



Chef Mario Carbone

CARBONE

Mario Carbone is a chef and restaurateur from Queens, New York, who runs a number of restaurants with his partners such as Torrisci, Parm, Santina and Carbone.

To date, both Torrisci 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

GENERAL INFORMATION

Chef/Partner
Mario Carbone

Seating Capacity
213

38-Seat Private Dining Room
can be split in two rooms of 18
32-Seat Semiprivate 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.”

All menus and pricing subject to change • Group Dining Department: groupdining@aria.com
Phone 702.590.8638 Fax 702.669.6374 3730 Las Vegas Boulevard South Las Vegas, Nevada 89158

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CARBONE

RESTAURANT INFO

New York's critically acclaimed Carbone restaurant will bring its show-stopping, Italian-American dining experience to the bright lights of Las Vegas when it debuts this fall 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



CARBONE

FAMILY-STYLE GROUP MENU \$128 PER PERSON

ANTI PASTI

(Choose Three)

BAKED CLAMS OREGANATA

BEETS SICILIANA

SIZZLING PANCETTA

HOUSE CHOPPED SALAD

CAESAR SALAD

OCTOPUS PIZZAIOLO

TUNA CALABRESE

GORGONZOLA SALAD

CAVIAR COURSE

Pricing Available Upon Request

PASTA

(Choose One)

SPICY RIGATONI VODKA

GEMELLI DI RABE

TORTELLINI AL RAGU

FUSILLI CON FUNGHI

ENTRÉE

(Choose Two)

BASS OREGANATA

RIBEYE DIANA

CHICKEN MASSIMO

VEAL PARMESAN

CAULIFLOWER STEAK

CHICKEN SCARPARELLO

SCALLOPS LIVORNESE

CHERRY PEPPER RIBS

PORK CHOP & PEPPERS

UPGRADES

LOBSTER FRA DIAVOLO

\$35 Per Person

PRIME PORTERHOUSE

\$50 Per Person

DOUBLE LAMB CHOPS

\$20 Per Person

DESSERT

(Choose Two)

CHEESECAKE

TIRAMISU

BLACKOUT CAKE

Menu prices do not include beverages, tax or gratuity.
Menu changes based on seasonal availability of local ingredients.
Vegetarian meals may be prepared with advance notice.

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CARBONE

FAMILY-STYLE GROUP MENU \$148 PER PERSON

ANTI PASTI

(Choose Three)

BAKED CLAMS OREGANATA

BEETS SICILIANA

SIZZLING PANCETTA

HOUSE CHOPPED SALAD

CAESAR SALAD

GORGONZOLA SALAD

OCTOPUS PIZZAIOLO

TUNA CALABRESE

GORGONZOLA SALAD

CAVIAR COURSE

Pricing Available Upon Request

PASTA

(Choose Two)

SPICY RIGATONI VODKA

GEMELLI DI RABE

TORTELLINI AL RAGU

FUSILLI CON FUNGHI

ENTRÉE

(Choose Three)

BASS OREGANATA

RIBEYE DIANA

CHICKEN MASSIMO

VEAL PARMESAN

CAULIFLOWER STEAK

CHICKEN SCARPARELLO

SCALLOPS LIVORNESE

CHERRY PEPPER RIBS

PORK CHOP & PEPPERS

UPGRADES

LOBSTER FRA DIAVOLO
\$35 Per Person

PRIME PORTERHOUSE
\$50 Per Person

DOUBLE LAMB CHOPS
\$20 Per Person

DESSERT

(Choose Two)

CHEESECAKE

TIRAMISU

BLACKOUT CAKE

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