



Contact:

Roxanne Rubell
On the Rox Media
(310) 479-1918
roxyrubell@earthlink.net
www.ontheroxmedia.com

**FOR IMMEDIATE RELEASE
JUNE 1, 2011**

**AT OLIVERIO, STYLE MEETS SUBSTANCE THANKS TO EXECUTIVE CHEF MIRKO
PADERNO'S CREATIONS OF CLASSIC ITALIAN FARE WITH CONTEMPORARY FLAIR**

LOS ANGELES -- With its Mediterranean blue banquets, crisp modern feel and inviting cabanas that welcome al fresco dining around the pool, Oliverio restaurant at The Avalon Hotel is one of those special places that feels like a private hideaway, a bit like South Miami, really, tucked away from the busy bustle and noise of the city. On the inside, is where Chef Mirko Paderno (Primi, Valentino, Drago, All' Angelo, Cecconi's), who hails from Milan originally, lets his culinary imagination flow and take shape in the form of a lunch and dinner menu that showcase traditional Italian fare reinterpreted with a contemporary presentation.

The menu draws influence from a number of regions of Italy. Tuna tartar gets a fresh interpretation and is served on a crispy rice cake and then plated next to a playful swirl of Sriracha. Grilled Octopus is served on top of green lentils and oven roasted tomato and is melt-in-your mouth tender. Paderno makes all his bread in-house including a spongy foccacia bread as well as his own pastas that are featured in dishes such as Cavatelli Al Vongole with cavatelli, clams and broccoli and Spaghetti Alla Norcina with Italian Sausage and Black Truffles.

-more-

Crispy, thin-crust pizzas such as the Dan Daniele with prosciutto, arugula and parmesan, come out of the oven on an evenly blistered crust. Coming up with creative presentations are one of Paderno's passions as is the case with the whole fish of the day which could be Turbo or Branzino that is de-boned, served and plated tableside.

The cocktail and wine list at Oliverio is enticing, offers plenty of variety and can change daily. Signature cocktails include the Bicicletta (Compari, pinot grigio, grapefruit) and The Anti-Oxidant (Veev Acai liqueur, Pomegranate Juice, berries and a splash of soda). The wine list offers plenty of reasonably priced wine by the glass including a '06 Pellegrini Sauvignon Blanc or a Hahn Pinot Noir from Santa Lucia Highlands.

By the bottle, the selection of red wine is extensive and predominantly features wines from California (Melville '08 Pinot Noir) and Italy ('08 Il Ghizzano Sangiovese/Merlot from Tuscany).

Happy Hour at Oliverio is from 4-7 p.m. and the menu offers small plates such as seafood ceviche, pizza and mini buffalo burgers for only \$5, beer and wine for \$4 and cocktails for \$5. Oliverio also serves brunch on the weekends. Oliverio is open for breakfast, lunch and dinner daily. Lunch and dinner is served from 11 a.m. to 11 p.m. The cabanas can be reserved for private dinner parties or rented for a day by the pool. Oliverio at The Avalon Hotel is located at 9400 West Olympic Blvd., (at Canon) in Beverly Hills and **valet parking is always complimentary**. For more information or to make a reservation, call (310) 277-5221 or visit www.avalonbeverlyhills.com

###