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Naked Greens™ To Open Wilton Location on January 12

-Restaurant's Second Outpost Offers Expanded Menu at Convenient Route 7 Location -

January 7, 2013 – Naked Greens™, the fresh, casual dining concept offering all natural, healthy hand-crafted soups, signature salads and specialty wraps, will open its second location on January 12 in Wilton. To be located in the space formerly occupied by Soup Alley on Route 7, Naked Greens offers a wide selection of chef-designed and made-to-order salads and wraps, as well as homemade gourmet soups using the freshest seasonal ingredients. Breakfast options will be added to the menu this spring, along with expanded morning hours to accommodate commuters.

Victor Melendez, a Wilton resident who purchased the former Soup Alley in late 2011, and transformed it into the new concept Naked Greens, opened the first location in the heart of South Norwalk (SONO) in February 2012. Melendez said that his restaurant concept offering “fresh, healthy and innovative recipes inspired by world cuisine, served in a convenient and friendly environment, has been a huge success in South Norwalk. We’ve received rave reviews and encouragement from our Wilton customers to open a Wilton location. We’re thrilled to be starting the New Year by bringing this concept back to Wilton with an expanded menu that includes 12 delicious soups per day, all-natural fruit smoothies, raw veggie juices, not to mention a delicious grilled cheese bar where customers can create their own grilled cheese, the perfect complement to a bowl of hot soup.”

The Wilton location will offer eat-in and take-out options. Naked Greens will be open seven days a week, Monday through Saturday, from 11am to 8 pm, Sundays from 11:00 am to 4:30 pm. In the early spring, Naked Greens will also open for breakfast and enhance its offerings with healthy morning options featuring fruit & yogurt, smoothies, healthy cereal bars, and more.

Naked Greens is a modern, welcoming concept designed to cater to today’s health conscious consumer and those looking for a convenient and quick, yet delicious

alternative to more mainstream fast food options. The restaurant uses no artificial ingredients and only the freshest produce available. All of its meats are of the highest quality, and are free of added hormones and antibiotics. And, the flavorful and unique dressings are made in-house daily. Naked Greens offers a variety of menu options for vegans and those with gluten intolerance.

Naked Greens is also committed to minimizing its environmental impact through responsible operations and actions, and only uses 100% recycled and 100% biodegradable paper products.

The 3,000 sq. ft. restaurant is located at 239 Danbury Road (Route 7) and offers seating for more than 35. Free Wi-Fi is available and ample parking is located behind the building. For more information, we invite you to visit <http://naked-greens.com/>, or our Facebook page at <http://www.facebook.com/nakedgreens>. Phone (203) 529-3770, fax (203) 529 3990