



Media Contact:
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PANEVINO®

RISTORANTE | BAR & LOUNGE | GOURMET DELI | SPECIAL EVENTS

Panevino Ristorante & Gourmet Deli

Fact Sheet

Restaurant

Panevino Ristorante is the most distinctive off-Strip, Las Vegas destination restaurant. With unrivaled views of the Las Vegas Strip, framed by slanted window walls, Panevino sustains the elusive and sexy vibe of classic Las Vegas dining. Intimate booths and tables make up the main dining room while couches, low-top tables and plush chairs provide a relaxed and inviting atmosphere in the Bar & Lounge area.

Cuisine

Panevino consistently features a menu that appeals to those seeking authentic, traditional Italian cuisine and international favorites, all presented with innovative flavors and ambience.

Wine

A continuously updated, extensive world-class wine list with varieties from single Italian vineyards to the popular Californian blends and beyond is offered for even the most discriminating wine connoisseur.

Happy Hour

Panevino Bar & Lounge features appetizer and drink specials Monday – Friday from 4 p.m. to 10 p.m. Martini Tuesdays feature \$5 Ketel One Martinis and Ketel One Drinks in the Bar & Lounge from 4 p.m. to 10 p.m.

Bar & Lounge

The Bar & Lounge at Panevino is re-invented nightly with an ever changing Seasonal Cocktail menu and cozy atmosphere. Whether guests are getting the night started or looking for a place to unwind after a late night at work, Panevino Lounge is the perfect place to enjoy a favorite cocktail or glass of wine and appetizers while admiring the breathtaking panoramic view of the Las Vegas skyline.

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Gourmet Deli	Panevino Gourmet Deli offers a daily variety of freshly baked breads and pastries, Italian cured meats, imported cheeses and homemade pasta and gelato. The extensive international menu includes many traditional American favorites to appeal to most palates. Guests are welcome to call or fax in an order to-go or simply dine in the casual and relaxed atmosphere.
Banquet Facilities and Private Dining	Panevino features exclusive private rooms large enough to accommodate over 170 guests for a sit down dinner or over 250 for a cocktail reception. For smaller groups, these private rooms are facilitated with retractable walls positioned to create more intimate venues. Adorned with fine Tuscan Italian décor, each private room remains uniquely versatile for any occasion.
Executive Chef	Mario Andreoni
Seating Capacity	200-280 Main Dining Room 250 Private Dining 125 Gourmet Deli 46 Lounge seating - 80 for a Cocktail Reception 19 Bartop Seats including Video Poker
Attire	Business Casual
Hours	Lunch – Monday – Friday: 11 a.m. to 3 p.m. Dinner – Monday – Saturday: 5 p.m. to 10 p.m. Bar & Lounge – Monday – Friday: 11a.m. to Close; Saturday: 5 p.m. to Close Gourmet Deli – Monday – Friday: 10 a.m. to 7 p.m.
Address	246 Via Antonio Avenue, Las Vegas, NV 89119 (on Sunset Road one block East of Las Vegas Blvd in the Marnell Corporate Center)
Phone Number	702.222.2400
Fax Number	702.222.2410
Website	www.panevinolasvegas.com

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Mario Andreoni – Executive Chef

Mario Andreoni is the Executive Chef at Panevino Ristorante & Gourmet Deli. World-renowned for his culinary experience and knowledge, Mario began his culinary career in Italy. Born in Venice, Mario always had a natural love for food and its preparation. Beginning with his first restaurant job at the age of 15, Mario understood he wanted to devote his life to becoming a great chef. Observing the first chef he worked with, Mario began to develop his signature sense of flavor combination, food quality and presentation, which he masters today.

Attending the Hotel & Restaurant School in Venice, Mario's aptitude for learning traditional styles and the techniques of food preparation paved the way for development of his own style and flair for preparing incredible cuisine. After graduation, he became part of the culinary staff at Hotel Cipriani's five-star restaurant in Venice.

