

DINING GUIDE

Fall 2008



The Daily Pennsylvanian

The Daily Pennsylvanian
DINING GUIDE

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Cover photo by Priscilla des Gachons
See page 20 for a review and more images from Moshulu.



Digging in

Philadelphia offers students more culinary options that they know what to do with, such as **Devil's Alley restaurant**. The Dining Guide hopes to help you sort through the listings and find the best of Philly. You can also check out the Food and Drink section of '34th Street' every week for restaurant reviews.

Rory Heilakka/DP File Photo

LETTER FROM THE EDITOR | DAVID LEI

Sorting through the listings

'The Daily Pennsylvanian' helps students sort through Philadelphia's culinary offerings

It is my pleasure to present *The Daily Pennsylvanian's* Dining Guide for fall 2008. Philadelphia is a wonderful city for dining out. But the sheer number of great restaurants and wide variety of cuisines can sometimes be daunting.

So we publish this guide once a semester as a service to the Penn community. I hope you'll keep it

handy somewhere and refer back to it whenever you need to find the right restaurant.

The editors of the *DP* wrote most of the following reviews. The others are reprints of recent food and drink reviews from *34th Street Magazine*.

For us, the Dining Guide is a rare opportunity to leave our windowless offices at 4015 Wal-

nut Street and check out some of Philadelphia's best restaurants — and then bring them back to you, of course.

We make it a rule not to visit the same restaurant more than once every three semesters. And we've tried to review a good range of restaurants, with something for any college student's budget. Cost is represented by the average price of an entrée with: "\$" meaning under \$7; "\$\$" — \$7-14; "\$\$\$" — \$14-20; and "\$\$\$\$" — over \$20.

Bon appetit!



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From foie gras to sirloin tartare, Mémé serves it up

New Rittenhouse eatery mixes rustic with the refined

By **PAUL RICHARDS**
The Daily Pennsylvanian

Tired of the same old restaurants every weekend?

Meet Mémé, a Rittenhouse gem where silverware chandeliers dangle overhead while framed photographs of pigs look down as you eat fancy foie gras and sautéed skate.

Mémé combines eccentricities like these — the menu, for example, is scrawled out on a giant chalkboard on the wall — with a rustic ambience and exquisite “New American” food selection to make a truly unique, if slightly expensive, dining experience.

The restaurant is new to the area, having just opened at the end of September, and the menu is slated to change with the seasons and the arrival of fresh ingredients.

And what a menu it is.

My date and I were presented with a list of dishes — sorted into “Small-ish,” “Larger-er,” and “For Two” — that present-

ed rich flavors with unexpected, but delicious, American twists, all served in a tapas-style perfect for sharing.

Take the scallops, for instance. Two big, buttery, salty scallops with a side of butter-nut squash — and bacon.

While initially confused, we agreed that the combination was a happy surprise, and decided that the bacon-seafood dynamic was something we could get used to.

Clearly a theme, bacon also made an appearance in a side of black beluga lentils that accompanied our St. Canut’s Pork. The piglets, our waitress explained, are raised on nothing but their mother’s milk for 10 weeks before they are turned into delicious food, creating an especially “milky” meat.

Mémé’s pièce de résistance, however, is the aforementioned foie gras tart — goose liver, for those with less refined pallets.

Having never tried foie gras before, I was thrilled to give it a go and was fully satisfied with the result.

The house-cured delight sits on a bed of apples and sweet onions and is drizzled with a

maple sherry sauce, giving the dish a subtle fruity undertone to complement the rich, buttery meat.

At the first bite, my date proclaimed that it “tastes like sunshine.”

Whatever that means, it was certainly a treat.

We finished our meal with a scoop of ice cream and a chocolate ganache which, while usually served in a cream form, is

solidified into a cake that “literally melts in your mouth,” said our waitress.

She wasn’t lying, and the sensation of both cake and ice cream melting together was strange but satisfying.

So come for the food, come for the atmosphere, come because you’re bored with Italian BYOs — for whatever reason, treat yourself to something good at Mémé.

MÉMÉ

New American

\$\$\$\$

2201 Spruce St.

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Eccentric eatery combines fancy favorites with American classics



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David Hilbert/DP Senior Photographer

Mémé boasts eccentric decorations like silverware chandeliers that complement its unique New American cuisine.

10 Arts offers fine dining in a casual atmosphere

New restaurant incorporates local products in its meals

By PRISCILLA DES GACHONS
The Daily Pennsylvanian

Looking for a classy venue to hang out with your friends and feel much more important than you really are?

Or maybe you're hunting for a romantic spot to bring your date, yet you don't want to go to some gloomy, outdated Italian steakhouse?

Search no longer. 10 Arts by Eric Ripert at the Ritz Carlton is the place to be.

Located a few blocks away from City Hall on the Avenue of the Arts, this trendy restaurant and lounge reconciles fine dining with casual atmosphere.

Since its opening earlier this year, 10 Arts is open daily, serving breakfast, lunch and dinner as well as a special lounge menu.

As the bellman cheerfully opens the door, you find yourself immediately transported

10 ARTS

Contemporary
American

\$\$\$\$

10 Avenue of the Arts
215-523-8273

Elegant restaurant puts a twist on Philadelphia classics

out of Philly; the hotel's striking rotunda has a Pantheon-esque feel, leading you to believe you have arrived in Rome.

The hostess then seats you in the main dining room, where the chairs rival the comfort of your family couch.

Modern chandeliers gracefully cascade from the ceiling, positioned between the columns soaring many stories above.

The food is as impressive as the atmosphere. The uniqueness of this restaurant stems from the creativity of the menu, which offers popular Philadelphia foods with a



10 Arts, located at the Ritz Carlton, offers many exotic cocktails, including hibiscus champagne. The restaurant offers many twists on Philadelphia classics.

Priscilla des Gachons/DP
Senior Photographer

stylish twist.

10 Arts prides itself in the incorporation of local pro-

duce in its gastronomical creations. One example of taking comfort food to a whole new level is Chef Jennifer Carroll's divine warm soft pretzel appetizer.

Served with melted cheddar cheese, Dijon mustard and jalapeno jam, this aromatic dish leaves you wanting for more.

She explained that, in the process of finding the perfect recipe, "I was up to my nose in pretzel dough for a month."

As for the main course, the perfectly cooked grilled flat iron steak was one of the best I have ever tasted — I almost mistook it for dessert.

There is also a wide seafood

selection, including the Pennsylvania brook trout that is so acclaimed "people will come back just for that."

10 Arts also offers several dishes inspired from Eric Ripert's very successful New York restaurant, Le Bernardin.

Last but not least, the bar offers a long list of exotic and delicious cocktails.

This cozy, chic restaurant will revolutionize the way you think about Philadelphia classics. Should it be for a special dinner or if you simply want somewhere to go to sport those heels, I highly recommend this restaurant.

