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Mall Madness: Finer Dining Comes to King of Prussia

By Caroline Russock | April 27, 2016

The days of food court Orange Juliuses and Hot Dogs on a Stick seem to be coming to an end, at least at the King of Prussia Mall. The massive shopping complex is currently undergoing a serious expansion, welcoming plenty of familiar Philadelphia faces as well as new out of towners.

With high-end retail from the likes of Hermes, Louis Vuitton and Gucci, it always seems somewhat off brand that the finest sit down dining options have historically been chain restaurants. But that's all about to change.

Michael White, the powerhouse chef behind New York's [Marea](#) and [Osteria Morini](#), is opening an outpost of [Nicoletta](#) at the end of the summer. The menu lines up approachably Italian-accented fare like pizzas (pictured at top), housemade pastas and gelato churned on site.

The Vetri-URBN partnership is bringing their brands closer by debuting Free People and Anthropologie as neighbors to an already-in-operation Urban Outfitters. Aiming to keep clientele in close proximity to their brands, a [Pizzeria Vetri](#) will be built on an adjoining wall of Urban.

Top Chef Kevin Sbraga has won a bid to add a second location of [The Fat Ham](#) to the mall, complete with a full liquor license, whiskey cocktails and a Southern comfort focused menu serving his signature hot chicken (pictured above).

On the casual end of the mall eating spectrum, [Shake Shack](#) is planning to open a second spot in the mall; custom sushi burrito specialist [Hai Street Kitchen](#) (pictured above) is going in; and [Melt Shop](#), a New York-based grilled cheese fast-casual chain, is in the works.