



<b>Cuisine:</b>	Italian American
<b>Hours of operation:</b>	Mon - Thurs, 11:30 a.m. - 10:00 p.m. Fri - Sun, 11:30 p.m. - 11:00 p.m. Happy Hour (Bar/Lounge): Daily 4:30 p.m. - 6:00 p.m.
<b>Chef/Owner:</b>	Buddy 'Cake Boss' Valastro
<b>Executive Chef:</b>	Bryan Forgione
<b>Description:</b>	Buddy Valastro has made his way from New Jersey to Las Vegas with a casual Italian restaurant based on his large family gatherings. Try favorites based on beloved recipes from his mom, grandmother, and aunts: big portions of Valastro Sunday gravy or Lisa V's Linguine and Clams. The renowned baker's restaurant, of course, also serves an impressive dessert selection including Cannoli, Nutella Cake, and Valastro's famous Lobster Tail Pastry.
<b>Patio dining:</b>	Buddy V's Ristorante offers both indoor and outdoor patio seating
<b>Designer:</b>	Vincent Celano
<b>Design Features:</b>	Buddy V's Ristorante has a warm, homestyle, intimate feel inspired by the Valastro family's own dinners. Family photos are displayed throughout the restaurant along with an eclectic mix of furniture, natural wood, dark leather, butcher block tables and distressed brick that captures a lively yet comfortable vibe of a family gathering.
<b>Seating Capacity:</b>	Main Dining Room: 300 Private Room: 50 seated, 75 Reception Bar/Lounge: 150 Reception Total capacity: 300 seated, 500 Reception Total capacity: 300 seated, 500 Reception

<b>Attire:</b>	Casual
<b>Price Range:</b>	Appetizers: \$10- \$18 Main dishes: \$16 - \$49
<b>Reservations:</b>	Recommended
<b>Phone Number:</b>	702.607.2355
<b>Location:</b>	Grand Canal Shoppes
<b>Website:</b>	<a href="#">Buddy V's Ristorante at The Venetian Resort Las Vegas</a>
<b>Fan Favorites:</b>	The Chicken Parm. It's oven-baked and smothered with provolone, mozzarella and served with spaghetti marinara
<b>Must have:</b>	<i>My Wife's Eggplant Parm</i> features crispy and crunchy eggplant, tomato, mozzarella, and parmesan.
<b>Fun Fact:</b>	<p>In 2018 Valastro partnered with The Pound Bakery, a pet treat manufacturing company to redesign and launch a new line of pet treats. "We wanted to create palatable treats for dogs that are inspired by classic Italian entrees and desserts," said Lexie Berglund, President of The Pound Bakery.</p> <p>Buddy also worked with several other companies to launch a full line of ready-to-use fondant, buttercream icing, and Italian Biscotti cookies under the new brand name Buddy Valastro Foods in 2018.</p>
<b>Awards:</b>	Silver State Awards: <i>Best Sunday Brunch</i> Thrillist: <i>16 Best Italian Restaurants</i>



BUDDY "CAKE BOSS" VALASTRO  
Chef/Owner

For Buddy Valastro, mixing eggs, sugar, butter, and flour means a lot more than "making a cake." As a fourth-generation baker, it's a constant source of pleasure, pride, and creativity. Creating amazing cakes connects Buddy with the memory of his father Buddy Sr. and his extended Italian family history. His talent and passion for the family business, Carlo's Bakery, has earned the straight-talking cake expert the moniker, and TLC TV show, Cake Boss.

Buddy also loves a good meal with family and opened his first restaurant, Buddy V's Ristorante at The Venetian Resort specializing in family classic Italian recipes. Old favorites and new recipes are on the menu as well as desserts you know and love from Carlo's Bakery.

BRYAN FORGIONE  
Executive Chef

Chef Bryan Forgione, second son to famed chef, Larry Forgione, has been exposed to the cooking world his whole life. He grew up working at his father's Manhattan restaurant, An American Place, where he learned the skills and knowledge of working in a professional kitchen and cooking three-star American cuisine. He attended the Culinary Institute of America in Hyde Park where he had the opportunity to work under Michael Romano at his and Danny Meyer's Union Square Café. After graduating Bryan worked at a number of respectable kitchens as Executive Sous Chef and his passion for cooking BBQ. He took his skills to Long Beach, Long Island, and opened Swingbelly's Beach Side BBQ as head Pitmaster/Executive chef. After garnering rave reviews and press features, Bryan headed west to Las Vegas to work with Wynn Resorts and worked under Chef Kim Canteenwalla as Executive Chef at Society Café. In 2012 Bryan won Food Network's Iron Chef America battling it out with his brother Marc Forgione against Joe and Lou Campanaro. In 2013, Bryan teamed up again with Blau & Associates to open Buddy V's Ristorante.