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If you liked 10 Arts, you might also enjoy ...

Jones

American/Continental

\$\$\$

700 Chestnut St.

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The Stephen Starr restaurant offers a wide variety of traditional entrees, such as Thanksgiving dinner and fried chicken.

Matyson offers truly eclectic flavor combinations

Upscale American BYOB enlightens 'DP' staffer

By **ASHWIN SHANDILYA**
The Daily Pennsylvanian

Matyson is a place for experimentation.

I'm fairly conservative when it comes to eating, and I like sticking to what I know. At Matyson, that was impossible, partly because I couldn't understand the menu (whatever "chicken jus" is, it's really good).

But thanks to friendly service and a patient waiter, I jumped right in.

For an appetizer, I tried the sauteed acorn squash gnocchi, while my friend had a white bean soup.

While the gnocchi was excellent, I'd recommend trying the soups as the weather gets colder — one sip warmed me up faster than you can say "Ramen Noodles."

When the time came for choosing an entree, I went for the herb-roasted chicken breast, and my friend ordered cod with bacon and mashed potatoes.

The roasted chicken hit all the right taste buds, mixing semi-sweet cornbread with juicy meat pieces. My friend's dish had some of the softest mashed potatoes I've ever tasted, mixed with a tangy chipotle sauce.

I quickly found that unlike many restaurants, Matyson offers flavors you won't find anywhere else — and in unique combinations you won't expect.

Then came the dessert.

In many nice restaurants, the desserts are just too sweet, making you queasy rather than topping off your meal.

Not so with Matyson, whose pastry chef turned out some of the most artistic dishes I've ever seen.

As usual, I went straight for the chocolate — and picked the double chocolate brownie semifreddo.

The dessert was a mini-tower of indulgence, consisting of a chocolate ice-cream base, topped by a warm brownie un-



Matyson, a BYO on S. 19th Street, has a menu with a wide variety of choices, though it's a bit on the expensive side for the average college student, with most entrees costing more than \$20.

Alyssa Rosenzweig/DP
Staff Photographer

MATYSON

New American \$\$\$

37 S. 19th St.
215-564-2925

Upscale restaurant offers adventurous choices

der slightly sweetened whipped cream.

My friend was a little more adventurous and tried the pumpkin pie sundae.

It tasted exactly like you'd expect fall to taste — sharply sweet with a little hint of cinnamon.

Located conveniently on South 19th Street in Center City, the restaurant offers a casual, lively atmosphere with plenty of personal room.

The stylish decor complements the relaxing environment quite well.

While the prices are a little high for the average student (dinner entrees cost anywhere from \$20 to \$30), this is definitely the place for that special occasion or dinner with the parents.

Matyson also has a more affordable lunch menu and is a BYOB.

While it's a bit expensive, Matyson's well worth it. By the end of the experience, my taste buds didn't know what hit them.

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AMERICAN

One Fro-Gro burger to rule them all

By **BRANDON MOYSE**

The Daily Pennsylvanian

There is almost nothing in the world that unites people quite like the hamburger. Hundreds of millions of patties are eaten daily from Boston to Budapest, Tokyo to Tulsa, Sao Paulo to Sydney. Whether young or old, rich or poor, black or white, everyone loves a good burger.

I'm no exception, so when I received a late-night Facebook message advertising Newbyman's Burger Shack, my interest was piqued.

Judging by the fact that the message billed the new minced-meat emporium as a delivery service "exclusive to Radian residents," it was obvious that NBS — as Wharton sophomore and founder Matt Newby calls it — was just a guy cooking burgers in his room and delivering them around the Radian.

My friend Tom and I followed the message's instructions and texted "Burger" to 41411. We promptly received a phone call with more details, which were fittingly sketchy. NBS only operates from 2 to 4 a.m., the burgers come from either Fro Gro or an unnamed South Philly butcher, are cooked on either the 14th or 11th floor and cost \$5 a pop.

This certainly was not what Louis Lassen envisioned 108 years ago when he ground some meat and threw it on a New Haven, Conn., grill.

Tom was skeptical. He pressed for additional infor-

mation, asking Newby how he could guarantee the burgers wouldn't make us sick.

"Yo man, I got salmonella once and it sucked," Newby assured us.

Worked for me, but Tom was unconvinced. Oh well, his loss, I figured.

Twenty-five minutes later, Newby showed up at Tom's door with my burger on a festive paper plate. It came topped with a slice of plump red tomato, crisp lettuce, cheese and "Newbyman sauce," which was NBS' version of McDonald's special sauce. The price? \$6.50. It's not clear which extras I paid for and which were included.

Tom asked why he chose the hours he did.

"People are coming back drunk and they want food, and hamburgers are good drunk food," Newby said, which seemed reasonable enough to us.

On the outside, the burger looked like any homemade burger I've ever had. We gave it the smell test, poked and prodded it with a fork to assess its consistency and sliced a piece off to make sure it was cooked.

The patty passed with flying colors and I took a bite — one small step for a man, one giant leap for Newbyman's business.

The verdict? It was good. All the ingredients seemed fresh enough, and the authenticity of a homemade burger certainly beats the other late-night options on campus, namely McDonald's and Philly Diner. But \$6.50 seemed a little steep, and I have yet to decide whether or not the price was worth the sketchiness factor.

Newbyman's Burger Shack

American/Fast Food

\$



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ASIAN

Drunken noodles... and karaoke to boot

By **JULIE STEINBERG**
34th Street Magazine

For some, the realization comes early freshman year. For others, it's not until you're juniors that it hits: El Azteca is the vilest place on Earth and you will no longer tolerate it as the location for your blackouts. When you can't face another night of tasteless grease but still want to abuse the other patrons in a restaurant with 20 of your nearest and dearest, you need only look across the street to find Aqua, a Thai/Malaysian BYO with decent food at reasonable enough prices to merit a trip.

Twenty of us (full disclosure: all of the Street editors) headed down there one Friday night to sample semi-authentic Asian staples. What we found there, however, whetted more than just our culinary appetites: they have an entire floor dedicated to karaoke. Needless to say, the large quantities of wine we brought provided excellent fuel for a song-filled evening set against the picturesque background of fake plants and soft yellow lighting.

We began with the satay chicken and rice net spring roll appetizers (each \$6.75). The dark meat chicken was disappointingly bland, even after liberal dunkings in the sauce provided. We had better luck with the spring rolls. Crispy yet delicate, they were stuffed with shrimp, crab and the requisite vegetables, and their moss-like texture had everyone at the table raving.

The menu itself is huge: pages and pages of Asian hybrid fare, so you're sure to please even the pickiest of your friends. I judge any Thai restaurant I visit by a single standard: the quality of the pad thai (\$8.95). Happily, I found that the rice noodles were enhanced by the sauce, not drowned in it, and the chopped peanuts, bean sprouts and shrimp fused together excellently.

