

Meet Bonanno Concepts

Chef Frank Bonanno

**225 E. 7TH AVE
DENVER, CO 80203**

BONANNOCONCEPTS.COM



Who We Are

At Bonanno Concepts, we strive to throw love as best we know—through food and drink and more. We aim to be a chef-driven restaurant family dedicated to satisfying meals, outstanding service, education, and community.

Frank Bonanno

Frank, the chef and proprietor of Bonanno Concepts, a Denver restaurant group that's the umbrella to some of Denver's most established restaurants and bars: including Mizuna, Luca, Osteria Marco, Bones, Green Russell, Wednesday's Pie, Russell's Smokehouse, Vesper Lounge, Salt & Grinder and French 75. Frank is a graduate of the University of Denver Daniels College of Business and the Culinary Institute of America located in Hyde Park, NY. He has authored two cookbooks, received multiple James Beard Foundation Award semifinalist nominations, and hosts a PBS show called Chef Driven where he travels across the state visiting Colorado makers and cooking along the way.





225 E. 7th Ave
Denver, CO 80203

Our flagship restaurant showcases Frank Bonanno's dedication to fresh, simple ingredients and seamless service. The menu changes monthly and features dishes that are imaginative and artistic.

*Must Try: Lobster Mac & Cheese, Beef Wellington, Escargot

Opened: April 2001
Style: French, Upscale
Price: \$\$\$\$
Private Dining: 15 seated
Full Restaurant Buyout: 55 seated
Visit us at: mizunadenver.com



711 Grant Street
Denver, CO 80203

Luca is where food marries art featuring house-made salumi and a variety of fresh breads, pastas and cheeses. Enjoy authentic Italian dishes all prepared with the season's finest ingredients.

*Must Try: Signature Burratta, Wild Mushroom Fusilli & Pappardelle Bolognese

Opened: February 2003
Style: Italian, Casual
Price: \$\$\$
Private Dining: 20 seated
Full Restaurant Buyout: 75 seated
Visit us at: lucadenver.com



1453 Larimer Street
Denver, CO 80202

Osteria Marco is intended to be the livelier, more playful younger brother to Luca. The staircase leads guests into a dining room lined with hundreds of bottles of wine inviting fun group celebrations.

*Must Try: Fig & Goat Cheese Pizza, Lamb Meatball, Whole Roasted Artichoke

Opened: October 2007
Style: Italian, Casual
Price: \$\$
Private Dining: 30 & 35 seated
Full Restaurant Buyout: 150 seated
Visit us at: osteriamarco.com



717 17th Street
Denver, CO 80202

French 75 is a nod to the weapon and the cocktail. We aim to bring the traditions of London, Paris, and America together, and set the standard for beauty and precision.

*Must Try: French Dip Sandwich, French 75

Opened: July 2017
Style: French, Contemporary
Price: \$\$\$
Private Dining: 40 seated
Full Buyout: 120 seated
Visit us at: french75denver.com

BONANNOCONCEPTS.COM

GREEN RUSSELL



Wednesday's Pie acts as a façade to chef-driven cocktail bar Green Russell. The drink menu's philosophy: fresh ingredients, simply prepared and beautifully rendered. Enjoy the highest quality ingredients including fresh herbs and house-made bitters, all the way to infused liquors and sodas.

*Must Try: Bartender's Choice, Salted Pecan Pie

Opened: October 2010
Style: Custom Cocktails, Speakeasy
Price: \$\$
Partial Buyout: 6+
Full Buyout: up to 120 standing
Visit us at: greenrussell.com

1422 Larimer Street
Denver, CO 80202



Russell's Smokehouse highlights treasures & architectural remnants from Denver's past: over sized church windows, a speakeasy dance floor-turned bar top and stone arches from the Platte river bed.

*Must Try: Sliced Brisket, Cheesy Bacon Bombs, Smoked Mac & Cheese

Opened: October 2010
Style: Smoked Meats, BBQ, Casual
Price: \$\$
Private Dining: 40 seated
Full Buyout: 75 seated
Visit us at: russellssmokehouse.com

1422 Larimer Street
Denver, CO 80202

Catering available



Vesper Lounge

Vesper Lounge hosts seven cocktails on tap, 10 beers on draft and a creative happy hour that celebrates the art of the spirit. Add a Mediterranean spin on bar food and you have a classic.

*Must Try: Juicy D Cheeseburger, House Cocktail: The Vesper

Opened: December 2012
Style: Neighborhood Bar
Price: \$\$
Private Dining: 40 standing
Full Buyout: 100 standing
Visit us at: vesperdenver.com

233 E. 7th Avenue
Denver, CO 80203

salt & grinder

Frank's New Jersey-style deli and salumeria serves East Coast style sandwiches on grinder rolls. Salt & Grinder supplies the salumi programs at all of the other Bonanno establishments.

*Must Try: The Frankie, Orzo & Arugula Salad

Opened: June 2014
Style: Neighborhood Deli
Price: \$\$
Private Dining: n/a
Full Buyout: 25 seated
Visit us at: saltandgrinder.com

3609 W 32nd Avenue
Denver, CO 80211

Catering available



BONANNOCONCEPTS.COM



Located in the vibrant Cap Hill neighborhood, Lou's is a Nashville-style hot chicken joint. The chicken comes naked, too, or simply roasted for bringing home. But we recommend the eyebrow-melting version, that, if we're lucky, might remind you of what the masters make (with Bourbon Apple Cider to cool the burn).

*Must Try: The Lou's, Bourbon Apple Cider

701 Grant St
Denver, CO 80203

Opened: July 2019
Style: Casual
Price: \$\$
Private Dining: n/a
Full Buyout: 25 seated
Visit us at: lousfoodbar.com



Denver Milk Market is an all-local, all-wonderful mix of take-away and dine-in restaurants and bars. Denver Milk Market, a 16-venue cornerstone of the historic Dairy Block, aims to draw in travelers, visitors, neighbors and fans to shop a little, drink a little, eat a little and celebrate a lot in the very heart of the Ballpark Neighborhood here in Denver.

*Must try: Lou's Hot | Naked Nashville Hot Chicken, Crab Cake at Albina by the Sea, Burger at Ruth's Butchery

1800 Wazee Street
Denver, CO 80202

Opened: June 2018
Style: Market, Casual, Hip
Price: \$\$
Reserved Seating: Moo Bar Lounge & Stranded Pilgrim
Full Buyout: 300 standing
Visit us at: denvermilkmarket.com

Connect with Us!

720.737.4377
CATERING@BONANNOCONCEPTS.COM

BONANNOCONCEPTS.COM