After five years of mastering the haute Northern Italian cuisine that delighted Cipriani's guests, Mario journeyed to Paris' incomparable Hotel de Crillon. Working in Hotel de Crillon's five-star restaurant, Mario complemented knowledge of Italian cuisine with his experience utilizing French culinary techniques in one of Europe's finest restaurants.

After learning and working with the top chefs in both Italy and France, Mario was offered the opportunity to be Executive Chef at Casa de Campo, one of the world's top 10 resorts, located in the Dominican Republic. Overseeing the resort's five European-style restaurants, Mario brought to Casa de Campo his appreciation of the importance of delivering the fresh flavors of the products he worked with to the plate and discovering new ways of heightening and enhancing his cuisine.

After three years at Hotel Casa de Campo, the proprietors opened the Biltmore Hotel in Miami and made Mario Executive Chef of its gourmet Italian Pavilion. Under Mario's direction, the Italian Pavilion won numerous awards including three Golden Spoons from the Miracle Mile Feast. Revered for his incredible Italian cuisine, Mario's skills and reputation brought an invitation from Caesars Palace to become Executive Chef of its Primavera Restaurant. Mario gladly accepted, remembering Caesars legendary status from his boyhood days in Italy.

Winning kudos for his outstanding Italian cuisine from the guests of Caesars Palace, Mario brought his talents to independent restaurants in Las Vegas including Café Michelle West and Ferraro's Fine Italian Dining Restaurant. In 2000, he became the Executive Chef at the Stratosphere Hotel overseeing a staff of more than 280 and the entire culinary operations for the property. Today, Mario displays his unmistakable talent by offering authentic, traditional Italian cuisine and international favorites at one of the city's most revered Italian restaurants, Panevino Ristorante. Some of Mario's accomplishment include: the prestigious Coral Gable Miami Gold Spoon Award, Top 100 Chef Award – International Restaurant Rating Bureau and Award of Excellence – International Hospitality.

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Vincenzo Granata – General Manager

Vincenzo Granata is the General Manager of Panevino Ristorante & Gourmet Deli. Ask frequent guests of Panevino – Vincenzo is much more than the General Manager – he is a rare find, a dynamic businessman and the heart and soul of Panevino.

Born in the city of Andria, in the heart of the Puglia region of Italy, Vincenzo grew up watching American television programming, fascinated with the United States. After obtaining his degree in Hospitality Management at the Hotel and Hospitality Management Institute in Bari, Italy, and refining his skills at numerous renowned restaurants and five-star hotels throughout Italy and Europe, Vincenzo came to the United States on vacation and fell in love with the American culture. With little more than a dream to be successful in the United States, Vincenzo, at the age of 23, picked up his life and moved to the United States.

Speaking a little English and watching closed caption English programming, Vincenzo became immersed in the American culture. With his extensive European hospitality training, he was soon offered a job at one of the most acclaimed restaurants in the United States, IL Posto Ristorante in Michigan. Honing his knowledge of European service techniques and hospitality, Vincenzo actively and successfully guided guests' dining experiences.

At the age of 24, Vincenzo joined the world-famous Le Cirque and Osteria del Circo restaurants at the five-star Bellagio Hotel & Resort in Las Vegas where he was responsible for the daily operations of two of the world's most renowned French and Italian gourmet restaurants. Instilling the culture of service excellence, Vincenzo successfully operated the two restaurants paying scrupulous attention to details and guests' needs. His refreshing approach to enhancing the guests' dining experience did not go unnoticed.

Five years later, Tony Marnell, a renowned architect in Las Vegas, and one of Vincenzo's favorite customers, asked him to join his Italian restaurant, Panevino. In 2003, Vincenzo accepted the position of General Manager of Panevino Ristorante. Today, Vincenzo brings world-class hospitality, character and impeccable attention to details to the famous Italian restaurant. Some of Vincenzo's latest accomplishments include: the prestigious 2008 *In Business Las Vegas* 40 under 40 Award and the 2009 Las Vegas Rising Stars Award.

In his spare time Vincenzo also gives back to the community by personally delivering food to the children of Child Haven and by contributing to other charitable organizations including the Three Square Food Bank.

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