Other successful dishes

AQUA

Thai/Malaysian \$\$

705 Chestnut St.

215-928-2838

Semi-authentic Asian favorites served up at a BYO with karaoke to boot

included the Thai basil chicken (\$11.95), which married chicken, pepper and onion in a Thai basil sauce and the mango chicken (\$13.95), chicken served with shredded mango in the ubiquitous sweet and spicy sauce. The beef rendang (\$12.95) was outstanding: the juxtaposition of the lemongrass and chili in the sauce provided a refreshing twist on what could have been a boring entrée.

The desserts are perfunctory rather than inspired; we invented a birthday and an anniversary and still only received what amounted to fried peanut butter with Cool Whip. Better to skip it and indulge in some late-night karaoke; the staff is truly stellar when it comes to letting their guests monopolize an entire floor of the restaurant. And, someone is always on standby to switch to the next song when "Like A Virgin" gets monotonous.

Aqua isn't a place to bring your parents. Or your siblings. Or your third cousins. It shines best when considered as an alternative to restaurants that don't care about food preparation because you're all drunk anyway. At Aqua, the food is a pleasant addition to a night out and cheap enough to share several dishes that have some semblance of authenticity. Definitely a must-try.

This review was published in 34th Street magazine on March 20, 2008.

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A Mantra of Asian cuisine in a dreamy setting

By **SHERRY WANG**
The Daily Pennsylvanian

When you are craving Asian cuisine, but want to escape the same, ordinary selections on a typical menu, Mantra offers more than just something different.

I was greeted with a very dreamy atmosphere when

seated by the friendly staff. The lighting was carefully dimmed with delicate paper umbrellas that served as shades, creating a tranquil ambience.

My eyes tended to wander off and be mesmerized by all the décor, from the mirror sun mosaic to the healing Buddha, all created by the chef and pro-

prietor himself, Albert Paris.

The pleasant distractions, however, were soon interrupted by the food. My friend and I were offered some duck spring rolls (\$11) as a starter, served with a sweet soy plum sauce that provided the right balance of flavors.

Then arrived the plum de-

licious pork ribs (\$11). As an appetizer, one might think that ribs would sit too heavily before the actual meal, but these were exceptionally well-prepared. Moon-braised overnight, the meat seemed to melt in my mouth. Served with it was a specially prepared slaw that was reminiscent of kimchi without the pungent smell, which lightened my palate to help me keep on reaching for more.

For the main dish, I ordered Singapore shrimp, salmon, scallops and mussels long life noodles (\$24), and my friend ordered the Tokyo spiced rubbed pork loin (\$18). For my main course, along with the incredibly long name came a great expectation that was met by a terrific concoction of spices and flavors that equalized the seafood assortment.

The blend of flavors negated the odor of seafood, which is something most restaurants struggle to achieve. My friend's order was savory, and to balance it out, included hot smashed mountain yams, which is a delicacy with just the right amount of sweetness.

And finally, the best part of any dinner comes when it's time for dessert. My friend had the coconut cream pie (\$6), while I decided to try out the mango cheesecake (\$6). To

MANTRA

Asian \$\$

122 S. 18th St.

215-988-1211

A variety of Asian delicacies served in a tranquil atmosphere

those who have a love for saccharine confections, I would suggest otherwise. For those that have a semi-sweet tooth, these are great choices.

Made with real mangoes, very faint hints of fibrous threads added to the whole sensation of homemade goodness. The coconut cream pie was sweeter, but the lightly whipped coconut cream had a silky texture which ended the evening on a satisfying note.

Its optimal location in Center City, along with a great proprietor who has had six other restaurants before this, including Guru, Circa and Rococo, makes Mantra the perfect place to enter a world full of captivating experiences. Prepare yourself to experience the fiery fusion the moment you set foot into the restaurant.



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Iron Chef serves up a winning dinner

By REBECCA KAPLAN
Daily Pennsylvanian

Watching the Food Network's *Iron Chef* is a tantalizing experience. An hour of extraordinary culinary feats ends with the viewer salivating over exotic dishes they can only dream about.

So for me, a fan of the original show, eating at Iron Chef Morimoto's restaurant in Philadelphia was a chance to experience that magic.

The restaurant — like the other Stephen Starr outposts of its kind — has a distinctly modern feel. Sleek, neon-lit booths provide seating and are set with angular silverware to match the decor.

My friend and I started with the toro tartare (\$26), raw tuna in a dish of soy-ginger sauce that sits atop a bed of ice. It's served with a tiny spoon which, the waiter instructed us, should be used to take a bit of wasabi and then dig into the tuna vertically, so as to get all the layers of taste.

The tuna was tender and full of flavor, and the light sauce offsets it perfectly. If you don't like scallions, avoid this dish — their strong flavor comes just shy of dominating the various delicate tastes.

The dish is served with a Japanese fruit that is the size of a raspberry but has a pit like a peach. The flavor was some combination of the two fruits. I expected it to clash with the savory tartare, but it fulfilled the promise to cleanse my palate.

The next appetizer, a warm mushroom salad (\$11) is perfect for sharing. It is served in four little bowls with endives to scoop up the rice. The rice is flavored with some sort of curry — not what one would expect from a Japanese restaurant, but it is those surprises that make eating at Morimoto such an adventure.

The rice was topped with potato crisps, which provided a crunch that complimented the rice, though we ate it without the endives — their bitter after-taste detracted from the dish.

Next came the black cod miso (\$23), a flaky and tender

MORIMOTO

Japanese

\$\$\$\$

723 Chestnut St.

215-413-9070

Iron Chef unleashes his creativity on flavorful Japanese dishes

fish that combined sweet and salty flavors. It was served with a white miso mustard. This dish came highly recommended and it is obvious why — the simplicity of the flavors and textures is unbeatable.

But the absolute highlight of the night was the kobe beef ishi yaki bop (\$42), a dish that is as fun to say out loud as it was to see prepared in front of us at the table. The waiter brought a hot stone bowl filled with white rice, nori (seaweed), an organic raw egg, sesame spinach, pickled cucumber, royal fer and kobe beef, a meat known for its delicious flavor and well-marbled texture.

After adding a simple sauce of sesame oil, sesame seeds, garlic, ginger, Japanese mint and soy, the waiter proceeded to cook our meat on the searing-hot side of the bowl. Don't try this at home, folks.

The beef was everything its name suggested: tender and full of taste. The other elements of the dish were a nice complement to the meat, making it without a doubt my favorite entree I've had in all of Philadelphia.

We finished the meal with a refreshing mango raspberry meringue served in a yuzu — Japanese citrus fruit — tart and a Matcha, or green tea, mousse cake (both \$10). In the spirit of Halloween, the kitchen staff had added a skull made of chocolate sauce to one of the plates. The desserts were unique, carrying Morimoto's creativity and adventurous use of flavors through to the end.



