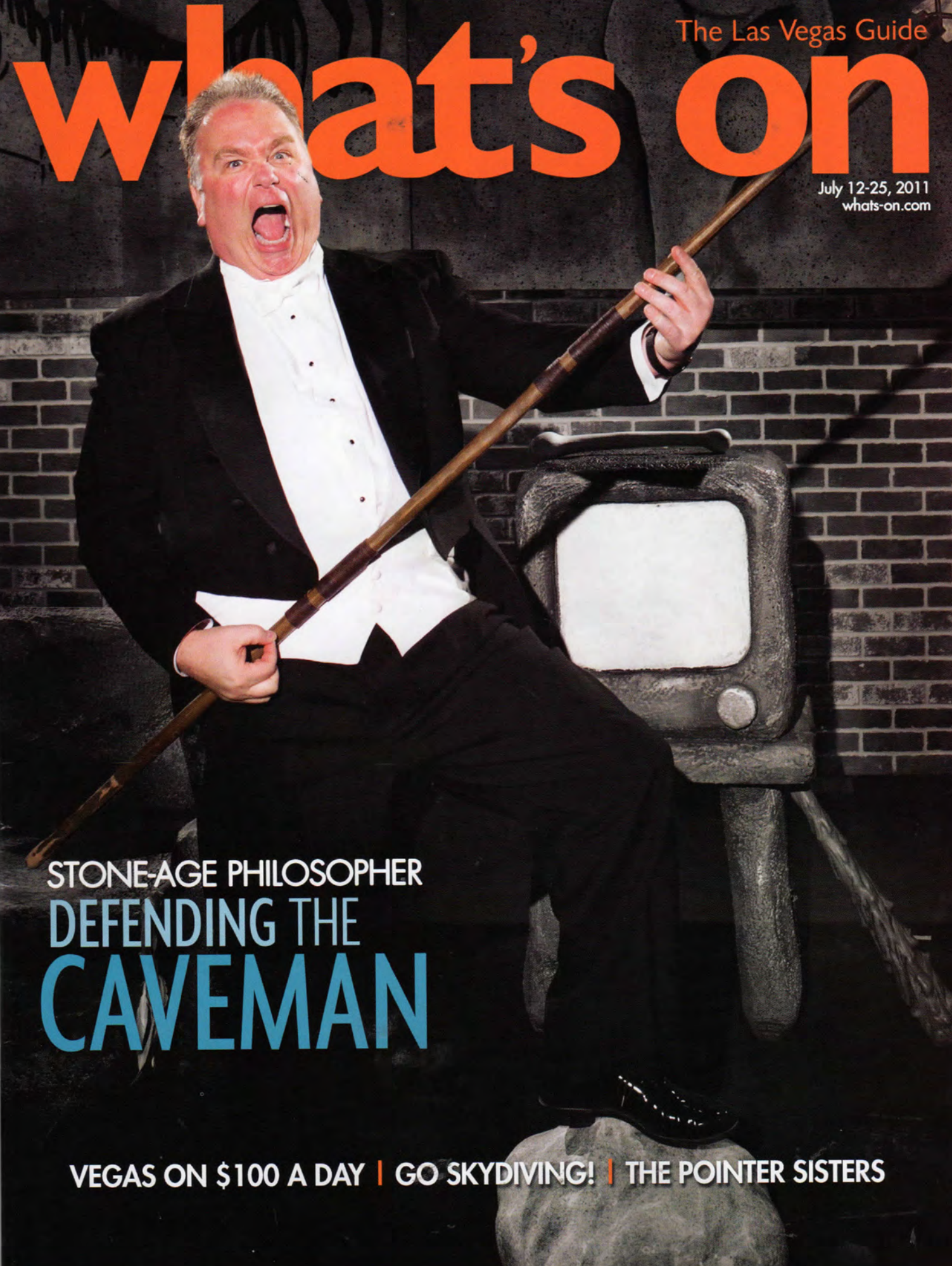


The Las Vegas Guide

# what's on

July 12-25, 2011  
whatson.com

A man in a black tuxedo and white shirt is sitting on a stone structure, holding a long spear. He has a wide, shouting expression on his face. The background is a dark brick wall.

