

Wynn<sup>®</sup> MACAU



Ristorante  
**il Teatro**  
帝雅廷意大利餐廳



Cuisine	Italian
Chef de Cuisine	Nicholas Olivas
Designer	Wynn Design and Development
Design features	<ul style="list-style-type: none"><li>➤ Open kitchen, ceiling-to-floor windows with amazing views of the Performance Lake, 11 wraparound booths, two private rooms with balcony areas, bar</li><li>➤ Exclusive lifts</li></ul>
Awards	Forbes Travel Guide Five-Star Restaurant 2015-2020 The Plate, MICHELIN Guide Hong Kong Macau 2016-2020
Seating Capacity	133 persons Dining Room seats 77 Private Room seats 20 Balcony seats 24, Bar seats 12
Price Range	Cost per person: <ul style="list-style-type: none"><li>▪ Dinner: \$800 – 1,200</li><li>▪ Dinner (paired with wine): \$1,200 – 1,800</li></ul> Private room minimum charge: \$5,000
	<i>*All prices are in MOP and subject to 10% service charge and applicable tax.</i>
Dining Room / Bar Hours	Dinner: 5:30 pm to 11:30 pm, Tuesday to Sunday. Closed Mondays.
Attire	Casual elegant; gentlemen are required to wear long pants, non-sleeveless shirt and closed shoes. Sport hats are not permitted
Child Access	Children aged 5 and above are welcome
Credit Cards	China UnionPay, American Express, JCB, MasterCard, and Visa
Reservations	Required; reservations hotline: (853) 8986 3663
Press Contact	Serena Chin, Director – Public Relations (853) 8889 3909 / <a href="mailto:serena.chin@wynnmacau.com">serena.chin@wynnmacau.com</a>
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Website	<a href="http://www.wynnmacau.com">www.wynnmacau.com</a>



## **Ristorante il Teatro**

***A theatrical setting for Italian classics in a modern style***

Ristorante il Teatro – the Italian word for theater – mesmerizes you in an extraordinary evening of fine food and entertainment in a light and bright contemporary setting. Inside, our open kitchen is designed for guests to watch the chefs as they cook, while the spectacular lights, music, color and fire effects from the Performance Lake outside offer the perfect entertainment for an unforgettable dining experience. The Lake also provides inspiration for the restaurant's richly-decorated underwater-themed interior. il Teatro holds the distinguished honor of being awarded as a Five-Star restaurant by the Forbes Travel Guide.

The team of experienced chefs is led by Nicholas Olivas, Chef de Cuisine of Ristorante il Teatro, who is responsible for bringing the tradition of Italian cuisine to Macau.

Ristorante il Teatro prides itself on offering discerning guests genuine Italian cuisine made with the freshest ingredients imported from around the world, and prepared by a team of experienced chefs and customer service members who are passionate about the art of fine-dining.

il Teatro specializes in hand-crafted pastas, appetizers, salads, soups, Italian rice, seafood, authentic gourmet pizzas, home-made desserts, signature cocktails and a wide selection of beverages and fine wines. Menus are updated regularly to ensure optimal dining experiences for guests.

The restaurant has 11 wraparound booths, eight facing the lake and three on the upper floor facing the beautiful open kitchen. There are two private dining rooms for up to 12 people each, which feature amazing views of the Performance Lake, and private balcony areas.

### **Signature dishes include:**

- Seafood Selection
- Grilled Sicilian octopus
- Four cheese ravioli
- Chicken Saltimbocca
- Veal Parmigiana
- il Teatro tiramisu



## **Nicholas Olivas Chef de Cuisine Ristorante il Teatro**

Nicholas Olivas is the new Chef de Cuisine at Ristorante il Teatro, Wynn Macau's Forbes Five Star signature fine dining restaurant. Originally from Denver, Colorado, he decided very early that he wished to pursue a career in the culinary arts and in order to achieve that, he joined the prestigious Le Cordon Bleu Academy.

With over 10 years of experience in Italian cuisine, Nicholas joins Wynn Macau's culinary team after working alongside some of the best names in the industry. Notably, from 2005-2011 he worked under the guidance of renowned Chef, Paul Bartolotta of Bartolotta Ristorante di Mare, reaching the position sous chef, at Wynn Las Vegas. In 2011 he decided to leave the United States to further broaden his Italian culinary skills in Italy and worked in Michelin starred restaurants; La Gazza Ladra a Michelin-starred restaurant in Sicily and St. Hubertus at Hotel & Spa Rosa Alpina, a two-starred restaurant in San Cassiano. Working in these fine establishments enhanced his understanding of Italian ingredients, and further helped to fine-tune his craft. Prior to joining Wynn Macau, Nicholas was Chef de Cuisine at Soleil, a Mediterranean restaurant at The Mulia Resort and Villas in Nusa Dua, Bali.

For Nicholas, nothing is more satisfying than the opportunity of sharing his passion and tradition of Italian cuisine with his guests and team at Il Teatro.

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