The chefs at Morimoto work to prepare their signature Japanese dishes with a touch of Iron Chef magic.

Kien Lam/DP File Photo

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Taking South Street to the Middle East

By **HALEY PHILLIPS**
The Daily Pennsylvanian

When you make your sojourn off campus and head down South Street, look out for Chickpeas, a viable alternative to the oft-crowded Hummus.

I was a bit nervous as I made my way into the restaurant because I had just gotten a cold, and I feared the Middle Eastern fare would be too harsh and spicy for my throat.

Luckily, Chickpeas' delicious onion soup, which was complemented by pita, soothed my throat.

Chickpeas offers support for those unacquainted with Middle Eastern fare. If kufta kebab and sabbich pita sound foreign,

you can consult the large, colorful illustrations of the menu decorating the wall.

The artwork fits in with the Middle Eastern theme. A large orange pepper reigns supreme on the walls, as does an illustration of Turkish coffee.

As I ate my dinner, I could hear owner Yoni Shabtai speaking in Hebrew both in the store to customers and over the phone. There was a crowd of Hebrew speakers in the store, and I felt like I was in the middle of Jerusalem.

Shabtai, born in Israel, hopes to expand Chickpeas into a chain, planning to spread to Temple, Drexel, Penn and beyond.

The staff is extremely outgoing. They took my order right away and recommended the best dishes, adding to the warm atmosphere.

The pita, which comes in whole wheat and white bread freshly baked in the store, is tasty and fluffy. I was disappointed that my meal only came with one pita.

My chicken kebab platter, replete with kebab, Israeli salad, cabbage salad, hummus and french fries, as well as the pita, was well worth the price.

The hummus was a highlight. It was garnished with Middle Eastern spices and sated my dinner date, who is a vegetarian.

My other friends ordered shawarma and kufta kebab platters, which were perfectly spiced.

The servings were large and included a diverse sampling of Middle Eastern delicacies. The salad bar also offers a wide variety of vegetables.

The tables outside, adorned with mosaics, are perfect for a stop on a sunny downtown shopping excursion.

Chickpeas is easily reachable via SEPTA, cab or on foot if you're in the mood for some exercise. It is surrounded by an interesting array of eclectic shops, including a car stereo shop across the street.

While perhaps not suitable

CHICKPEAS

Middle Eastern

630 South St.

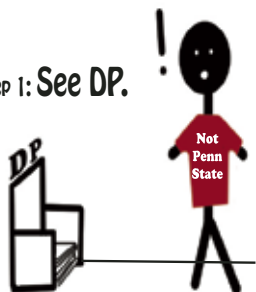
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Delicious pitas and hummus are highlights among a wide variety of choices

for a first date, due to the fluorescent lighting and metal tables, Chickpeas is a prime lunchtime destination for a day when your course load is light or a Sunday afternoon.

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SOUTH AMERICAN

The feel of a diner with Latin spice

By **CYNDI CHUNG**
The Daily Pennsylvanian

Located in the outskirts of Philadelphia, Tierra Colombiana is an unassuming restaurant on the outside.

Even inside, the decor walks the fine line between authentic and tacky. Wines are kept in a WaWa-like cooler. Electric candles are mounted on the walls. The cheap tabletops double as billboards — Mojito Thursdays! Reggaeton Fridays! — advertising the nightclub upstairs. It has the feel of a Latino Philly Diner.

But a drunken midnight breakfast at Philly Diner cannot compare to the food at Tierra Colombiana. Its mojitos (\$7) are perfectly sweet and minty, with the tropical mojito in particular balancing banana, mango and pineapple flavors.

Fruit shakes (\$4) are offered in flavors from mango to sour-sop. The restaurant also makes its own sangria, which, after the mojitos, we merely watched after remembering that we still had to drive home.

The rest of the voluminous menu is divided into Colombian and Cuban food. Appetizers include mejillones en vino blanco (steamed mussels with chorizo, onions and corn in a white wine

and garlic sauce, \$8.50), maduro frito con queso (fried sweet plantains, \$3.50) and empanada de camaron (shrimp-filled turnover, \$2.50).

The simply prepared mussels smell incredible and are well-balanced by a thick garlic sauce and spicy chorizo. The plantains are buttery in texture and sweet enough to make you want more. The flaky empanada, though not greasy, is nothing remarkable.

One of the most popular entrees is the churrasco Argentino (broiled Argentinean style outside skirt steak, \$16.50). It arrives sizzling hot, accompanied by a sweet and sour chimichurri sauce. This combination of spices and tenderness managed to convert even me into a steak lover.

The paella valenciana (rice with chicken, sausage, shrimp, lobster, clams, scallops, mussels and squid, \$35 for two) is filled with huge portions of seafood, but the rice itself has little taste. It comes with a side dish of tostones (crispy plantains), which are bland without the garlic-Ranch-like dipping sauce.

Also on the menu is pargo rojo frito al horno (\$19.95), which is a fresh, whole red snapper that is seasoned simply and effectively with lemon.

TIERRA COLOMBIANA

South American

\$\$\$\$

4535 N. 5th St.

267-297-1151

All the flair of a Latin-style diner with incredible flavors

For dessert, the flan de leche (\$2.25) is meant for one person or, in our case, two extremely full people. Normally I find this rich dish to be too sweet, but Tierra Colombiana has the sugar content just right.

They also have after-dinner coffee. The mixtoccino (\$6.50) is a particularly successful combination of creamy cappuccino with Malibu rum and Paul Masson caramel liquor.

Though we found ourselves groaning from the volume of food, we were both completely satisfied. Tierra Colombiana may be off the beaten path, but with its reasonable prices and extensive menu — and cute waiters — it is well worth the trip.

FRENCH

Steakhouse earns seat among Philly's best restaurants

By ALLISON BRITT
The Daily Pennsylvanian

The newest and tallest addition to Philadelphia's skyline demands the best restaurants.

And if you can tear yourself away from the Comcast Center's 25-foot, crystal-clear video wall in the lobby, you'll find just that.

Table 31, located on the ground floor and extending up three levels, is the product of famous Philly chefs Georges Perrier and Chris Scarduzio.

The restaurant's name is a nod to the best table at another of the duo's establishments, Brasserie Perrier. With lounges, private rooms, plenty of tables and an independent outdoor cafe, the newest member of the Signature Restaurants enterprise seats more than 400.

The steakhouse bistro is definitely upscale but by no means off-putting. Its sleek, modern design maintains an exciting atmosphere. Photographs of Philadelphia scenes adorn the wall of the main dining, lending a personal touch.

Excitement and personality extend to the menu. We started with

the shellfish salad (\$14). This delicious medley of beans, shrimp, crab and scallops in a mustard vinaigrette far exceeded my expectation of an ordinary greens-and-vegetables concoction with some fish thrown on top.

