TRE DITA (Lettuce/R. Mellman, R.J. Melman & Molly Melman)

Destination Fine Dining & Socializing In One Of the Worlds's Most Glamorous, Tuscan -Inspired, Multi-Award Winning, Celebrity Chef- Driven, Old-World Restaurants

-**Tuscan-Inspired Modern Steakhouse River & Lakefront Fine Dining**
-401 E. Wacker, 2nd Floor St. Regis Chicago Hotel
Lakeshore East/New East Side/Loop
River Mouth & Lake Michigan.
Year Opened: 2024
Size: 8,600 sq ft
Annual Revenue: $20 million+ est
Dining Cost: $$$$. Surcharge 3.5% (Removeable)
Frequent Diner Rewards Program: Yes.
Neighborhood Crime Profile: Lakeshore East/New East Side/ Loop

A few steps from Navy Pier and a short walk for Millennium Park, Lakeshore East is a sub-district of the New East Side and part of the Loop Community Area. While the Loop Community Area is the smallest of the Community Areas in our target market, it is truly distinguished by the huge amount of non-resident traffic. The **Near East Side** is a small area, densely populated (12,000), average individual income ($112,000), median age (41) and an age distribution of 50% 25-44. As a master planned sub-neighborhood of the Loop's Near East Side, Lakeshore East is a residential enclave shielded from heavy arterial trough-traffic. The quiet, isolated area is home to dense, luxury high rise living with controlled building access, sophisticated cameras and private security. Unlike the Loop, it is not security burdened by commercial activity, retail outlets, transit hubs, foot traffic, shoppers and commuters. Being outside the Loop's heavy non-resident traffic is a very positive dynamic because the Loop's infrastructure acts as a magnet for both economic & criminal activity. The dense concentration provides a high volume of anonymous targets for opportunistic crime while the commuter transit options make it easy for non-residents to enter, commit crime and quickly escape. As a result, the somewhat remote **Lakeshore East is one of the safest neighborhoods in the entire loop area.** Crime leans toward **non-violent, low level, property crimes of opportunity, including bicycles, lobby packages, occasional car break-ins and auto theft from parking structures.**

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

Crowned one of the world's most beautiful restaurants, the Tuscan inspired Tre Dita steakhouse is located on the 2nd floor of the ultra-luxury St. Regis Hotel. Designed by award winning architect Jeanne Gang, the hotel occupies the first 11 floors of the striking 101 story skyscraper currently known as the St Regis Chicago (formerly the Vista Tower). The upper levels house private luxury condominiums. While less conveniently located on East Wacker Drive, the 5-star hotel is situated in Lakeshore East where the river meets Lake Michigan.

Opened in **2024** and designed by the David Collins Studio**,** Lettuce's luxury anchor has **8,600 sq ft**, including the main dining room, a large bar area, an open kitchen pasta lab and five private dining rooms. The private dining rooms are named after horses that competed in Siena's biannual horse race.

Blending contemporary architectural elements with classic Italian glamour, the main dining room is quiet, elegant and more formal than the bar area. While the main dining room is renowned for forty-foot windows, exposed architectural columns and angled wooden beams, the adjacent bar is more lounge-like.

The main **Tre Dita Dining Room** floors are dark wood, the tablecloths are white, the curtains are sun bleached and structured leather booths are positioned around the open kitchen pasta lab and lake views. The natural light, chandeliers, wall sconces, accent lamps, wrought iron details and open space give the dining room a grand, dramatic, monumental, architectural type feeling. The expansive views are unobstructed and capture the Chicago River, Lake Michigan and the Chicago skyline. Enhanced with European detail, the combined dining room and bar create a sophisticated, but romantic atmosphere of theatrical intimacy.

Adjacent to the dining room, the **Tre Dita Bar** is lively, social and more intimate with its own vibe. The bar area is a glamorous fusion of detailed Italian elegance & modern luxury, including rich looking checkerboard marble floors, brass & bronze accents, walnut paneling, moody lighting, honey type colors and a massive hand painted mural hanging from the ceiling. The luxurious marble bar and leather stools are flanked by lounge and table seating. Relying on the mural rather than the forty-foot windows for ambiance, the views angle toward Navy Pier and the city. The full menu is available to the tables while the bar features a smaller menu

In partnership with Lettuce, the award-winning ***celebrity chef Evan Funke has created an upscale traditional Tuscan menu centered around hand crafted pastas and heavy woodfired steaks****. The all-Italian wine list of over 700 labels is also Tuscan focused. The menu is organized like a traditional Italian meal, including bakery, small plates, insalata, antipasti, pasta, the main (fish, meats & steaks) and sides.*

Tre Dita means three fingers in Italian, the traditional thickness of their ***signature Bistecca alla Fiorentina****. The large, 42-ounce Porterhouse is expertly charred, wood-fired and sliced for the table to share. Priced at $290, the dish is not cheap.*

Anchoring the dining room with a temperate and humidity controlled open kitchen pasta lab, Tre Dita is equally famous for their twelve (12) handmade pastas, particularly the over-the-top delicious Linguine al Limone. The most popular and perhaps ***signature pastas are the Pici Cacio e Pepe, Strozzapreti all Vaccinarra (twisted pasta with heavy oxtail ragu) and our favorite, the Linguine al Limone.*** *The Branzino, Gamberi in Salsa Verde (shrimp in vibrant green sauce) and Sciacciata Bianca (focaccia) are also popular. Click HERE for menus.*

While Tre Dita does not offer outdoor dining, the Lettuce owned Japanese -inspired Miru on the 11th floor offers seasonal outdoor terrace dining with stunning views of Lake Michigan, Navy Pier - including summer fireworks -and the Chicago River**.** Given the capacity and average check size, Tre Dita is no doubt **grossing more than $15 million annually.** For more on Miru, see DCFG's rooftop review.

The only Chicago restaurant as luxurious as Tre Dita was Spiaggia. Closed in 2021 after almost four decades, it was a partnership between Levy Restaurants and Chef Tony Mantuano, mentor for Joe Flamm and Monteverde's Sarah Gruenberg.

NO happy hour. Restaurant & bar close at 10:30 pm & 1:00 am on weekends. Click HERE for Yelp (4.3) images.