A Slice of San Francisco Hits the Strip: Moneyline Pizza & Bar Hosts Che Fico Pizzeria Pop-Up at ARIA March 19–21



An exclusive venue takeover featuring one of the Bay Area's most renowned chefs and pizzas

LAS VEGAS (March 6, 2026)– Moneyline Pizza & Bar at ARIA Resort & Casino will host an exclusive pop-up with Che Fico Pizzeria March 19–21. The acclaimed restaurant from San Francisco's award-winning restaurant group, Back Home Hospitality, will fully takeover both the dining room and slice counter, bringing a curated selection of its signature dishes to the Las Vegas Strip.

For photos, please click here.

Che Fico Pizzeria is from Chef David Nayfeld and Matt Brewer, partners in Back Home Hospitality. When the pair opened their first restaurant, Che Fico in 2018, "Che Fico-style" pizza was born. Within a week, guests lined up on the street prior to opening to be the first ones in to sample the pies. Accolades from the press came pouring in, and celebrity guests like Gwyneth Paltrow, Anderson Cooper, and Poppy Harlow posted effusively on their social channels, all mentioning this unique new pizza. Ideas for a pizzeria started percolating, but Nayfeld was not ready. For the next five years, he worked tirelessly on his dough recipe until it was just right and, in 2024, Che Fico Pizzeria opened at Thrive City in San Francisco.

During the takeover, Che Fico Pizzeria will transform Moneyline into a dynamic extension of its Bay Area home, offering guests the opportunity to experience its signature pies made with naturally fermented dough and hand-pulled cheese, available whole or by the slice. There will be Che Fico classics such as the Pineapple and Calabrian Chili Bomba, made with Che Fico's signature housemade Chili Bomba, red onion and mozzarella, Pepperoni and Long Hots, Broccoli Rabe White Pie and more.

While pizzas anchor the menu, there will be plenty of other menu options such as Calabrian Chili Bomba Wings, House-Made Mozzarella Sticks, Suppli al telefono, Roman-style, cheese-filled rice croquettes, salads, antipasti and dessert. The full Che Fico Pizzeria pop-up menu will feature:

20" Pizza (Whole or Slice)

- Cheese Pie
- Pepperoni and Long Hots
- Pineapple Calabrian Chili Bomba
- Broccoli Rabe White Pie
- Tomato Pie

Antipasti

- Calabrian Chili Bomba Wings
- House-made Mozzarella Sticks
- Che Fico Chopped Salad
- Caesar Salad
- Supplì al telefono
- Marinated warm olives
- Charred Spring Peas, Burrata, Grilled Sourdough Bread

Dessert

- Dark Chocolate Budino, Hazelnut, Olio Verde, Sea Salt
- Chocolate Chip Cookies
- Meyer Lemon Sorbetto

Moneyline Pizza & Bar is located on ARIA's casino floor near the BetMGM Sportsbook. Hours of operation for the Che Fico Pizzeria pop-up are:

- Slice Counter:
    - March 19: 9 a.m. -1 a.m.
    - March 20: 9 a.m. – 2 a.m.
    - March 21: 10 a.m. - 2 a.m.
- Dining Room:
    - March 19-20: 9 a.m.- 10 p.m.
    - March 21: 10 a.m. – 10 p.m.

For more information on ARIA, visit online.

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ABOUT ARIA
ARIA Resort & Casino is a resort centrally located on The Strip featuring amenities including world-class dining experiences at Din Tai Fung, Carbone and CATCH, premium meeting and convention space, striking architecture and sustainable design. Combined with its unparalleled offerings, including the first-of-its-kind public Fine Art Collection, ARIA sets the bar for a new generation of resort experiences. ARIA is operated by MGM Resorts International (NYSE: MGM). For more information and reservations, visit ARIA.com, call toll free at (866) 359-7757 or find us onInstagram, Facebook and X.

ABOUT BACK HOME HOSPITALITY
Founded in 2015 by partners David Nayfeld and Matt Brewer, Back Home Hospitality (BHH) is a San Francisco-based restaurant group on a mission to become one of the top hospitality companies in California. The restaurant group is a representation of San Francisco's resilience and potential shown by its bold growth, dedication to the community, commitment to a healthy and sustainable work culture, and world-class hospitality. The BHH portfolio includes Che Fico, an Italian restaurant with California influence, that opened in 2018 to critical acclaim receiving numerous accolades including being named one of the best new restaurants in America by Bon Appetit and Esquire; Che Fico Parco Menlo, an evolution of Che Fico created for the Peninsula at Springline in Menlo Park; Bubbelah, a fast-casual restaurant inspired by Jewish culinary traditions from the Mediterranean and beyond, also located at Springline; Che Fico Pizzeria at Thrive City, the community gathering space surrounding Chase Center in San Francisco's Mission Bay neighborhood; and Via Aurelia, a celebration of Tuscan cuisine in the Mission Rock Development in Mission Bay. BHH also has developed a line of Che Fico sauces and condiments that are available to ship nationally. For more information, visit https://www.cheficopizzeria.com/ or follow on Instagram.

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