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**DineAmic Hospitality to Open Violí This Fall at Oakbrook Center**

*The eatery will be the second Greek restaurant in DineAmic's culinary portfolio.*

**CHICAGO, April 26, 2022**—This fall, DineAmic Hospitality expands its Greek portfolio to include Violí, a taverna-style restaurant inspired by its newest downtown restaurant LÝRA, at Oakbrook Center. A Mykonian escape in the Chicago suburbs, Violí will encompass a 6,300-square-foot interior and an expansive four-season, 1,300-square-foot outdoor pergola patio, in the former Mon Ami Gabi space.

*"Since the opening of LÝRA, we have been overwhelmed by the support of the Greek community in Chicago and beyond," says DineAmic Co-Founder Luke Stioff. "The journey we took in opening LÝRA offered us such insight into Greek cuisine and culture. We have big plans for the Greek portfolio of our company and are excited to open Violí at Oakbrook Center."*

The differences between LÝRA and Violí will be subtle but key. Where LÝRA is an *estiatório*, Violí will be a *taverna*—casual and approachable, with shareable plates and a friendly vibe. Like its big sister, Violí's name is inspired by an instrument, one often played by performers on the streets of the Greek islands. This is a small nod to a piece of nostalgia from the DineAmic partners' travels to Greece throughout the years.

In fact, the beautiful curves of the violin also inspire some of the custom art installations in the decor, which is led by a warm and inviting light color palette. Sculptural wood-workings reminiscent of the curves, strings and bow of a violin will be a focal point. A rectangular main bar adjacent to an elevated main dining room anchor the space, with a smaller room available for additional seating or private dining. The outdoor space is most unique: A 1,300-square-foot four-season outdoor pergola patio features retractable guillotine windows, infrared heat lamps and lemon trees within an outdoor garden that blooms year-round.

Violí plans to expand on LÝRA's lineup of fan favorites with the addition of classic Greek taverna-style dishes with a thoughtful approach. Helming the kitchen is world-renowned chef Athinagoras Kostakos, winner of Greece's "Top Chef."

*"While Violí will of course serve classics such as lamb chops, grilled octopus and whole fish, the restaurant will place less emphasis on grilled items and focus more instead on roasted, baked and braised items traditionally found in tavernas all over Greece," says DineAmic Principal David Rekhson. "Think Cast Iron Roasted Leg of Lamb with Crispy Oregano Potatoes or Free-Range Chicken with Lemon-Garlic Olive Oil."*

The menu will include a bouquet of fresh pastas, as a nod to the Greece's Venetian influence. Violí will also showcase an array of well-curated mezze, perfect to enjoy with one of the restaurant's many Greek wine selections or Mykonian-inspired craft cocktails.

Slated to open in early fall 2022, Violí will be open for brunch, lunch and dinner seven days a week. Escape with us @tavernavioli.

**About DineAmic Hospitality**

*Led by Co-Founders, Luke Stioff and David Rekhson, DineAmic Hospitality is a Chicago-based restaurant group behind a dozen dining and nightlife concepts including LÝRA, Siena Tavern, Prime & Provisions and Barrio. Known for its uniquely original concepts and elevated menus, DineAmic strikes a balance between quality and approachability in each of its restaurants and demonstrates a commitment to excellence in every detail. For more information, visit [www.dineamic.com](http://www.dineamic.com).*