

HARLO

FACT SHEET

ABOUT HARLO: Harlo is a classically elegant steakhouse developed by local restaurateur Jeffrey Fine and Chef/Partner Gina Marinelli. Inspired by discreet Las Vegas hangouts from the past that attracted the most prominent local figures, as well as those drawn to the city's glamour. Harlo provides an elevated ambiance for discerning clientele unlike anything else offered in Las Vegas.

Harlo offers Chef Marinelli's expertly curated menu spotlighting superior steaks from Flannery and Allen Brothers cooked on a wood-fired grill. Steaks are served with traditional steakhouse sides, as well as Chef Marinelli's signature baked pastas. She will also delight guests with the Harlo Caviar Service, featuring caviar harvested by the family of Bulgarian-born Las Vegas Chef Nina Manchev. Offering a playful way to experience this luxurious menu item, Harlo Caviar Service will be served with accompaniments such as scallion pancakes, gnocco fritto and latkes.

CUISINE: Steakhouse

SIGNATURE DISHES:

- Roasted Bone Marrow
- Bay Scallop Rockefeller
- Pastrami Wedge
- Harlo Caviar Service
- 40-oz. Bistecca alla Fiorentina
- 24-oz. Ribeye, Bone-in
- Sides: Spinach Sformato, Spicy Rigatoni Puttanesca

WINE/SPIRITS: Under the leadership of Wine Director Kester Masias and Sommelier Liz Davar, Harlo's wine collection highlights benchmark producers from around the world. The wine list features 400 selections with a focus on classic wines from California, Burgundy, Bordeaux and Champagne.

Harlo's bar program is led by Bar Director David Bonatesta and focuses on using culinary techniques to design specialty cocktails utilizing infusions, house-made cordials, fresh ingredients and premium products. The drink menu carefully considers all layers of flavors, textures, aromatics, visuals and aesthetics. Highlights include Harlo's Martini Bar, Julep Bar, Signature Cocktails and a superior liquor selection.

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- OWNER:** Jeffrey Fine - A third-generation Las Vegas and dynamic entrepreneur, Fine has two decades of experience launching successful businesses in real estate, retail, food and beverage and gaming in Southern Nevada.
- CHEF/PARTNER:** Chef/Partner Gina Marinelli - Harlo represents the second collaboration between Chef Marinelli and The LEV Group, following the success of the Summerlin hotspot La Strega, which opened in 2019. She has worked alongside iconic chefs including Michael Mina at Nobhill Tavern, Sven Mede at American Fish at Aria, Shawn McClain at Sage at Aria, and James Beard award-winning chef Scott Conant at D.O.C.G Enoteca at The Cosmopolitan of Las Vegas. Harlo offers a new direction for Chef Marinelli where she can showcase her expertise in curating a unique beef program that is indulgent, yet still has the delicate touch she is known for.
- GROUP DINING:** Harlo can accommodate private parties and groups up to 180 guests. Harlo provides an ideal option for those seeking an easily accessible location conveniently located in Summerlin off the 215 freeway.
- HOURS:** Tuesday - Saturday
5 to 10 p.m.
- ADDRESS:** Harlo Steakhouse & Bar
1720 Festival Plaza Drive
Las Vegas, NV 89135
- PHONE:** (702) 333-0402
- RESERVATIONS:** Reservations are required.
- CREDIT CARDS:** All major credit cards are accepted.
- PARKING:** Complimentary valet and self-parking are available.
- WEBSITE:** www.HarloSteak.com
- SOCIAL MEDIA LINKS:** <https://www.facebook.com/HarloSteak>
<https://www.instagram.com/HarloSteak>
<https://twitter.com/HarloSteak>
- PHOTOS:** [Click here.](#)
- OPENING DATE:** October 25, 2021

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