

Agenda, New & Noteworthy, Taste

Atlantic City Confidential

A closer look at
MGM Tower

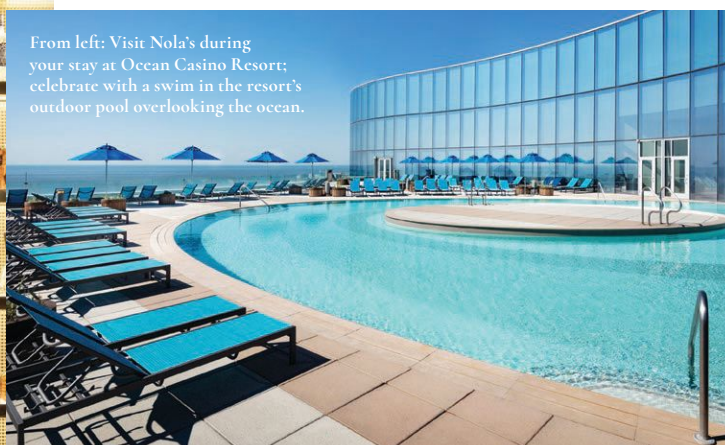
FOREVER TO GO Glitz, glamour and luxury experiences have captivated Borgata Hotel Casino & Spa (borgata.mgmresorts.com) guests for the past 20 years. With a monumental anniversary looming, the Marina District resort is bringing even more allure to the shore with MGM Tower—a \$55 million redesign and rebranding of The Water Club. Over 700 sumptuous guest rooms, Vista Suites with wraparound skyline views and a 9,000-square-foot event space on the 32nd floor are sure to dazzle, following their completion this month. “The rooms, designed around their varying water views, feature bright yet warm decor reflecting a sophisticated coastal feel with a nautical palette of neutral and blue tones accented with wood finishes,” says President and COO Travis Lunn. For east-facing stays, ocean views through floor-to-ceiling windows take center stage, complemented by white curtains, while the west-facing rooms are accented by deep-blue curtains against lush, marshland vistas. Marble and chrome finishes in the bathrooms complete the elegant experience. Lunn concludes, “This is a perfect way to celebrate.” *BY MADISON DUDDY*



THIS JUST IN

Here's the tea on Atlantic City's scene, from new restaurant openings to exciting entertainment and more.

BY ANTONIA DEPACE



From left: Visit Nola's during your stay at Ocean Casino Resort; celebrate with a swim in the resort's outdoor pool overlooking the ocean.

HAPPY BIRTHDAY!

Let's get the party started with Ocean Casino Resort (theoceanac.com) as the team celebrates its five-year birthday since opening in 2018. "We are so happy to be celebrating our fifth birthday here at Ocean Casino Resort as the top resort in Atlantic City," says Kelly Burke, senior VP and CMO. "After an extremely successful 2022, we have an exciting summerlong lineup loaded with exclusive collaborations, engaging activations and even a few yet-to-be-announced surprises in store for our guests." Kicking off the big celebration—which lasts all summer long—is a \$300,000 sweepstakes and daily free-play prizes. But the true party is scheduled for the casino's actual birthday on June 28, during which a brand-new Birthday Bar Pop-Up Experience will begin at 1927 Lounge with specialty cocktails and decor. Plus, Ovation Hall will host performances by the critically acclaimed Magical Mystery Doors throughout the summer.

