

AGO Officially Opens at Hard Rock Hotel & Casino Las Vegas

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AGO, the elegant Italian trattoria named after its celebrated executive chef partner, Agostino Sciandri, will officially open its doors at the Hard Rock Hotel & Casino, following the exclusive grand opening reception on March 3, hosted by partner Robert DeNiro and Sciandri. The opening of the Las Vegas restaurant coincides with the tenth anniversary year of the landmark Los Angeles eatery.

AGO is best known for its authentic Tuscan-style Italian fare that emphasizes light and simple cooking with signature dishes including Burrata con Fagiolini, Tagliatelle al Ragu Antico, and Branzino ai Ferri con Pane Profumato. The menu is similar to the restaurant's three other locations - Los Angeles, Miami and a New York location opening in March.

'This is such an exciting time for Las Vegas dining and I'm happy to have the opportunity to be a part of it,' said Agostino Sciandri, executive chef and partner. 'Diners in our Las Vegas restaurant will get what they come to expect from all of our AGO restaurants - Good food in a good environment, it's as simple as that. For the past ten years we've mastered our straightforward Tuscan-style Italian food.'

AGO Las Vegas at the Hard Rock Hotel & Casino, is located across from the world-famous Nobu, and is the first new restaurant at the hotel in five years.

'AGO has already become a must-see for visiting celebrities and we've hosted a number of exclusive events during the short time we've been previewing the restaurant,' said VP of Marketing, Phil Shalala. 'Hard Rock Hotel & Casino has always been a trendsetting property in Las Vegas. The addition of AGO really continues that tradition, offering people another great experience that we're known for.'

Nightlife queen, Amy Sacco celebrated her 40th birthday at AGO in January. Also celebrating birthdays at the restaurant include baseball player Jason Giambi and Motley Crue's Vince Neal. Other visiting celebrities have included Richie Sambora, John Mayer, Lenny Kravitz, among others.

AGO Las Vegas, designed by Ralph Gentile, includes a sleek and welcoming lounge where diners can sample AGO's one-of-a kind cocktails or small plates from the bar menu. Guests then enter the intimate dining area which includes an open show kitchen.

Las Vegas chef, Sergio Santoro who trained at AGO in Los Angeles, will serve as Executive Chef and directing the restaurant's extensive wine selection will be Emilio Marchionne, Sommelier. Kim Peak is the restaurant's general manager.

Agostino Sciandri of Aulla, Italy (Tuscany) came into prominence as co-owner and executive chef of Toscana in Brentwood, Calif. prior to opening AGO's first location in West Hollywood in 1998 along with Hollywood heavyweight partners Robert De Niro, Bob and Harvey Weinstein, and Tony and Ridley Scott. AGO has been recognized for popularizing the Northern Italian style of cooking in Los Angeles along with attracting a loyal celebrity clientele.

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