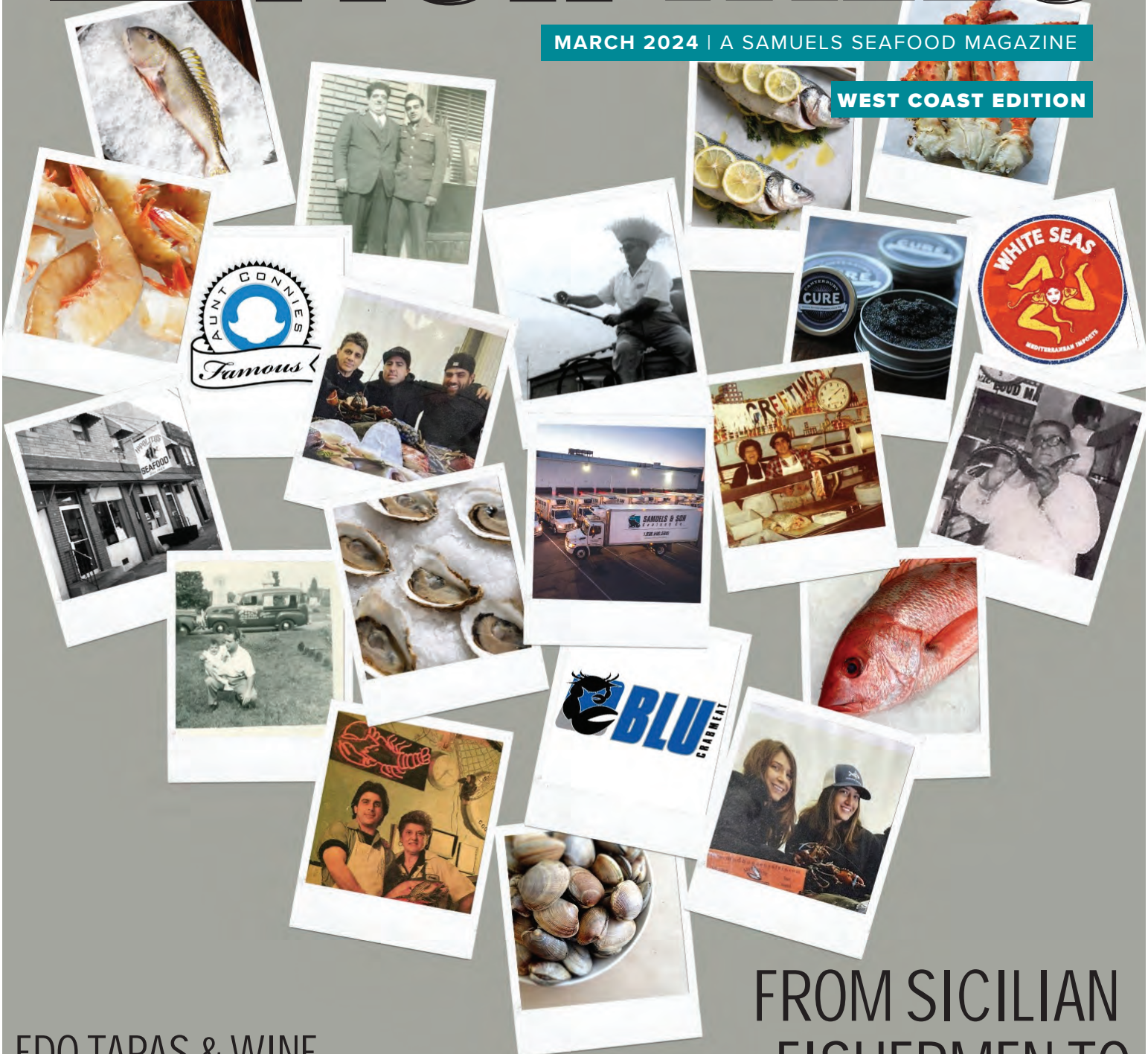




FISH TALES™

MARCH 2024 | A SAMUELS SEAFOOD MAGAZINE

WEST COAST EDITION



EDO TAPAS & WINE
Redefining Spanish cuisine
in Las Vegas since 2018

MONTHLY SPECIALS
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FISHERMEN TO
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100 years of Samuels
Seafood Company

Samuels Spotlight

EDO Tapas & Wine:

Redefining Spanish Cuisine in Las Vegas Since 2018

By Tiffany Rivera



EDO Tapas & Wine, a hidden gem serving Spanish cuisine with a modern flair, has been delighting Las Vegas since 2018.

