI ALLA MODA  
DI MAMMA EGI AL BURRO E SALVIA  
"Egi" Ravioli of Sheep Milk Ricotta Cheese & Spinach  
in Sage/Butter Sauce

### ENTRÉE SELECTION

FRACOSTA DI MANZO ALLA GRIGLIA, SALSA  
ALLA SENAPE, PATATE NOVELLE, FAGIOLINI  
Grilled 12-oz. Beef NY Steak, Dijon Demi-Glace,  
Roasted Fingerling Potatoes, Sautéed Green Beans

PETTO DI POLLO AL LIMONE, FUNGHI,  
CARCIOFI, ASPARAGI BRASATI  
Roasted Chicken Breast, Lemon Sauce,  
Braised Mushrooms, Artichokes, Asparagus

FILETTO DI SALMONE ARROSTO, COULIS DI PEPERONI,  
SPINACI SPADELLATI, PATATE GOFFRATE  
Roasted Salmon Steak, Bell Pepper Coulis, Sautéed Spinach,  
Potato Gaufrette

### DESSERT DUO

TIRAMISU TRADIZIONALE  
Traditional Tiramisu  
&  
CREMA ALLA CATALANA CON FRUTTI DI BOSCO  
Crème Brûlée with Berries

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## MENU C \$95 PP

### FIRST COURSE

INSALATA DI SPINACI E RICCIA ALLA MOSTARDA DOLCE  
CON ASPARAGI, GORGONZOLA, PROSCIUTTO CROCCANTE  
Baby Spinach & Frisee Salad with Asparagus in Honey Mustard  
Dressing with Gorgonzola Cheese & Crispy Prosciutto

### SECOND COURSE

CARPACCIO DI MANZO ALL'OLIO D'AGRUMI, RUGHETTA,  
CAPPERI, PARMIGIANO IN SCAGLIE  
Beef Carpaccio, Citrus Olive Oil, Capers, Arugula,  
Parmesan Shavings

### THIRD COURSE

PENNE CON POLPETTE DI VITELLO E RICOTTA ALLA SALSA  
DI POMODORO  
Penne Pasta with Veal & Ricotta Cheese Meatball  
in Tomato Sauce

### ENTRÉE SELECTION

FRACOSTA DI MANZO ALLA GRIGLIA, SALSA  
ALLA SENAPE, PATATE NOVELLE, FAGIOLINI  
Grilled 12-oz. Beef NY Steak, Dijon Demi-Glace,  
Roasted Fingerling Potatoes, Sautéed Green Beans

PETTO DI POLLO IMPANATO, SALSA DI POMODORO,  
PARMIGIANO, PURE' DI PATATE  
Traditional Chicken Parmigiana, Mashed Potatoes

FILETTI DI BRANZINO ARROSTO,  
SALSA ALLA SICILIANA CON CAPPERI E OLIVE, FETTUNTA  
Pan-Roasted Mediterranean Sea Bass, Sicilian Sauce  
with Olives & Capers, Garlic Bread Croutons

### DESSERT SELECTION

PANNACOTTA CON ZUPPETTA D'AGRUMI  
Panna Cotta with Citrus Soup

TORTINO AL CIOCCOLATO, SALSA DI FRUTTI DI BOSCO,  
GELATO ALLA VANIGLIA  
Chocolate Fondant, Berry Sauce, Vanilla Gelato

## MENU D \$115 PP

### CANAPÉS

ASPARAGUS WRAPPED IN WARM BEEF CARPACCIO  
WITH LEMON OLIVE OIL

MINI CRAB CAKES WITH BASIL AIOLI

### FIRST COURSE

LATTUGHE MISTE CON MELE, NOCCIOLE CAMELLATE,  
FORMAGGIO CAPRINO, VINAIGRETTE ALLO CHAMPAGNE  
Spring Mix Salad with Apples, Caramelized Hazelnuts,  
Crumbled Goat Cheese, Champagne Vinaigrette

### SECOND COURSE

PAPPA AL POMODORO CON GOCCE DI BALSAMICO  
Traditional Tuscan Tomato Bread Soup, Balsamic Vinegar

### THIRD COURSE

RISOTTO AL FUNGHI DI SELVA E PARMIGIANO  
Risotto with Wild Mushrooms

### ENTRÉE SELECTION

FILETTO DI MANZO ALLA GRIGLIA, DEMI GLACE AL  
VINO ROSSO, PATATE NOVELLE, FAGIOLINI  
Grilled 8-oz. Beef Tenderloin, Red Wine Demi-Glace,  
Roasted Fingerling Potatoes, String Beans

