

小意·大利
PRONTO



Cuisine	Italian
Head Chef	Paolo De Santis
Designer	Vicente Wolf Associates, Inc.
Design Features	<ul style="list-style-type: none">➤ The restaurant's Roman barrel vaulted ceiling features lime-washed clay bricks, while the walls are a mixture of terracotta marble and stainless steel for a classic Italian feel and a touch of European modernity.➤ On the wall of the open kitchen hangs a sloping stainless steel panel, where guests can see their reflections and watch in amazement as the chefs prepare their pizzas <i>pronto</i>.➤ Guests are also welcome to dine al fresco, while enjoying the sun and fresh air reminiscent of Italy
Seating Capacity	63 Dining Room seats 43 Al Fresco Area seats 20
Dining Hours	11:00 a.m. to 10:00 p.m. daily
Attire	Casual
Child Access	Children are welcome.
Credit Cards	China Union Pay, American Express, JCB, VISA and Mastercard
Reservations	Reservations not required
Press Contact	Serena Chin, Director – Public Relations (853) 8889 3909 / serena.chin@wynnmacau.com
Location	North Esplanade, G/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
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Pronto

Authentic, fresh and fast-paced Italian gourmet fare

Pronto's casual and authentic Italian food is as fast-paced as its name! This bright Italian restaurant features fresh pizzas, pastas and salads made to order and delivered in just minutes, offering a truly Italian experience with an atmosphere reminiscent of Italy, where guests can enjoy dining indoors or al fresco.

At Pronto, freshly baked Napoli pizzas are served in just 90 seconds. Or, guests may try the crisp, fresh salads, truly Italian spaghetti, freshly squeezed juices and red wines on offer. The restaurant's simple, yet authentic gourmet fare exudes the real flavors of Italy. Dessert is also a must in Italy! Who can resist the temptation of Sweets right next door, where homemade tiramisu or ice cream awaits?

The restaurant interior blends textures, warm tones and soft lighting to create a classic Italian atmosphere with a modern European touch. As guests enter Pronto, they will discover a Roman barrel vaulted ceiling, sheathed in lime-washed brickwork. The arched ceiling is juxtaposed with randomly placed copper lights above, while the walls are a mixture of terracotta marble and stainless steel for a bright and comfortable setting. Nestled in the corner of the restaurant, guests will discover a wood-fire pizza oven. On the oven's furnace are intricately designed mosaics featuring flame motifs. One of the main highlights of the restaurant interior is a sloping stainless steel panel on the wall of the open kitchen, where guests can see their reflections and interact with chefs as they prepare their pizzas. Pronto also features a cozy al fresco terrace for leisurely dining outdoors on beautiful, sunny days.