



FISH TALES[®]

JUNE 2026 | A SAMUELS SEAFOOD CO.™ MAGAZINE

WEST COAST EDITION



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**BASILICO RISTORANTE
ITALIANO**
Elevated Italian Cuisine in
Southwest Las Vegas

**FATHER'S DAY SAVINGS
ALL JUNE LONG**

Samuels Spotlight

Basilico Ristorante Italiano

Chef Joe Valdez Delivers Elevated Italian Cuisine in Southwest Las Vegas

By Kristin O'Neill

Nestled in the vibrant EVORA community of Southwest Las Vegas, Basilico Ristorante Italiano has carved out a loyal following thanks to its inviting atmosphere, elevated comfort food, and a chef-driven commitment to quality—especially when it comes to seafood. At the helm is Chef Joe Valdez, whose thoughtful approach to Italian cuisine blends tradition, accessibility, and a genuine sense of hospitality.

A Modern Italian Setting with a Nostalgic Touch

Basilico strikes a distinctive balance between sleek and sentimental. The restaurant's black-and-white interior, accented with hints of red, sets a contemporary tone, while classic black-and-white films softly playing in the background lend a nostalgic charm. Located within a luxury apartment complex, the space naturally fosters a strong community vibe transforming first-time guests into regulars.

"It's a place where people come back again and again," says Chef Valdez. "That sense of familiarity is really important to us."

Elevated Italian, Rooted in Comfort

The menu at Basilico is built around elevated Italian cuisine that remains approachable. Guests can expect handmade pasta, artisan pizzas, fresh sandwiches at lunch and thoughtfully composed entrées.

One standout is the verde lasagna, a layered masterpiece of beef and veal Bolognese, mozzarella, and Parmigiano that has earned a reputation as a "legendary" dish among diners.

Chef Valdez intentionally moved away from the restaurant's earlier avant-garde approach, instead crafting a menu that feels homey and satisfying. "I wanted people to feel full, comforted—and maybe even take leftovers home," he explains. "It's about creating a hospitable experience."

Seafood as a Cornerstone

Seafood plays an essential role in Basilico's culinary identity, and Chef Valdez is deeply committed to sourcing and quality.

For more than 11 years, he has relied on Verlasso salmon, purchased through Samuels Seafood Company, citing both the product's flavor and the company's sustainability practices as key reasons for his loyalty.

Other seafood highlights include:

- **Pan-roasted scallops** with panzanella salad, sunchoke, and pickled shallots a dish rapidly gaining popularity
- **Ahi tuna**, consistently sourced through Samuels
- **Censea shrimp**, prized for its versatility and quality

The restaurant also boasts an impressive oyster program featuring Blue Point, Kings Point, Misty Point, and White Stone oysters. These are especially popular during social hour, often serving as an introduction for guests who later reorder them for dinner.

A Trusted Partnership with Samuels

Chef Valdez is unwavering in his supplier relationships. "Samuels is the only seafood vendor I use," he notes. "They're reliable, responsive, and they consistently deliver top-quality products."

That trust allows him to maintain consistency and creativity in his seafood offerings, something guests recognize and appreciate.

Pairings That Evolve with the Menu

At Basilico, the culinary experience extends beyond the plate. The cocktail program and wine list evolve alongside the menu, ensuring thoughtful pairings year-round. The restaurant has built a reputation for offering one of the best wine lists in Las Vegas, enhancing its appeal to both casual diners and serious enthusiasts.

Expanding the Experience with Lunch

Recently, Basilico introduced a weekday lunch pop-up available Wednesday through Friday, opening the door to a new audience. The lunch menu offers handmade pasta, sandwiches, small bites and appetizers not available at dinner.

It's a strategic addition that reflects Chef Valdez's desire to keep the concept dynamic and accessible.



A Focus on Hospitality Above All

Ask Chef Valdez what he wants people to know about Basilico, and his answer is simple: "It's about hospitality."

From the welcoming ambiance to the comforting food and attentive service, every detail is designed to make guests feel at home. That philosophy—combined with a passion for quality ingredients and strong partnerships—has positioned Basilico as a standout destination in Southwest Las Vegas.

Planning Your Visit

Reservations are recommended, as the restaurant's popularity continues to grow among both locals and visitors.

Basilico Ristorante Italiano isn't just serving Italian cuisine it's creating an experience rooted in connection, comfort, and care. And with Chef Joe Valdez leading the way, it's clear that both land and sea have a place at his table.

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

Discover the Oishii Advantage

Pioneering Excellence in Sustainable Shrimp Farming

Oishii® [oh-ee-shee] Shrimp represents a paradigm shift in the realm of sustainable shrimp farming. Utilizing dedicated small-batch methods, Oishii has redefined excellence in shrimp cultivation. Their journey towards perfection commences with innovative pond construction, advanced farming techniques, and stringent water quality control measures, all geared towards ensuring unmatched quality.

The Oishii promise is simple yet profound: sustainably harvested shrimp that undergo meticulous handling to preserve their pristine nature. Unlike conventional practices, Oishii Shrimp undergoes a delicate process of care and processing, reflecting the brand's unwavering commitment to excellence.

After years of meticulous planning, Oishii Shrimp achieves a groundbreaking milestone: shrimp that transitions from the water to harvest in record time, sometimes within a mere four hours. Derived from the Japanese word for "delicious," Oishii epitomizes the pursuit of culinary perfection, offering the freshest White Vannamei Shrimp imaginable.

Every step of the production process reflects Oishii's dedication to quality. From small-batch aquaculture to state-of-the-art techniques and rigorous monitoring, each aspect is meticulously designed to deliver an unparalleled product. Founder and CEO Tom Mazzatta's unwavering commit-



ment to quality drives the brand forward, ensuring that seafood enthusiasts enjoy an extraordinary dining experience with every bite.

Oishii's strategic location ensures minimal travel time from pond to processing plant, maximizing freshness. Innovative transportation methods, including unique aerated tanks, maintain shrimp vitality, resulting in faster processing and ultimately, fresher shrimp.

Upon arrival at the processing facility, Oishii Shrimp undergoes careful hand-

processing to preserve its vibrant color and pure flavor profile. The result? The freshest, most pristine shrimp imaginable—a testament to Oishii Shrimp's dedication to quality.

Oishii Shrimp stands as a beacon of purity, free from artificial additives, antibiotics, and hormones. Their commitment to a chemical-free product is evident from the moment the shrimp are transported live to the processing plant, ensuring minimal water weight gain and maximum freshness. For more info, please visit oishiishrimp.com.

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