

# BRERA osteria

<b>Cuisine:</b>	Italian
<b>Hours of Operation:</b>	Sun – Thurs, 11:00 a.m. – 10:00 p.m. Fri – Sat, 11:00 a.m. – 10:30 p.m. Aperitivo Hour: daily, 3:00 p.m. – 5:00 p.m.
<b>Chef/Owner:</b>	Matteo Ferdinandi and Angelo Auriana
<b>Executive Chef:</b>	Chef Angelo Auriana
<b>Chef de Cuisine:</b>	Eduardo Perez
<b>Description:</b>	BRERA osteria marks a new chapter in Italian cuisine on the Las Vegas Strip. Savor homemade pastas, wood oven-baked breads, cured meats, olive oils, and mouthwatering mozzarella. One of the best places to eat in Las Vegas for lunch or dinner– BRERA is all about enjoying the moment. Find this gem in the heart of St. Mark’s Square in Grand Canal Shoppes.
<b>Indoor Patio Dining:</b>	Bringing the outdoors inside takes a special kind of magic. Grand Canal Shoppes at The Venetian Resort Las Vegas creates an extraordinary experience where guests feel like they have been transported into the heart of Venice with shopping, dining, and street performers. Located in St. Mark’s Square, BRERA osteria’s patio is the perfect place to enjoy the view with a glass of wine and authentic Italian cuisine.
<b>Designer:</b>	Thomas Schlessner of DESIGN BUREAUX
<b>Design Features:</b>	Inspired by the blue Mediterranean Sea in the gulf of Naples, the design is elegant with white marble, copper fixtures and lamps all along the patio perimeter in St. Mark’s Square conveying the easy-going Italian lifestyle.
<b>Price Range:</b>	Appetizers: \$10-\$20 Main dishes: \$25-\$60

<b>Attire:</b>	Smart Casual
<b>Reservations:</b>	Recommended
<b>Phone</b>	702.414.6200
<b>Seating Capacity:</b>	Dining Room: Seated 100 Lounge: Seated 24 Total seating: 130
<b>Location:</b>	St. Mark's Square, Grand Canal Shoppes
<b>Website:</b>	<a href="#">BRERA osteria at The Venetian Resort Las Vegas</a>
<b>Fun Fact:</b>	BRERA osteria serves approximately 40,000 pizzas a year and uses around 60,000 tomatoes.
<b>Guest Favorites:</b>	Branzino: Mediterranean Sea bass, white bean puree, gremolata.  Fettucelle: freshly made pasta with classic beef Bolognese, shaved parmigiano
<b>Must Have:</b>	Although the Vegana is a vegan dish, you can't tell by the rich and creamy taste.

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ANGELO AURIANA  
Chef/Founder

**F**actory**P**lace**H**ospitality**G**roup's Chef Angelo Auriana was born in Bergamo, Italy, graduating from the prestigious San Pellegrino Hotel School with honors at age 17. He began his formal training in his beloved hometown, working with Pierangelo Cornaro, one of the most influential "maestros" of Auriana's professional career. Following his time with Cornaro, Auriana traveled throughout the regions and wine country of Italy, learning the traditions and authenticity of his homeland from highly regarded chefs.

After a Florida vacation, Auriana made his way to California in 1985, where he helped with the opening of Piero Selvaggio's contemporary Italian restaurant, Primi, then moving to become the executive chef of Valentino Ristorante. In his nearly 18 years in Valentino's kitchen, Auriana worked on developing a distinctive style he calls "cuisine of ingredients." His style reflects an intense passion for choosing the best possible ingredients, while giving each dish the opportunity to unveil its individual flavors. At Valentino, Auriana came to love pairing his innovative food with wines from all over the world, creating a multiple course experience.

In 2003, Auriana relocated to El Dorado County to open his renaissance inspired Masque Ristorante. Nestled in the Tuscan piazza of La Borgata at Serrano, in the Sierra foothills, the restaurant's casual yet sophisticated interior of natural stones, rich woods and Italian inspired design creates a relaxing and inviting ambiance. Local purveyors, organic products and specialty ingredients from all over the world inspired Auriana's seasonal menu

In 2006 Auriana became a consulting chef for Emporio Rulli, working with the company lead chefs to upgrade menus and train and develop the kitchen staff. With the re-concepting and reopening of Ristobar - Rulli's Chestnut Street location - Auriana became the company's Executive Chef, overseeing the operations of all savory menus & concepts. In less than a year of Auriana's presence in the kitchen, the successful concept was included in Michael Bauer's Top 100 restaurants Bay Area 2011 in the *San Francisco Chronicle*.