The restaurant mirrors Chef Oscar Amado's childhood in Barcelona and his love for Catalan traditions. It incorporates Spanish-style decor, including dark wood floors and tables, gold chandeliers, and a beautiful mural that mimics downtown Barcelona. Amado's culinary vision also incorporates Japanese influences, reflecting his appreciation for Japanese culture and cuisine.

Chef Amado, whose second restaurant is Anima, also located in Las Vegas, is no stranger to the restaurant industry. He graduated from The Hofmann Culinary School in Barcelona and operated restaurants around the city, including Ajo Negro. He even staged at three Michelin-starred restaurants, including El Bulli, once considered the best restaurant in the world. When he moved to the United

States eight years ago, he worked at notable hotels, including The Bellagio. Although content with his work there, he desired a space to call his own. Amado's dream became a reality when he opened EDO Tapas in 2018.

The restaurant boasts an array of seafood tapas and delicious entrees. Popular items on the menu include bluefin tuna tartare with fresh herb pesto and lotus root chips; Kurobuta pork chorizo with cured egg yolk, piparra peppers; and patatas bravas, a Spanish tapa made of crispy potatoes topped with paprika-infused sauce. Another standout dish is their Spanish octopus. "We grill the octopus and serve it with romesco sauce, black olive tapenade, and fried kale chips on top," Chef Amado explains. Other customer favorites include their black cod topped with garlic, parsley, sherry vinegar, garum, and potato panadera, as well as their Dungeness crab with jamón consommé, cured egg yolk, and croutons. Chef Amado also takes pride in a Japanese-inspired dish featuring Hokkaido scal-

lops served as sashimi with a vinaigrette on top.

Since its opening, EDO Tapas has garnered notable recognition from the culinary world. Chef Amado became a James Beard semifinalist for Best Restaurant in the Southwest. Edo was named Restaurant of the Year for Las Vegas in 2018, and Anima won Best Restaurant of the Year the first year they opened in 2022. This year, Chef Amado became a James Beard finalist for Outstanding Chef. He attributes his success to taking risks and offering something different from the typical Las Vegas dining experience.

Chef Amado encourages guests to come with an open mind and look forward to a memorable dining experience. "We work hard to create new dishes and bring in the best ingredients. We may be small, but we have a big soul," he says.

If you're visiting Las Vegas this year, be sure to make a stop at EDO Tapas and prepare to be wowed.



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Contact marketing@SamuelsSeafood.com to sponsor Fish Tales or for any other inquiries.

FISH TALES STAFF

CHIEF CREATIVE OFFICER
LILY COPE
lilyc@samuelsseafood.com

DIRECTOR OF MARKETING
KRISTIN O'NEILL
kristino@samuelsseafood.com

FISH TALES DESIGNER
BLAKE MONTALTO
blakem@samuelsseafood.com

CONTRIBUTING WRITER
TIFFANY RIVERA
tiffanyr@samuelsseafood.com

A Century of Seafood Success: The Evolution of Samuels Seafood Company



(left to right) Joe Ippolito; Donna, Sammy, Lauren, Samuel, & Anthony D'Angelo

In the late 19th century, Gaetano Darigo made his living as a fisherman in Sicily. His daughter's marriage to Giuseppe Ippolito in 1919 marked the beginning of a new chapter, as Giuseppe joined Gaetano in his seafood business.

By 1929, Giuseppe had become an integral part of the growing enterprise, introducing innovations like horse-drawn wagons to expand their reach. As the years passed, the business thrived, and in 1945, Giuseppe opened the first "Ippolito's" fresh seafood market in Philadelphia.

The reins of the business passed to Giuseppe's daughter, Rose D'Angelo, who further expanded the family's endeavors. In 1966, her son Samuel D'Angelo began learning the ropes at the fish market. By 1974, Samuel took over leadership and expanded the original store, later opening a second location in 1987.

In 1989, Samuels Seafood Company emerged, focusing on commercial and wholesale markets. The addition of marine biologist Joe Lasprogata underscored their commitment to quality. Over the years, they diversified, launching brands like "Aunt Connie's Famous" and expanding product lines.

Samuel's children joined the company, contributing to its growth. By 2009, a modern facility opened in South Philadelphia, followed by expansions to Pittsburgh and nationwide overnight delivery.

The company continued to evolve, opening divisions in Las Vegas in 2011 and Orlando in 2015. By 2019, they had established an office in South Florida and began servicing cruise lines.

Reflecting on their 100-year journey, Samuels Seafood Company remained committed to delivering quality seafood. Looking ahead, they welcomed everyone to join them in the next century of their remarkable story.



Sammy, Sam & Anthony D'Angelo

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Sam D'Angelo & Aunt Connie



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