Our waiter presented this and each following course with a friendly "Bon Appetit," and it was definitely the beginning of an enjoyable meal.

Next, the chef surprised us with a hearty dish of fettuccine and crab with basil in a red sauce.

I opted to order seafood for my main course. The fish of the day, sole in a pumpkin sauce with potatoes and brussels sprouts, was the perfect choice for a chilly autumn night. The flavor was so tasty that I even ate my brussels sprouts.

My date, however, took advantage of the fact that we were in a steakhouse and ordered a filet (\$35), which he said was cooked perfectly, with roasted garlic mashed potatoes (\$9) and possibly the best spinach I've ever eaten (\$9).

Table 31 offers several other sides, such as macaroni and

TABLE 31

Steakhouse bistro \$\$\$\$

1701 JFK Blvd.

215-567-7111

Georges Perrier and Chris Scarduzio's newest restaurant maintains their high-class reputation



Daniel Fleischer/DP Staff Photographer

Table 31 opened in the Comcast Center this spring and serves delicious steaks and seafood.

cheese, to complement its signature steaks.

From the dessert menu, which includes caramel apples and cookies, we selected "PBJ" (\$10).

The combination of raspberry ganache and peanut butter mousse was a refined spin on the childhood favorite, with a stunning presentation.

Table 31 might be a little pricey for the average college student, but it's worth it, especially for a special occasion. I was still stuffed well into the next day — and had leftovers for when I was finally hungry again.

ITALIAN

Savory Chestnut on Chestnut

By LINDSEY STULL
The Daily Pennsylvanian

My first impression of Le Castagne accurately describes my experience with the establishment itself: polished. The Italian restaurant, located at 1920 Chestnut St., is done up in shades of black and white, complete with white orchids supported by black marbles in a vase on each table. Pizza Hut this is not.

I started with the insalata alla gorgonzola (\$9), a salad with blue cheese, candied walnuts and strawberry vinaigrette.

My companion's flan di parmigiano (\$14), a parmesan flan on a pistachio crust topped with sour cherries, tasted like pure, clover-garnished heaven. Any suggestion of splitting the appetizers disappeared with the first bite.

With pasta offerings and a large section of the menu devoted to

"Secondi," the traditional Italian meat course, Le Castagne caters to many tastes. It offers large and small sizes for pasta, a nice touch for those of us with smaller appetites (or wallets).

My dish of gnocchi with tomato sauce and mozzarella (\$16) was just the right size; while I tend to be exceedingly critical of any gnocchi I encounter, this passed my test with flying colors. My companion's riganoni alla boscaiola (\$16), with sausage and spinach, impressed him as well, with its delectable cream sauce.

The toughest part of the night came when we had to choose a dessert. I spent more time debating which to order than I did studying for my last midterms.

Luckily, our waiter saved the day by recommending a ricotta cheesecake featuring a melted chocolate center

The service was pleasant, if a

LE CASTAGNE

Italian \$\$\$\$

1920 Chestnut St.

215-751-9913

Polished decor and Italian that appeals to all

bit distracted, but the restaurant's diverse offerings are well worth a little extra time at the table.

Overall, Le Castagne's considerable charm lies in its elegant atmosphere and attention to culinary detail. Chef Brian Wilson lays out a suite of dishes that combine flavors in unexpected ways that play to any palate.

The Sena family, owners of La Famiglia and Ristorante Panorama, once again fails to disappoint.



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A French revolution to reach Philadelphia's masses

By **DAVID GURIAN-PECK**
The Daily Pennsylvanian

The guest list at Le Bec-Fin reads like a who's who of Philadelphia big shots, with regulars including Sen. Arlen Specter, Gov. Ed Rendell and none other than Penn President Amy Gutmann.

But Georges Perrier's flagship French establishment

has shifted course, aiming for a more relaxed setting without sacrificing the taste and ambience that has consistently earned it the top spot in Philadelphia dining since its 1970 opening (when a six-course meal cost just \$12).

The staple dinner prefix — now at seven courses and a tad

pricier \$155 — still remains, but thanks to changes this year, it's now side-by-side with an a la carte menu, with nearly all entrees between \$20 and \$40. The 6 and 9:30 p.m. dinner seatings are a thing of the past; now, reservations can be made online in 15-minute increments.

"I want to make my restaurant

more casual because I have no fun anymore," Perrier told *The Philadelphia Inquirer* in April.

The changes cost Le Bec-Fin its coveted five-star Mobil rating — the only restaurant in Philly and one of 17 nationwide with that distinction — but, more importantly, made it amenable to a Penn student's budget. Though it's probably still best to bring the parents along.

As for the food, suffice it to say that Perrier stopped his tinkering at the kitchen door. And the pre-fix gives you a little bit (well, a lot) of everything.

My friend and I got things started by splitting seafood appetizers. The crab cake — doused in a whole grain mustard sauce — was hardly disappointing, but it couldn't compare to the seared diver scallops, which were truly jumbo and especially succulent for just the right amount of flavor.

We continued our underwater excursion with king cod and wild striped bass, each large enough to serve as the main course, not one of seven. A bit juicier, the bass wins by a hair.

Then it's time for a brief respite with the chef's special — a smaller offering that changes nightly. We were treated to two pieces of quail; the leg was a bit fatty, but the breast quite tender and both flavorful. Best of all, there was a small hole in the dish which allowed the sauce to be soaked up by spinach below.

Up next is the meat. The rack of lamb was cooked to perfection

— pink inching towards red — with not a bite of fat. The cherry tomato confit and natural jus combined to give it a rich coating with just a twinge of spice. The rabbit, meanwhile — stuffed with foie gras and truffle — was to die for, soft enough to leave your knife at home.

A French meal wouldn't be complete without cheese. Don't worry — you'll get your pick; a cart boasts nearly two dozen, from which you can sample as many as you'd like.

Impressive, but Le Bec-Fin knows how to save the best (or, at least, most memorable) for last. Its "world famous dessert cart" could eradicate hunger around the globe, with two tiers of cakes, pies, fondues and fruits. New York Cheesecake? Check. Crumb cake, made with just enough sour cream to prevent it from coming close to drying out? Check. Chocolate mousse? Yep, got that too. And like the cheese, it's all you can sample.

So even if you opt for a la carte, be sure to splurge on dessert.

And thank chef Perrier for giving you that choice.

LE BEC-FIN

French

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If you liked Le Bec-Fin, you might also enjoy...

BRASSERIE PERRIER

French

\$\$\$\$

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Brasserie Perrier is a first-rate American brasserie with an Asian/Italian influence. Rated four stars by the Mobil Travel Guide and voted one of the top five restaurants in Philadelphia by Zagat Survey. The neo-Deco bar draws a smart-looking crowd for happy hour Monday thru Friday from 5:00p.m. to 7:00p.m. and for late-night dining. The wine list features small, quality-oriented French, Italian and American vineyards that produce wines true to their origins. Brasserie Perrier is the only restaurant in the United States that carries the famous Meteor Beers from Alsace.



