



## **ELEVEN-TIME WORLD PIZZA CHAMPION TONY GEMIGNANI BRINGS PIZZA ROCK TO LAS VEGAS**

**Click to Tweet:** #World #Pizza #Champion @TonyGemignani Announces @PizzaRockLV coming to #LasVegas #Downtown #Good #Eats

**LAS VEGAS (June 25, 2013)** –Tony Gemignani, 11-time World Pizza Champion, is bringing his unique concept, Pizza Rock, to Las Vegas. Slated to open later this summer, Pizza Rock will feature gourmet pizzas in a variety of styles, hand-crafted artisan cocktails and an extensive imported beer and wine list; all served up in an artistic and energetic atmosphere.

“I absolutely love Las Vegas and have many fond memories of the city’s exciting nightlife, food and entertainment scene,” said Gemignani, who visits Las Vegas yearly for the International Pizza Expo. “I’m especially excited to be in downtown Las Vegas, an area that is undergoing tremendous renovation and becoming a true destination location.”

The 185-seat restaurant designed by Michael Boskovich and constructed by Terra Nova Industries, will offer a variety of Italian and American pizza styles, all cooked in one of the restaurant’s four different ovens, including Neapolitan, Classic Italian, Classic American, Sicilian, Roman, and Gluten Free. Highlights will include Gemignani’s award-winning pizzas such as the Sicilian-style Burratina Di Margherita (*Burrata cheese, cherry tomatoes tossed with basil, extra virgin olive oil and balsamic reduction*), which won the Gold Cup Pizza Championships Lecce, Italy; Neapolitan-style Margherita (*San Marzano tomatoes, Mozzarella Fior de Latte, basil, extra virgin olive oil and sea salt*), which won the World Pizza Cup Naples, Italy; and Cal Italia (*Asiago, Mozzarella, imported Gorgonzola, sweet fig preserve, Prosciutto di Parma, Parmigiano-Reggiano and balsamic reduction*), which won the Gold Medal in Food Network Pizza Champions Challenge.

Additionally, a selection of pastas, calzones, Stromboli, antipasti and salads will be offered, all with a focus on authentic Italian ingredients and organically-grown produce. All fresh pasta will be made on-premises, as will the Sicilian and Calabrese link and bulk sausages. Pizza Rock will also offer an array of New York slices, calzones, paninis, strombolis, grinders, meatball subs and house-made vanilla soft serve (with toppings from olive oil and sea salt and Fernet reduction to seasonal berries, hazelnut and Valrhona chocolate) that can be ordered and served from the sidewalk; perfect for a quick, convenient bite on the way to work, from a bar, or just enjoyed while strolling the streets of downtown Las Vegas. Pizza Rock’s full bar will focus on hand-crafted artisan cocktails, an extensive draft and bottled beer list and a collection of wines with a focus on California and Italy. An Acoustic Sunday Brunch

will feature specialty breakfast pizzas but also a twist on classics like meatball hash and eggs, eggs Benedict with pancetta and French toast made with focaccia bread.

While Pizza Rock is a restaurant first and foremost, it's about more than just food; it hopes to be a destination location where guests will come to unwind, have something to eat, drink, and also be able to sit back and enjoy the scene around them. There will be an electric energy inside the space, including a tremendous light and sound system, DJs Thursday through Saturday nights and a few additional surprises along the way. Guests will be encouraged to come for the food and stay for the fun. Pizza Rock will be open Sunday-Wednesday from 11:30am to midnight and Thursday-Saturday from 11:30am to 4am. Sunday will also feature an Acoustic Brunch served from 10am to 2:30pm.

### **About Tony Gemignani**

Tony Gemignani has had a passion for the pizza industry since 1991. His humble beginnings began at his brother's acclaimed Pyzano's Pizzeria in Castro Valley. Tony has received numerous accolades, honors and awards. He is president of the World Pizza Champions; is the only Triple Crown winner for baking at the International Pizza Championships in Lecce, Italy; and in 2007 won the title of World Champion Pizza Maker at the World Pizza Cup in Naples, Italy, where he was the first American and non-Neapolitan victor ever. He has also been named the official U.S. ambassador of Neapolitan pizza by the city of Naples, a prestigious title only given to three people in the entire world. Gemignani received his Master credentials from the Scuola Italiani Pizzaioli and is the proprietor of the International School of Pizza where he certifies aspiring pizza chefs from around the world. In 2011 and 2012 Tony won two world titles in cooking, making him an 11-time world champion. Since 2009 he has opened Tony's Pizza Napoletana in San Francisco's North Beach neighborhood, Tony's Coal-Fired Pizza & Slice House (next door to his flagship location), Pizza Rock in Sacramento, and Capo's, a Chicago-style Italian pizzeria and whiskey bar also in the North Beach neighborhood. Tony and his restaurants have received critical acclaim in the pages of *USA Today*, *FORBES*, *SAVEUR*, *Men's Health*, *Food Arts* and he has appeared as a guest on shows such as *TODAY*, *Good Morning America*, *The Tonight Show with Jay Leno* and *Rachael Ray*. Gemignani is a published author of both his cookbook, *PIZZA*, and *Tony and the Pizza Champions*, a children's book that tells the story of a pizza team's journey to compete in the international Pizza Lovers competition. Tony has been inducted into the Guinness Book of World Records twice for creating the largest pizza, as well as the most consecutive rolls. Find him on Twitter @TonyGemignani or [www.tonygemignani.com](http://www.tonygemignani.com).

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