



<b>LOCATION</b>	ARIA Resort & Casino 3730 Las Vegas Blvd. <i>Casino Level / Adjacent to the Race &amp; Sports Book</i>
<b>DATE ESTABLISHED</b>	July 4, 2013
<b>CHEF/ MANAGING PARTNER</b>	Shawn McClain
<b>EXECUTIVE CHEF</b>	Mitchell Holmes
<b>GENERAL MANAGER</b>	Johnathon Baker
<b>HOURS</b>	Monday – Friday; 11:30am to 12:30am Saturday and Sunday; 10am to 12:20am
<b>RESERVATIONS</b>	877.230.2742
<b>CUISINE</b>	Modern spin on East Coast style pizza and Italian pizzerias; Also serving Italian-inspired specialty small plates and pastas as well as home-style desserts.
<b>SIGNATURE DISHES</b>	<b>Pizzas:</b> Gotham, Farmstead, Truffle, North Beach <b>Pastas:</b> Ricotta Cavatelli, Pigs & Truffles <b>Meat &amp; Cheese Bar:</b> featuring artisanal charcuterie and international cheeses <b>Small Plates:</b> Wood-Fired Clams & Linguica Sausage, Marinated Octopus Crostini, Creamy Polenta & Farm Egg
<b>WINE</b>	An extensive wine list encompassing sparkling, rosé, whites and reds. Glass or bottle selections available.
<b>BEER</b>	All 11 taps are filled with hand-selected American craft microbrews. The restaurant also features a diverse selection of over 50 domestic and international bottled beers, as well as three gluten-free beers.
<b>DESIGNER</b>	David Rockwell and Rockwell Group

**DÉCOR**

Strong concentration on craftsmanship and use of the finest natural materials; a design highlight and focal point is the custom mural by CYRCLE, a Los Angeles-based street artist collective. The restaurant is defined by three dynamic spaces: a reinterpretation of the classic pizza slice counter; a bustling main dining room with a spalted maple wood wall and a custom horseshoe-shaped bar; and a semi-private dining area that seats up to 10 guests, featuring a charred wood wall and a brass chain-link curtain.

**DRESS CODE**

Casual

**CREDIT CARDS**

All major credit cards accepted

**CAPACITY**

3,800 square feet  
Main Dining: 100  
Bar: 15