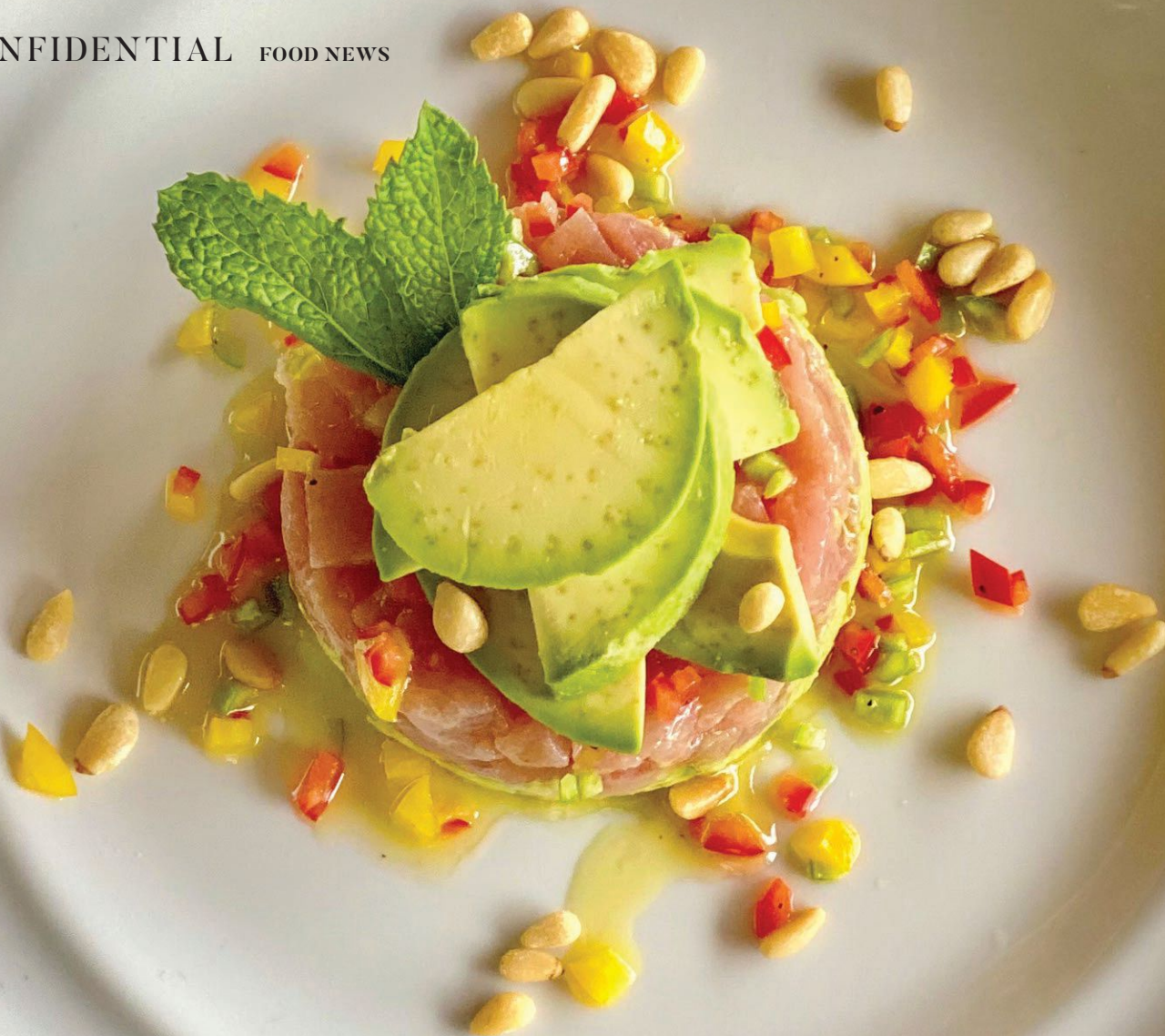
OCEAN CASINO RESORT PHOTOS COURTESY OF PROPERTY; MOBILE CIGAR LOUNGE PHOTO BY LAUREN SIMPREVIVO

A closer look at the new cigar lounge

From John F. Kennedy and Clint Eastwood to Babe Ruth and Michael Jordan, cigars have made a cultural impact for the country's elite. And now, you can join in on the fun with the Mobile Cigar Lounge by Tennessee Avenue Tobacco Company (@tennesseaveetobacco) that's hitting the streets of Atlantic City this summer and beyond. "Our vision was to take luxury and sophistication and make it accessible for everyone. We wanted to combine the favorite traditional pastime of kicking back and enjoying a good cigar with the convenience of today's on-the-go lifestyle," says restaurateur and owner Mark Callazzo. Sometimes found outside on the Orange Loop, the 32-foot mobile lounge is the first of its kind down the Shore, and is perfect for weddings and alfresco events thanks to a luxe dark wood design with leather chairs and climate control, as well as an outdoor deck with Adirondack chairs—and, of course, a fully stocked humidor with an extensive array of major and discovery brands.