Priscilla des Gachons/DP File Photo

Distrito, a tapas restaurant located at 40th and Chestnut streets, features contemporary Mexican cuisine and fun and eccentric decorations, like a table shaped like a car near the entrance-way and these **Lucha Libre** masks that line one of the walls.

Mexican tapas — on 40th Street

By ELIZA ROTHSTEIN
34th Street Magazine

Chef Jose Garces' most recent incarnation in the Hub building on 40th and Chestnut streets strays from his more romantic Philadelphia Spanish restaurants — Amada and Tinto — to focus on the color, spice and vibrancy of Mexico's capital city. The menu is still tapas style, but the food varies from Garces' previous ventures.

The decor of the two-story, 250-seat restaurant is similar to Steven Starr's restaurant emporiums.

The interior features a downstairs bar complete with fresh fruit on display, an open kitchen upstairs and a rainbow wall of Mexican lucha libre wrestling masks lining the stairs in between.

Other flourishes from Distrito Federal — another term for Mexico City — include menu boards reminiscent of taco stand advertisements, gold tables, a Volkswagen beetle taxi cab you can actually dine in and a screen playing Mexican films above the stairway.

The wide range of small plates on the menu include standard favorites like nachos, tacos, tamales, enchiladas and quesadillas.

Garces has elevated street food into what he calls "modern Mexi-

can," creating a distinctive and adventurous selection of dishes, perfect for an extreme-eater. Distrito serves many specialties that would be impossible to find elsewhere in West Philadelphia.

Miniature soft tacos stuffed with veal cheeks and salsa verde (\$8) and tongue with a guajillo chile glaze (\$6) build on the standard chicken, steak and fish taco selection. The truly adventurous should try the tuétano, tiny crystals of bone marrow served within the bone, accompanied by fresh tortillas, bacon marmalade and jalapeño cilantro (\$8).

Because elaborate meals here can add up quickly, the ideal way to visit Distrito is with a large group of friends who love to share. If each person orders two to three different dishes for the table, you can try plates from each section of the menu and leave completely satisfied.

The chef offers a tasting menu for \$40, but it is more rewarding to make your own selections.

Start immediately with the Encarnación nachos (\$8), topped with skirt steak, refried beans and gobs of cheese, an order of guacamole (\$10) and a pitcher of watermelon margaritas as you decide the rest of the meal.

DISTRITO

Mexican

\$\$\$

3945 Chestnut St.

215-222-1657

A taste of Mexico City in West Philadelphia

Some favorites include the Guisados, short rib flatbread with a three-chile barbeque sauce (\$11), and the yellowtail Hamachi tacos (\$11), which strike a delicate balance between the crispy fried fish and creamy avocado textures.

For dessert, chase away the cold-weather blues with a flight of tequila and an order of churros y chocolate — warm, rich chocolate accompanied by cinnamon and sugar fried dough sticks (\$7).

Distrito is also a perfect spot to come for drinks and an appetizer. Although the décor may be slightly overwhelming, with its warm hues of pinks and oranges, Distrito provides a funky respite from the upcoming frosty months.

This article appeared in 34th Street on Oct. 23, 2008.



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With Menu Turista, have it your way at Modo Mio

Modo Mio offers delectable options for rave-worthy prices. Now that's amore.

By **EMILY BEHAR**
34th Street Magazine

Somewhere between the assortment of antipasti, the rich secondo and the fast-paced Italian conversation next to me, I couldn't help but think I had traveled straight to an inviting dining room table in Northern Italy.

I then remembered: I was only on the corner of 3rd and Girard. While it's not a typical weekend hotspot for a Penn student, Modo Mio is worth the wander. Chef Peter McAndrews's two-year-old homage to Italy has a charming wait staff, simple décor and an inviting menu.

The small nook on the outskirts of Northern Liberties effortlessly evokes Italy. And the walls of this

MODO MIO

Italian

\$\$

161 West Girard Ave.

215-203-8707

Italian restaurant offers extensive menu and authentic dishes

cozy 40-seater are decorated with McAndrews's homespun black and white photographs, harping back to his childhood memories and serving as an endearing gesture of intimacy from the chef to his guests.

The menu is extensive, but the portions are small. The best



David Hilbert/DP Senior Photographer

At Modo Mio, you can choose from a panoply of Italian dishes, from braised veal cheek to winter-ready **spaghetti** with lamb ragu to truffled taleggio fonduta.

way to navigate your choices is to go for the prix fixe option known as the Menu Turista.

For \$30 you may choose one dish from four menu categories. With a large selection of antipasti, a bona fide representation of Italian pasta, a spruced up version of an Italian secondo and a decadent dessert accompanied by complimentary brandy or sambuca, there's no reason you should shy away from trying it all.

The chef explained that some of his dishes are as authentic as any Italian kitchen could make, while some of his other dishes have been twisted and turned into a hybrid of Italian and American cuisine. Whatever the inspiration, the food is

unequivocally delicious.

Our meal had incredible variety in taste. We tried everything from a morning "bruschetta" topped with a potato puree and smoked salmon, to a braised veal cheek accompanied by an over-easy egg, asparagus and truffled taleggio fonduta.

We enjoyed a perfectly cooked scallop perched atop a flan-inspired patty, as well as the winter-ready spaghetti with lamb ragu.

While the pepper skirt steak was not our favorite, the dessert that followed was a delicious tiramisu that complemented our espresso.

When heading to this quaint BYO, make sure that you're ready for a meal rich in both

flavor and Italian tradition. Keep in mind, though, that the restaurant's no secret and is constantly bustling with people.

Be sure to make a reservation, and when you do, give yourself ample time to enjoy the meal - the pace beckons the return to an Italian lifestyle where nothing is rushed and everything is meant to be savored.

And once you've finished your meal, stick around. The chef makes his rounds at the end of the night, and you definitely want to be a part of the conversation.

This review was published in 34th Street Magazine on Nov. 6, 2008.

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Zahav—A taste of Jerusalem that's as good as gold

By ALISSA EISENBERG
The Daily Pennsylvanian

Although Israel might be known as the Land of Milk and Honey, the Middle Eastern fare offered at Zahav is anything but simple and sweet.

The dimly lit Society Hill restaurant, decorated with stained glass lamps and an inlaid floor of Jerusalem stone, offers customers a taste of Israel without hopping on that plane with Birthright to the nation itself.

Zahav, which means gold in Hebrew, is a collaborative effort between chefs Michael Solomonov, who has trained at Striped Bass and Vetri, and Wharton graduate Steven Cook, who opened Mari-gold Kitchen in 2004.

