NAIA (DineAmic/Luke Stoioff & David Rekhson)

All Day Destination Fine Dining & Socializing In A New, Celebrity Chef-Driven, Premier Coastal Resort Type Location On The River

-**All Day Mediterranean/Greek/Levantine Riverfront Restaurant & Bar Fine Dinng**
-300 N. La Salle.
-River North/Near North Side
-River Front.
North Bank, Main Branch.
LaSalle Street Entrance & Boat Docking.
Year Opened: 2026
Size: 12,000 sq ft
Annual Revenue:
Dining Cost: $$/Surcharge: 3.95% (Removeable)
Frequent Diner Rewards Program: Yes
Neighborhood Crime Profile: River North

See La Grande Boucherie Crime Profile. Located a few blocks apart, both restaurant locations are within the CPD's 18th District (Near North) and the Near Northside Community Area. Both experience high commercial density, bustling nightlife and active pedestrian traffic along the river and main corridors. While neither location suffers from high rates of violent crime, both are subject to opportunistic thefts, property crimes and occasional late-night entertainment district incidents common to high-profile, downtown dining and entertainment zones. On a positive note, **all categories of Near North Side violent crime have dropped significantly on a YTD basis through August.**

Click HERE for more on neighborhood crime by zip code, block & address

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Perhaps the most important new *see-and-be-seen* opening of the year, DineAmic (Bar Siena, Fioretta, Lyra, Prime & Provisions & Siena Tavern) opened the 12,000 sq ft Naia in June of 2026. Challenging the Tre Dita and Gibsons Italia powerhouses, Naia is a broad Mediterranean, Greek, Levantine restaurant and bar providing upscale destination dining & socializing in a coastal resort like setting,

Like RPM Seafood and Portofino Pizza, Naia is located on the north bank of the Chicago River's downtown Main Branch. Naia is directly on the river, below the Chicago Cut Steakhouse. Visitors can enter via LaSalle Street and boat docking.

After descending an exterior staircase from LaSalle, visitors will see the150 seat patio area, a mix of tables, large pergola covered tan leather booths facing the river and patio greenery. A large rectangular bar anchors the inside front space. Seating up to 250, the main dining room is only a few feet away.

The ambiance enhances the experience, including earth tones, twisted rope, two tone marble floors and a hand carved stone wall sculpture. The multi-level architecture, operable window walls, heated/louvered pergolas and main dining room allow the space to transform with the season. The Mediterranean type of backdrop ensures views of the river, boat traffic/docking and skyline from every seat.

Covering an entire river level city block, the sprawling Naia is expected to offer all-day, all-season breakfast, lunch, brunch, dinner, cocktails and happy hour. In addition to indoor and outdoor seating, the complex includes an event venue. Using design elements of glamorous Mediterranean waterfront destinations, the menu and décor work together to enhance the destination experience.

Winner of Top Chef Greece and known for work in Mykonos, the ***Naia menu is helmed by internationally renowned chef Athinagoras Kostakos****. Rather than focus on a single region, the menu highlights* ***foods from Southern France, Spain, Italy, Greece, Israel, Lebanon, Turkey and the Eastern Mediterranean.***

The menu consists of tableside hummus, spreads, fresh raw bar, crispy rice, mezze, mains (chicken, fish, lamb & beef), salads, house-made pasta, skewers, sauces, sides and delectable desserts.

Our first experience was a knockout. Everything on the table was good. The entire table loved the shareables and the Santorini Limoni Pasta. The whole Branzino Fish was so fresh and delicious, we don't have words to describe it, particularly after quaffing a bottle of the Almyra Greek Chardonnay by Skouras. Click HERE for menus. Click HERE for wines by the glass and HERE for bottles.

At $58 a bottle (restaurant price), the crisp and clean Almyra mentioned above was good and a value bargain as well. A good choice of affordable Italian whites are also offered, including Arneis, Greco di Tufo and Vermentino. Beyond what you would expect, the wine list includes some interesting reds from Greece, Lebanon, Israel, Portugal and Spain.

Fueled by a new generation of winemakers returning to Greece, the showcasing of indigenous varietals, EU investments, formalization of wine laws, modern techniques and a huge increase in wineries, **the Greek Wine Industry experienced a renaissance in quality and focus** that picked up steam in the 1990s. Moving beyond bulk production and the traditional retsina style, the industry is producing more higher value, small batch wines today.

After studying oenology in France, the returning George Skouras started making wine in his father's garage in the mid-1980s. As an early exporter of Greek Wines, he became one of the most respected names in the modern Greek Wine Industry today. Like Italy's Diego Planeta, Bruno Giacosa and Andrea Franchetti, Skouras could approach legendary status.

The boom in fine Greek restaurants and the seductively simple food has elevated the profile of Greek wines. Offering high-quality wines with value, the Skouras wines are a good starting point for Naia to introduce the evolving American palate to non-traditional wines. Moving beyond Greece, we would continue that journey with the wines from Portugal, Lebanon, Israel and select Mediterranean Islands. While not currently on the menu, we would add well selected high value whites from Cyprus.

Ironically, Nia, an unrelated Mediterranean Wine Bar on the West Loop's Restaurant Row (between Halsted & Ogden), has been offering Wine Discovery Wednesdays that feature five rotating Mediterranean Wines (Spain, Greek Islands, Italian Coast & Mediterranean Rose) paired with five Mediterranean tapas.

Few realize it, but wine consumers are benefiting from numerous headwinds facing the global wine industry, including increased competition and four years of declining consumption. In addition to keeping a lid on prices, the less known wines are free from the markups that apply to prestigious regions like Tuscany. **The less known, affordable, high-quality wines have become essential because they help keep a lid on the rising cost of dining out.**

Unlike Tre Dita and Gibsons Italia, Naia offers a Happy Hour stretching from Monday-Friday, 4:00-5:30 pm. Bar only. Good choice of affordable food, wine ($9) & cocktails ($11). Like Bellevue, Naia's location is ideal for socializing. Closes 11:00 pm on Friday & 12:00 am on Saturday. Click HERE for **Happy Hour**, HERE for **Happenings** & HERE for Yelp (3.9) images.