



## Oliverio Restaurant Elevates Italian Dining with New Seasonal Menu

### *Beverly Hills Italian Restaurant Unveils Seasonal Changes Including New Menu and Weekly Dining Concept*

April 25, 2013 (Beverly Hills, CA) – **Oliverio Restaurant** in the **Avalon Hotel** redefines authentic Italian dining in Los Angeles with the introduction of their fresh new seasonal menu and weekly dining concept. Drawing from **Chef Mirko Paderno's** Milanese roots, the transcendent cuisine at Oliverio will become the go-to destination for guests seeking an unexpected and singular experience.

The new regional Italian menu stands above its contemporaries by featuring signature recipes meticulously developed by Mirko to evoke memories of his childhood in Northern Italy. Dishes including Stuffed Pappardelle di Giulio, with ricotta, herbette, lump crab ragu and named after Chef Mirko's father, and Raviolo with Baccala, Potato, Heirloom Tomato Broth and Zucchini Flower will offer guests a taste of days spent cooking with his family and gathering around the dining table to share the feast. The new seafood items including Smoked Tuna Carpaccio with Heirloom Beets, Microgreens, Radish and a tableside spritz of Limoncello and Whole Branzino Al Forno with Candied Cherry Tomato, Black Olives and Mint highlight Mirko's Californian-infused Italian approach and are a nod the restaurants location. As a result, he underscores his passion for Italian cuisine by creating an unforgettable and deeply personal experience at Oliverio.

Guests dining at Oliverio on Tuesday evenings will discover an authentic Italian family dining experience, 'Osteria.' Inspired by family meals shared with friends and neighbors in Italy, the concept is driven by Chef Mirko's upbringing and designed to create a communal environment. Osteria night will feature a rustic seasonal, always-changing menu cooked by chef that is his cultural representation of dining. Traditional dishes that he will prepare only on Tuesday evenings include xxx, xxx and xxx.

"The new menu and 'Osteria' night at Oliverio are very reflective of my culinary and personal lives," says Chef Mirko. "I look forward to introducing guests to the signature flavors, ingredients and experiences of my childhood in Italy."

To unveil the new elements of Oliverio, the restaurant is hosting "Sorprendente" on Thursday, April 25<sup>th</sup>. The vibrant and inspiring event will include a sneak peak of the events and unique dining experiences that will be featured. 'Buskers' performing original entertainment inspired by Chef Mirko's cuisine will set the tone for an unforgettable al fresco evening.

The new menu is available at Oliverio Monday – Saturday beginning at 6:30pm, and Osteria will debut on Tuesday evenings. For additional information including the menu or to make online reservations, please visit <http://www.viceroyhotelgroup.com/en/avalon> or 310-407-7791.

### **About Viceroy Hotel Group**

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