STONE-AGE PHILOSOPHER  
DEFENDING THE  
**CAVEMAN**

VEGAS ON \$100 A DAY | GO SKYDIVING! | THE POINTER SISTERS

**AMERICAN/CONTINENTAL**

**Bradley Ogden** Wed.-Sun., 5-11 p.m.; lounge, daily, 5-11 p.m. Caesars Palace | 877-346-4642 | \$\$\$

**Burger Joint** Sun.-Thur., 11:30 a.m.-10 p.m.; Fri.-Sat., 11:30 a.m.-6 a.m. Flamingo | 702-733-3333 | \$

**Canal Street** Wed.-Thur. & Sun., 5-10 p.m.; Fri.-Sat., 5-11 p.m. The Orleans | 702-365-7550 | \$\$\$

**Canyon Ranch Grill** Daily, 7 a.m.-4 p.m. The Palazzo | 702-414-3600 | \$\$

**First Food & Bar** Open daily, 11 a.m.-2 a.m.; Sun. brunch, 11 a.m.-4 p.m. The Palazzo | 702-607-3478 | \$\$\$

**Harley-Davidson Cafe** Sun.-Thur., 11 a.m.-midnight; Fri.-Sat., 11 a.m.-2 a.m. 3725 Las Vegas Blvd. S. | 702-740-4555 | \$\$

**Hash House A Go Go** Sun.-Thur., 7 a.m.-11 p.m.; Fri.-Sat., 7 a.m.-2 a.m. Imperial Palace | 702-731-3311 | \$\$

**The Henry** Open 24/7. The Cosmopolitan | 702-698-7980 | \$\$\$

**Holsteins** Sun. & Tue.-Thur., 11 a.m.-midnight; Mon. & Fri.-Sat., 11 a.m.-2 a.m. The Cosmopolitan | 702-698-7940 | \$\$\$

**I ♥ Burgers** Sun.-Thur., 11 a.m.-11 p.m.; Fri.-Sat., 11 a.m.-midnight. The Palazzo | 702-242-2747 | \$\$

**Jimmy Buffett's Margaritaville** Sun.-Thur., 8 a.m.-2 a.m.; Fri.-Sat., 8 a.m.-3 a.m. Flamingo | 702-733-3302 | \$\$\$

**Kahunaville** Sun.-Thur., 7 a.m.-10 p.m.; Fri.-Sat., 7 a.m.-11 p.m. Treasure Island | 702-894-7390 | \$\$\$

**KGB: Kerry's Gourmet Burgers** Sun.-Thur., 11 a.m.-11 p.m.; Fri.-Sat., 11 a.m.-2 a.m. Harrah's | 702-369-5065 | \$\$

**La Cave Wine and Food Hideaway** Mon.-Thur., 11:30 a.m.-11 p.m.; Fri.-Sun., 11:30 a.m.-late. Wynn | 888-352-3463 | \$\$\$

**PRICING GUIDE**

\$ — \$5-\$10  
\$\$ — \$11-15  
\$\$\$ — \$16-20  
\$\$\$\$ — \$21+  
Price per average entrée.

**An American Institution, Direct from Italy**



Rao's opened in 1896 in East Harlem in New York City, with 10 tables and the heart and soul of Neapolitan cuisine, satisfying the appetites of Big Apple residents for more than 100 years before setting up a second location inside Caesars Palace in 2006. We asked Frank Pellegrino, Jr., co-owner of Rao's in New York and Las Vegas, to tell us about his family's Italian dishes and how they've translated to the American palate.

**What's On:** *How did your family's recipes evolve once they came to America?*

**Frank Pellegrino Jr.:** What happens with any type of cuisine...the chef, has [his own] personal touches. ...In our seafood salad [for example], typically people put celery and bell peppers in. We don't do that in New York. My aunt didn't like celery or bell peppers in her seafood salad so therefore, it was eliminated. In Las Vegas, we put it in there because I like celery and bell peppers, that's [one of] the nuances of how the cuisine evolved.

**WO:** *What are some of the most important ingredients in Rao's dishes?*

**P:** We have peppers and onions in most of our recipes. They're vibrant, they carry flavor and add to whatever you're cooking.

**WO:** *What would you recommend for a perfect dinner at Rao's?*

**P:** Start with seafood salad [and] roasted red bell peppers with mozzarella, then I would do shells with ricotta—a marinara sauce with ricotta cheese, mixed with shells—it's what the kids used to get when the adults were eating their thing. Meatballs for sure; if you come to Rao's you have to have meatballs. They're off the chart. Then I would do veal chop or pork chop with hot and sweet cherry peppers [and] shrimp fra diavolo and broccoli rabe sautéed, and [for dessert], our New York-style cheesecake.

**Rao's | Nightly, 5-11 p.m. | Caesars Palace | 877-346-4642**