CLASS ACT





SEASIDE CRAVINGS

Atlantic City's culinary scene is heating up with innovative eats.

BY MADISON DUDDY

Girasole's
yellowfin
tuna
tartare

LA DOLCE VITA

A shore staple for more than 40 years, Il Verdi (caesars.com/tropicana-ac) is finally back and ready to transport guests to the vibrant Amalfi Coast. The renowned Italian eatery is reopening this summer at Tropicana Atlantic City, serving up Northern Italian cuisine, an award-winning wine list and oceanfront views

with Italian coastal textures and colors. "The deep turquoise of the lounge sweeps you away to the rugged cliffs of Positano looking down on the blue ocean under a canopy of woven fixtures," says Senior Vice President and general manager Joseph Giunta. Savor their rigatoni Bolognese or the salmon Susanna. *Buon cibo, buon vino, buoni amici.*



Il Verdi's oceanfront oasis was designed by renowned interior designer Olivia Jane.



Treat yourself this summer to delectable wine and sinfully sweet chocolate at Bar32.

FLAVOR TRIP

Chances are you've never tried Italian American psychedelic cuisine—and no, that's not Bolognese sprinkled with hallucinogens. The fare reimagines old-world Italian classics with a contemporary, global twist, like chicken Parm that's marinated in ponzu and features a spicier sauce than traditionally used. On June 30, Caesars Atlantic City (caesars.com/caesars-ac) is bringing bites like OG square pizza, tableside mozzarella and tiramisu to the Shore through Las Vegas-originated eatery Superfrico. "Your nonna's family dinner favorites are all there and recognizable, but they are reinterpreted in unexpected ways," says founder Ross Mollison. "The actual ingredients, if not the techniques, are alarmingly simple, but they will blow the guest's mind." Located backstage at The Hook theater, the art-filled restaurant is perfect for pre-show cocktails and bites that will wow the senses.

PERFECT PAIR

Celebrate life's greatest indulgences at Bar32's (bar32chocolate.com) new Wine & Chocolate Pairing experience. Available all summer, the



Good Dog Bar AC's menu includes local inspirations like Manila clams.

sweet offering from America's only bean-to-bar (chocolate made on-site) restaurant comes from chocolatier Nicole Callazzo and sommelier Chris Assay of Frederick Wildman & Sons. Allow the decadent dessert bar to whisk you into a confectionary coma with pairings like Assay's favorite Bar 32 60% dark Luxardo cherries with a Marchesi di Barolo Barolo del Commune di Barolo 2014. Assay shares, "While Barolo is typically a very acidic wine, this bottle has nine years of age and has mellowed out the acid and the tannins, so you are left with a ripe fruit flavor on the palate, which accentuates the flavor of the chocolate."

SUMMER ITALIANO

An Amalfi Coast evening is calling, and

Girasole's (mygirasole.com) new Fashionably Late Lounge is here to answer. This summer, the award-winning modern Italian eatery's Versace-designed lounge is offering a special menu on Thursdays and Sundays from 9 to 11PM. Inspired by owner Gino Iovino's Mediterranean travels, the menu will feature bites like porchetta and branzino tacos, lobster risotto and spaghetti alla Nerano with craft cocktails. "I want to bring guests on a culinary journey that celebrates the spirit and timeless sophistication of the Italian Coast," he shares. Sip The Girasole Martini, made with Level vodka, amaretto, and fresh pineapple and orange juice, while live and in-house music, along with DJs, whisk you away to paradise.

SIT, STAY, SIP

Summers at the Shore just got a dose of Philly, thanks to Good Dog Bar AC (gooddogbar.com)—previously featured on *Diners*, *Drive-Ins* and *Dives*. Situated a block off the boardwalk, the new location will feature its well-known rotating beer selection, delectable food and dog photos that adorn the walls, with a dash of coastal flavor. "The beach vibes inspired us to make the AC location more open and airy than the Philly location," says Heather Gleason, who co-owns the spot with husband Dave Garry. "We added accordion windows to both floors that open completely, allowing for natural light, fresh air and spectacular views of the sunset." In addition to daily seafood specials and the AC SmashBurger (its first new burger in 20 years), beachgoers can look forward to local art, like a custom tile wall by AC nonprofit Mud Girls Studio that features the owners' pups.