Chef Mario Carbone

Mario Carbone is a chef and restaurateur from Queens, New York. With his partners, he runs a number of restaurants such as Torrisi, Parm, Santina and Carbone.

To date, both Torrisi 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.
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
**FAMILY-STYLE GROUP MENU**  
$128 PER PERSON

### ANTIPASTI  
(Choose Three)  
- BAKED CLAMS OREGANATA  
- BEETS SICILIANA  
- SIZZLING PANCETTA  
- HOUSE CHOPPED SALAD  
- CAESAR SALAD  
- GORGONZOLA SALAD  
- OCTOPUS PIZZAIolo  
- TUNA CALABRESE  
- 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 SCARPArielLO  
- 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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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. No one under 21 years of age will be permitted in the restaurant or lounge after 10:00 p.m.
CARBONE

FAMILY-STYLE GROUP MENU
$148 PER PERSON

ANTIPASTI
(Choose Three)
- BAKED CLAMS OREGANATA
- BEETS SICILIANA
- SIZZLING PANCETTA
- HOUSE CHOPPED SALAD
- CAESAR SALAD
- GORGONZOLA SALAD
- OCTOPUS PIZZAILO
- TUNA CALABRESE
- CAVIAR COURSE
  Pricing Available Upon Request

PASTA
(Choose Two)
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