Already the restaurant has won accolades equal to its name-sake status, earning *Philadelphia Magazine's* "Best New Restaurant of 2008" and placing in *Esquire's* top 20 restaurants in the U.S. in 2008.

Although the Israeli menu might seem a bit eclectic at first, the waiters are extremely resourceful and will help you order from the family-style menu. It is suggested to order about six of these small tastes to equal a meal for two people or to opt for kebabim or shishlik instead — skewers of meat and fish grilled over hot coals.

To start off, Zahav recommends the small salatim and hummus sampler (\$20). The salatim is a selection of eight salads that range from the classic cucumber and tomato Israeli salad to Moroccan roasted carrots and pickled cabbage.

A few of the dishes fell victim to being doused in too much vinegar

but on the whole the starter provided savory options — especially when paired with the laffa and hummus. The hummus could be prepared in a variety of styles such as with warm fava beans or blended with butter and garlic instead of traditional olive oil.

All of the hot and cold mezze range from \$6 to \$13, with desserts ranging from \$5 to \$7. Since there is no differentiation between appetizers and main dishes at this Israeli abode, the menu is divided into dairy and meat sections.

For a fresh twist on vegetables, try the fried cauliflower with dill, mint and garlic (\$5) and the baby eggplant al ha'est, baked and cooked with pomegranate seeds and crushed pistachio nuts (\$7). Other dairy options include crispy Haloumi cheese (\$7) and hearth-baked Bulgarian sheep's milk cheese (\$8).

The meats are served sausage-style, ground up and reformed into meatballs. Again there are many options, including lamb and pine nuts (\$8), roasted chicken with toasted almonds (\$7) and rabbit with prunes wrapped in a phyllo dough crust (\$10).

For the more daring meat eater, a patty or raw ground lamb (\$8) or house-cured Kobe beef (\$7) is available. The presentation of the raw meat is much simpler and the portion is large. But even my date, a self-proclaimed meat-lover, couldn't stomach an entire plate of the rare beast.

But if you are to opt for the kebabs, the meat here was exquisite. The Romanian, a skewer of ground beef served with peppers and potatoes (\$7) was seasoned with the a harmony of spices and

The Tunisian, tuna with black olives and quail eggs (\$8) was seared to medium-rare and a great option for pescatarians.

For those 21 and older, Zahav has a selection of themed cocktails including The Jerusalem consisting of sparking wine and sabra fruit (\$9.50) and the Dead Sea, which combines arak, fresh grapefruit and basil (\$9).

While you probably won't be hungry for dessert after this

meal, if you are, the white chocolate cashew baklava (\$7) served alongside a velvety chocolate sauce is delicious. After-dinner drinks are also available including non-alcoholic options such as steaming fresh mint tea (\$3).

Although the little dishes can pile up the price, if you're looking for a foreign adventure and excuse to try something new, Zahav offers a golden experience right near Old City Philadelphia.

ZAHAV

Middle Eastern

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Buddakan: Family-style Asian fusion off campus

By **ANDREW GARDNER**
The Daily Pennsylvanian

Looking for a good Asian-fusion restaurant that is a bit more upscale than Pod? Consider Buddakan.

Unlike Pod's large windows overlooking the dining area, televisions along the facade and gimmicky decor, Buddakan's atmosphere is much more subdued.

When you first walk into the restaurant, you immediately notice an enormous 20-foot Buddha statue at the back of the restaurant. Besides the giant Buddha, the decor is quite minimalist.

However, it is not the decor that makes people want to eat at Buddakan — it's the food. And on that front, Buddakan followed through all the way.

Like Pod, Buddakan serves its food family-style, meaning that food comes to the table as soon as it is ready and the dishes are communal.

The king crab dumplings were very well-prepared. The crab meat had a nice, delicate taste and was not overpowered by the other ingredients. While only four come on a plate, it serves two very well. The tea-smoked spareribs had a smooth, smoky flavor.

But the green-mango salad that came with the ribs was

BUDDAKAN

Asian fusion \$\$\$\$

325 Chestnut St.

215-574-9440

Upscale Asian fusion with an unforgettable chocolate bento box

what made the dish for me. The crisp and slightly sweet slices of mango were the perfect complement to the ribs.

The wasabi-crusted filet mignon was a bit underwhelming. As expected, the filet was nice and wonderfully tender, but there was nothing really unique to the dish that made it stand out.

The sweet potato mash tasted good and was well-seasoned, but again was nothing spectacular. I would recommend this dish, but I would also note that you will be getting exactly what you ordered.

As I prefer meat with a bit more flavor, I normally would order salmon or beef before ordering sea bass, but I followed the recommendation of our



Alex Remnick/DP Senior Photographer

Buddakan, a Stephen Starr restaurant, serves Asian fusion cuisine in a family-style atmosphere that's both upscale and subdued.

waitress and was blown away.

The flavoring of the butternut squash and the sake truffle just perfectly complemented the sea bass. I would highly recommend this dish to anyone, even if you are not a fan of the fish.

The best part of the night was the dessert. If you love chocolate, the chocolate bento box is a must-have. From chocolate ice cream to truffles, everything in the bento box was to die for.

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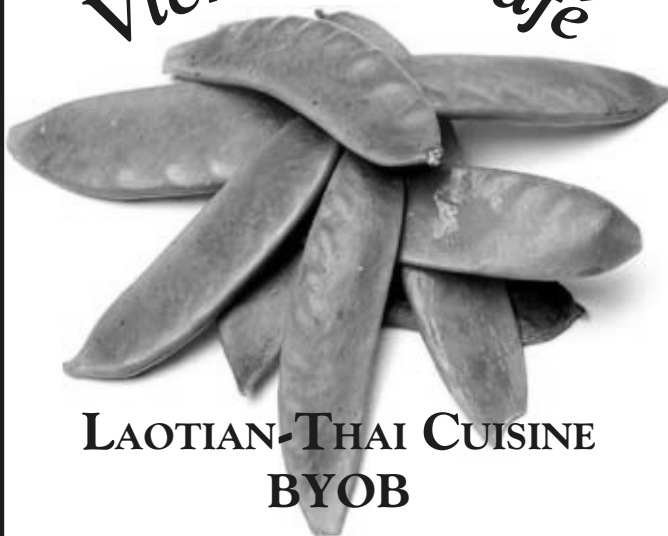
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Marrakesh is a Moroccan gem in Philadelphia

By MATT CIANFRANI
34th Street Magazine

It is no wonder the restaurant named for the landmark city of Morocco is also a landmark of fine cuisine in Philadelphia.

Located off of Fourth and South streets, an auspicious alley conceals this gem of high-dining. Immediately after being greeted at the door by a fez-wearing host, you will notice how the traditional Moroccan decor reflects the authenticity of the cuisine.

