

Eataly Las Vegas at Park MGM Unveils Exciting Renovations, New Concepts and Summer Updates

Explore Italian Delights with New Cucina del Mercato Counters, 'Spritz Life' Aperitivo Program, and Seasonal Gelato & Gnocchi Experiences

LAS VEGAS (July 16, 2024) – Eataly Las Vegas at [Park MGM](#) is excited to debut a series of renovations including a new Eataly concept, a revamped look at Cucina del Mercato and refreshed culinary stations, all set to elevate the guest experience and offerings in the popular Italian marketplace.

Highlights of the exciting changes include:

COMING SOON: NEW EATALY CONCEPT – Eataly Las Vegas will begin the build out of a new culinary concept that welcomes a fresh approach to the venue's epicurean journey while still delivering the exceptional flavors, service, and hospitality for which the brand is known. The concept will be located in The Wine Shop, which will close after operations on Saturday, July 27. Additional details will be shared in the coming months.

COMPLETED: CUCINA DEL MERCATO RENOVATIONS – Providing a taste of Italy's diverse culinary landscape, the team has designed a new Le Polpette destination highlighting fare across the regions of Eataly, a reimaged La Pasta Fresca station with noodles made directly by Italian artisan pasta makers, and La Carne e Il Pesce showcasing sustainably sourced meat and seafood. Menu highlights include:

- [Le Polpette Station](#)
 - **POLPETTE CLASSICO** – Braised pork and beef meatballs served with Mutti Tomato Sauce, Agriform 14-Month Parmigiano Reggiano DOP, and housemade Focaccia bread
 - **CHEESEBURGER CON UOVO** – Snake River Farms Wagyu Double Beef Patties, Brioche, Salsa Roja, Boston Lettuce, Heirloom Tomatoes, Ghidetti Provolone Picante, Chino Valley Farms Eggs, Bacon, and Fries
- [La Pasta Fresca Station](#)
 - **CASARECCE ALLA NERANO** – Housemade Casarecce pasta served with Genuine Fulvi Pecorino Romano, Agriform Parmigiano Reggiano DOP, butter, and zucchini
 - **LASAGNA CLASSICA** – Housemade Lasagna sheets complemented with pork and beef ragù, Béchamel, and Agriform Parmigiano Reggiano DOP
 - **BRUSCHETTA AL POMODORO** – Traditional Bruschetta served on housemade, grilled sourdough bread, and topped with basil and extra virgin olive oil
- [La Carne e Il Pesce Station](#)
 - **TONNO** – Grilled Wild-Caught Tuna, Cherry Tomatoes, Taggiasca Olives, and Basil
 - **RIBEYE** – Double R Ranch 14oz Ribeye, Arugula, Agriform 14-Month Parmigiano Reggiano® DOP
 - **OSTRICHE** – A choice between half-dozen or full dozen fresh oysters

SPRITZ LIFE – Celebrating the art of the aperitivo, 'Spritz Life' returns to Eataly Las Vegas with 19 unique variations of the cocktail. Guests can enjoy traditional spritzes with Aperol or Campari alongside innovative creations that feature premium Italian liqueurs and sparkling wines. Each spritz embodies the spirit of summer and invites guests to unwind and savor the moment. Menu highlights include:

- **DONNA** – Sipsmith Strawberry Smash Gin, Borgogno Vermouth, Lemon, Fever Tree Elderflower Tonic, Sparkling Rosato, Hibiscus Syrup
- **MELONE** – Grey Goose Essences Watermelon & Basil, Moscato d'Asti, Watermelon Juice, Lime
- **FRAGOLINA** – Grey Goose Essences Strawberry and Lemongrass, Borgogno Vermouth Bianco, Lemon, Moscato d'Asti, Fever Tree Club Soda
- **POMPELLO** – Casamigos Blanco, Ruby Grapefruit Syrup, Lemon, Fever Tree Grapefruit Soda, Prosecco
- **BELLA ROSA** – Remy Martin VSOP, Ramazzotti Rosa, Hibiscus Syrup, Lemon, Fever Tree Club Soda, Sparkling Rosato

GELATO ALLA GRANDE – Escape the desert heat with Eataly Las Vegas' handcrafted Italian treats and shareable sundaes. 'Gelato alla Grande' features a variety of gelato and sorbetto concoctions layered with espresso and high-quality ingredients imported directly from Italy. Guests can make their own *Affogato* or *Coppa* creations by selecting their choice of housemade gelato or sorbetto, syrups, and toppings such as chocolate chips, pistachio, pirouette, walnuts, orange peels, Amarena

cherries, and more. Menu highlights include:

- **COPPA ANTICO** –1 Scoop each of Fior di Latte, Vaniglia, Cioccolato, Caramello & Nocciola Gelato, topped with Pistachio, Pirouette Biscotti, Chocolate Drizzle
- **COPPA FRAGOLA** –1 Scoop each of Vaniglia, Fior di Latte, & Mascarpone Gelato, topped with Sliced Strawberries, Whipped Cream, Pistachios, Crushed Cone
- **AFFOGATO TIRAMISÙ** –1 Scoop each of Cioccolato & Caramello Gelato, Classic Tiramisù, Lavazza Espresso, topped with Whipped Cream, Cocoa Powder, Pirouette Biscotti
- **AFFOGATO SUPREMO** – 1 Scoop each of Fior di Latte & Cioccolato Gelato, Lavazza Espresso, topped with Whipped Cream, Pistachios, Chocolate Drizzle

GNOCCHI POP-UP BAR – Indulge in the classic northern Italian specialty, gnocchi, at Eataly's Chef Table on select dates throughout the summer. The pop-up showcases light, fluffy house made potato gnocchi expertly paired with a variety of flavorful sauces. Available July 26-27, August 1-3, and August 8-10. Menu highlights include:

- **GNOCCHI ALLA BOLOGNESE** – Gnocchi, pork and beef ragu alla bolognese, Agriform 14-Month Parmigiano Reggiano® DOP
- **GNOCCHI CACIO E PEPE** – Gnocchi, Granarolo Pecorino Romano DOP, black pepper
- **GNOCCHI ALLA SORRENTINA** – Gnocchi, Mutti tomatoes, house made mozzarella, Agriform 14-Month Parmigiano Reggiano® DOP, basil

Eataly Las Vegas is located inside Park MGM and can be accessed through the casino floor or from Las Vegas Boulevard. The venue is open daily from 11:00 a.m. – 11:00 p.m.

###

Media Contact:

Allissa Williams

Kirvin Doak Communications

awilliams@kirvindoak.com

<https://newsroom.mgmresorts.com/2024-07-16-Eataly-Las-Vegas-At-Park-MGM-Unveils-Exciting-Renovations-New-Concepts-And-Summer-Updates>