SCALOPPINE DI VITELLO AL LIMONE E CAPPERI,  
PURE' DI PATATE  
Veal Scaloppine in Lemon Caper Sauce, Mashed Potato

FILETTI DI BRANZINO ARROSTO,  
SALSA ALLA SICILIANA CON CAPPERI E OLIVE, FETTUNTA  
Pan-Roasted Mediterranean Sea Bass, Sicilian Sauce  
with Olives & Capers, Garlic Bread Croutons

### DESSERT SELECTION

TIRAMISU TRADIZIONALE  
Traditional Tiramisu

TORTINO AL CIOCCOLATO, SALSA  
DI FRUTTI DI BOSCO, GELATO ALLA VANIGLIA  
Chocolate Fondant, Berry Sauce, Vanilla Gelato

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## CANAPES MENU

Select four items to be passed for a half hour, \$30 per person

Select six items to be passed for a half hour, \$40 per person

### VEGETARIAN

ROULADE OF GRILLED ZUCCHINI WITH ROASTED BELL PEPPER, GOAT CHEESE, WATERCRESS PESTO

EGGPLANT CAPONATA ON BRUSCHETTA

ROASTED MUSHROOM CAPS FILLED WITH PARMIGIANO MOUSSE

MINI CHEESE PIZZA

VOL AU VENT "PRIMAVERA," TRUFFLE CHEESE FONDUTA

### FISH

MINI LOBSTER PIZZA, PADDLEFISH CAVIAR

LOBSTER MEDALLION ON TOAST, AVOCADO, LEMON VINAIGRETTE

SCOTTISH SMOKED SALMON ROSETTE ON TOAST

MINI CRAB CAKES WITH BASIL AIOLI

TUNA TARTARE ON TOAST POINTS

DOVER SOLE IN BRICK CRUST, OLIVE TAPENADE, BASIL, TOMATO

ROSEMARY-SCENTED GRILLED PRAWNS

KING CRAB MEDALLION IN LEEKS, RASPBERRY CAVIAR DRESSING

### MEAT

TRUFFLE RISOTTO ARANCINI, FOIE GRAS CORE

GORGONZOLA POLENTA CROUTON, ASPARAGUS MOUSSE, CRISPY PROSCIUTTO

GRILLED MARINATED BEEF NEW YORK STRIP, AGED BALSAMIC

WILD MUSHROOM BRUSCHETTA, DEMI-GLACE

ROASTED ASPARAGUS TIPS WRAPPED IN WARM BEEF CARPACCIO, LEMON AIOLI

DUCK LEG CONFIT & BEET SALAD IN TRUFFLE DRESSING OVER POTATO GAUFRETTE

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## ARIA RESTAURANT EVENT INQUIRY FORM

Thank you for your interest in ARIA Resort & Casino Restaurants.

ARIA has assembled a collection of the world's most critically acclaimed chefs and restaurateurs, with enticing new concepts from such chefs as Jean-Georges Vongerichten, Michael Mina, Sirio Maccioni, and Julian Serrano. For the first time, Michelin three-star Chef Masayoshi Takayama brings his unrivaled mastery of Japanese cuisine to Las Vegas with BARMASA. Also new to Las Vegas, James Beard Foundation Award-winning Chef Shawn McClain introduces his innovative cuisine at Sage.

To better assist you with your group dining request, please complete the following information below.

RESTAURANT \_\_\_\_\_

DATE \_\_\_\_\_

TIME \_\_\_\_\_

EXPECTED GUEST COUNT \_\_\_\_\_

COMPANY NAME OR OCCASION \_\_\_\_\_

ON-SITE CONTACT NAME \_\_\_\_\_

CELL PHONE NUMBER \_\_\_\_\_ E-MAIL ADDRESS \_\_\_\_\_

MENU \_\_\_\_\_

WILL ALCOHOLIC BEVERAGES BE PAID FOR BY HOST? \_\_\_\_\_

ARE YOU REQUESTING PRIVATE DINING ROOM OR MAIN DINING ROOM? \_\_\_\_\_

SPECIAL REQUEST \_\_\_\_\_  
\_\_\_\_\_

ANY KNOWN GUEST ALLERGIES OR DIETARY RESTRICTIONS IN DINNER PARTY? \_\_\_\_\_

All dietary needs may be met with advance notice.

- At time of booking a 50% deposit will be taken to confirm the event.
- All parties of twelve (12) and more and/or private dining events are subject to a 20% service fee and 8.1% sales tax.
- The final guest count is due via fax or e-mail three (3) days before event. All parties will be charged the guaranteed number or actual guest count, whichever is greater.