

ALLEGRO

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Cuisine	Classic Italian-American favorites
Executive Chef	Enzo Febbraro
Designer	Roger Thomas
Design features	Open kitchen
Seating Capacity	Restaurant seats 174 Bar seats 15 Total seating capacity of 189
Price Range	Appetizers, soups & salads, \$12 - \$29 Wood-fired pizzas, \$15 - \$19 Entrees, \$26 - \$59
Dining Room	Monday-Friday dinner from 5 p.m. to 6 a.m. Saturday-Sunday dinner from 4 p.m. to 6 a.m. Bar menu offered daily from 3 to 5 p.m.
Attire	Resort casual
Reservations	Recommended
Credit Cards	Visa, American Express, Mastercard, Diner's Club, Discover
Phone Number	(702) 770-DINE (3463)
Press Contact	Public Relations: (702) 770-2120

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Allegro offers Italian-American favorites at Wynn Las Vegas

LAS VEGAS — Allegro, located at the cornerstone of theater row at Wynn Las Vegas, offers a new take on Italian-American favorites. Inspired by the literal translation for the musical term ‘allegro’ – a cheerful, brisk and lively tempo – this bustling Italian eatery provides Executive Chef Enzo Febraro a stage from which to create classic Italian-American cuisine, merging old-world tradition and new-world innovation.

“I am pleased to be part of the team at Wynn Las Vegas and to have the opportunity to put my signature touches on Allegro,” said Febraro. “The menu at Allegro is an extension of my rustic, at-home cooking style and I want to produce an authentic, feel-good experience for all of our guests. My goal is to create what I like to call an ‘Allegro state of mind’ in which all of our guests leave blissfully happy and satisfied from a fantastic meal.”

At Allegro, Febraro has crafted an ingredient-driven menu that salutes Italian cooking, incorporates his signature style and focuses on beloved Italian-American favorites. Chef’s specialties include baked lasagna Napoletana, featuring his Sunday meat ragu, meatballs and smoked mozzarella; ossobuco d’agnello, made with a bone-in lamb shank, vegetable stew and pappardelle pasta; as well as veal chop parmigiano, a 14-ounce breaded veal chop, tomato sauce and fresh mozzarella. Seafood lovers will delight in the roasted black cod, cauliflower potato purée, cherry tomato, kalamata olives; or the branzino stuffed with garlic, calabrese peppers, pine nuts, raisins, fennel, anchovy, capers, and bread saffron lobster cream.

For more information on Allegro and Wynn Las Vegas, please contact:

Wynn Public Relations, 702-770-2120, pr@wynnlasvegas.com

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Enzo Febbraro
Executive Chef
Allegro

A well-respected executive chef and restaurateur, Enzo Febbraro joined the team at Wynn Las Vegas from the nation's capital, where he ran the acclaimed D'Acqua Ristorante, D'Acqua Café and Forno Italian Oven & Grill in Washington, D.C. His rustic cooking and commitment to the finest distinctive ingredients have been showcased in meals the chef has created for the likes of Presidents Bill Clinton and George W. Bush. Now, at the helm of Allegro at Wynn Las Vegas, Chef Febbraro offers classic Italian-American dishes, merging old-world recipes and new-world innovation to perfect effect.

At just 16 years old, Febbraro graduated from culinary school in Italy and embarked upon an apprenticeship tour of Europe. Through his travels, he was able to learn and master cooking techniques in such locales as Paris, Nice, Munich, Madrid, Milan and London. In addition to his experience in 3-star Michelin restaurants, Febbraro honed his craft cooking in 5-star hotels throughout Europe.

In 1996, the charismatic Febbraro brought his talents to the United States, where he was awarded a coveted position on the culinary team at MGM Grand Hotel & Casino in Las Vegas, working at the Tre Visi and La Scala restaurants. In 1997, Febbraro relocated to Washington D.C., signing on as executive chef at Georgetown's Café Milano. Prior to his tenure at D'Acqua, Febbraro worked as executive chef at the famed Filomena Ristorante in Georgetown, where he catered to numerous loyal diplomats, entertainers, and Beltway politicians.

Chef Enzo's passion for cooking was sparked as a young child, and he spent many hours learning to cook alongside his mother and grandmother, perfecting their heirloom recipes. A native of Naples, Italy, Febbraro's culinary expertise shines in each dish he prepares at Allegro. When not in the kitchen, Febbraro can be found at home with his wife, Elena, and their daughter, Emma.

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