After joining FarinaFoods Group, Auriana took over the Executive Chef position at the acclaimed Farina Focaccia e Cucina Italiana Restaurant in San Francisco.

Reconnecting with restaurateur Matteo Ferdinandi and his wife Francine Diamond-Ferdinandi in 2013, the team formed **FactoryPlaceHospitalityGroup** and opened The Factory Kitchen in Los Angeles' Arts District.

Following the success of Factory Kitchen, the team opened Los Angeles' Brera Ristorante in 2016. With the success of both concepts, FPHG brought Factory Kitchen to the Las Vegas Strip, opening the brand's second location inside of The Venetian Resort in 2018.

Back in Los Angeles, the trio launched sixth+mill pizzeria - bar in August 2018, with sixth+mill ristorante - pizzeria - bar at Grand Canal Shoppes at The Venetian Resort following in September 2019.

In 2019, **FactoryPlaceHospitalityGroup's** Factory Kitchen & sixth+mill pizzeria - bar in Los Angeles were named Bib Gourmand establishments, while Brera Ristorante received an Award of Distinction for the inaugural MICHELIN Guide California.

Chef Auriana has been part of multiple culinary publications including *The Valentino Cookbook*, *Master Chef Cook Koshers*, *Old World New*, and several charitable cookbooks. He can be found every day in the kitchen, perfecting his craft and continuing the traditions of Italian cuisine.

MATTEO FERDINANDI  
Partner/CEO

[Factory Place Hospitality Group](#) Partner and CEO Matteo Ferdinandi brings a wealth of fine-dining experience and genuine hospitality to each of his restaurants. A true Italian restaurateur, Ferdinandi is on a mission to bring to the table the history and culture of the Italian people through local Italian specialties in an era when competitors favor interpretations of true Italian dishes.

Ferdinandi's introduction to the hospitality industry came at an early age helping at his family's bakery and hotel in his native Chioggia, Italy, a fishing town south of Venice near the Po River Valley. Despite his love of both food and hospitality, Ferdinandi initially pursued a career in civil engineering, studying in Italy and spending summers in Great Britain to improve his English.

Eager to earn a little spending money while in Great Britain, Ferdinandi took a job in the kitchen of an Italian restaurant in London, igniting a passion for cuisine that led to the end of his nascent engineering career.

Pursuing his lifelong dream of moving to the U.S., Ferdinandi arrived in Los Angeles in 1992. There he met his future wife, Francine – now an accomplished sommelier and partner in Factory Place Hospitality Group. With a desire to be a part of the gastronomic capital of the

United States, and inspired by the likes of Danny Meyer, Tom Colicchio and Lidia Bastianich, Ferdinandi and Francine moved to New York City to immerse themselves in the culinary landscape.

Following his time on the East Coast, Ferdinandi joined Wolfgang Puck Fine Dining Group to manage the groundbreaking Spago Las Vegas before returning to Los Angeles to oversee CUT in nearby Beverly Hills as its opening general manager.

With Ferdinandi's relocation back to Los Angeles, he reconnected with Chef Angelo Auriana, known for his work at Piero Selvaggio's acclaimed Valentino. Together with Auriana, the pair joined with Francine Diamond-Ferdinandi to establish Factory Place Hospitality Group. With the mission of educating Angelenos on the true spirit of Northern Italian cuisine, [Factory Kitchen](#) opened in the Arts District in 2013 to wide praise.

Following the success of Factory Kitchen, the team opened Los Angeles' [BRERA Ristorante](#), the premiere destination for regional *cucina povera* (peasant cooking) in 2016. With the success of both concepts, FPHG brought Factory Kitchen to the Las Vegas Strip, opening the brand's second location inside of The Venetian Resort in 2018.

Back in Los Angeles, the trio launched the pizza-forward [sixth+mill](#) in August 2018, with a Las Vegas location at Grand Canal Shoppes at The Venetian Resort following in September 2019.

Ferdinandi asserts that while the service at each of the FPHG restaurants meets fine-dining standards, it focuses on providing a friendly, seamless, and unobtrusive experience. "It all comes down to making people comfortable in terms of food, environment, pricing and a menu they can relate to," he says. Speaking to his core hospitality philosophy, Ferdinandi explains, "We never say 'no' to the customer, and we accommodate the needs of every guest. We make things happen without guests ever noticing or feeling it."

In 2019, Ferdinandi's Factory Kitchen & sixth+mill in Los Angeles were named Bib Gourmand establishments, while Brera Ristorante received an Award of Distinction for the inaugural MICHELIN Guide California.