Chairs made of cushions upholstered with Oriental fabrics run along the walls of each room on all three floors, while the meal itself is served on intricately inlaid golden chargers.

Once seated, your waitress will pour warm water infused with rosehip oil to clean your hands. With service like this, it comes as no surprise that the staff is courteous enough to ask about any allergy restrictions and is more than willing to adapt the menu to your needs.

The menu itself is a journey through a cultural array of time-honored Moroccan delicacies, all meant to be enjoyed with fresh naan (or Middle Eastern flatbread) as the only utensil.

You'll start with a dish of

MARRAKESH

Middle Eastern \$\$

517 S. Leithgow St.

215-925-5929

Enjoy authentic Moroccan meals with bread as your only utensil

steamed and spiced vegetables, which are both light and hearty, like a stew without the broth. I strongly suggest the eggplant which offers a smoky flavor and meaty texture.

Next, the B'Stella, a pastry-like pie consisting of layers of chicken, almonds, eggs, parsley and onion, is complimented with a heavy coating of confectioner's sugar and a dash of cinnamon.

The third course is a plate of spicy lamb cubes topped with almond shavings. It is not often that you come across this dish without it being dry or flaky, yet Marrakesh does not disappoint with its succulently prepared morsels of lamb goodness.

Couscous serves as both a



Matt Cianfrani/DP file photo

Marrakesh offers groups a festive place to enjoy Moroccan food in a relaxed setting. Fresh naan (Middle Eastern flatbread) is your only utensil.

course on its own, as well as a nice transition to the final entrée dish, a finely basted chicken in a cumin sauce.

To finish the meal without spoiling the night from overindulgence, dessert is a simple bowl of fruit sitting on chunks of ice for a

satisfyingly crisp quality. Don't forget your sweet tea that will be poured from five feet above your head to cool in mid air on its way into your cup.

And if the cushion puffs, washing of hands, servers in fezzes and incredible meal do not suf-

ficiently satiate your appetite for the exotic, then I'm sure the nightly belly-dancing entertainment will, but only on Fridays and Saturdays. So, make your reservations accordingly.

This article appeared in 34th Street on Feb. 19, 2008.

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World Cafe Live



Linda Li/DP Staff Photographer

The Pub and Kitchen, located at 20th and Lombard streets, offers British-inspired meals and drinks.

PUB FARE

Pig out at new gastropub

By **ELIZA ROTHSTEIN**
34th Street Magazine

What do you get when you cross a rabbit and a pig? A pabbit — the odd, long-eared mascot for Pub and Kitchen, a new gastropub and ultra-cool hangout spot on 20th and Lombard streets.

This is the latest venture by Jonathan McDonald, the chef behind Snackbar, who has once again filled a much-needed niche in the Philadelphia dining scene. McDonald took his cues from The Spotted Pig, another porcine-inspired gastropub in New York's West Village.

Whether you come for a draught beer or cocktail and a few bar snacks or a full meal of classic pub favorites with a gourmet twist, P&K welcomes you with an elongated, warmly-lit bar area contrasting dark wood and white-washed brick walls. Blue-and-white striped dishcloth napkins mark the cozy tables by the bar and in the back room, displaying the restaurant's balance between casual pub and upscale kitchen.

Begin at the bar, as P&K doesn't take reservations and diners on weekend nights may have a bit of a wait. While sipping a glass of Malbec wine, Brooklyn Lager or a classically British Pimm's cocktail, order from the bar snack list to tide your hunger.

The chicken liver toasts, served with pickles and stone-ground mustard (\$3) and the fresh malt vinegar potato crisps (\$3) are perfect to share among friends.

The dinner menu features pub

PUB & KITCHEN

Pub \$\$

1946 Lombard St.

215-545-6888

British-inspired gastropub
serves a juicy Windsor burger

staples like chicken wings and fish & chips, but also extends beyond the usual Philly bar domain to include oysters on the half shell (\$12), bangers & mash with mustard green beans (\$16) and mussels in a broth of curry and leeks (\$10).

The ultimate item on the menu is the juicy Windsor burger, cooked medium-rare, topped with English cheddar and crisp pork belly strips (\$12). Share the burger and the accompanying spiced fries with a friend, and explore the menu's smaller dishes.

The massive fried onion rings are a must-try, and the crispy roasted brussel sprouts are so delicious you'll wonder why you've avoided them all these years.

Pub and Kitchen transports its patrons across the Atlantic, elevating British pub food to heights never before reached in Philadelphia. So take a step inside, and be ready to fall down the pabbit hole — there's no turning back.

This review originally ran in 34th Street Magazine on Oct. 30, 2008.

New food on the block

Cream & Sugar, a new coffee shop at 40th and Spruce streets, features a delectable collection of **chocolates and candy**.

Priscilla des Gachons/DP File Photo



From coffee shops to sweet shops, Mexican to Mediterranean, Penn has welcomed a diverse batch of new restaurants this fall.



Alyssa Rosenzweig/DP Staff Photographer

The new Naked Chocolate on Walnut Street serves drinks like this **European-style hot chocolate with whipped cream**.



Priscilla des Gachons/DP File Photo

Distrito, a tapas-style restaurant located in the Hub at 40th and Chestnut streets, features contemporary Mexican food by acclaimed chef Jose Garces.



Hummus opened at the beginning of the semester on 39th and Walnut streets and serves dishes like falafel, shawarma and, of course, hummus.

Linda Li/DP Staff Photographer

Culinary voyages aboard Moshulu

By **ASHLEY TAKACS**
The Daily Pennsylvanian

From afar, Moshulu has the look of a mere tourist attraction. From bustling Columbus Boulevard, you can see the 100-year-old, 394-foot, four-masted sailing ship draped in blue strings of lights.

Moshulu has illuminated Penn's Landing since 1975 as a restaurant of little distinction. In 1990 it was ravaged by fire, and since then — like a phoenix from the ashes — Moshulu has been reborn and transformed into one of those rare places where quality food and restrained atmosphere commingle beautifully.

Penn students be forewarned: A trip to Moshulu means trading in the trendy decor, ambient lighting and pounding music of many popular Center City eateries for stately mahogany, crisp white linens and the lights of the Ben Franklin Bridge glistening off the Delaware River.

It also means impeccable service and food that borders on sublime.

From start to finish, our meal was beautifully presented, thoughtfully composed and perfectly cooked. Chef Ralph Fernandez takes his guests on

a culinary voyage that parallels the ship's storied past.

My trip began on the French countryside with an artisanal cheese platter, whose earthy flavors were accompanied by sweet reductions. My guest's appetizer brought her to the orient with a striking shrimp trio composed with sushi and exotic glazes.

My entree, pork tenderloin, hearkened to the autumn season with diced apples, nuts, a butternut squash puree and a tower of bacon braised root vegetables. Despite the menu's international flair, this generous dish was pure Americana — and the perfect addition to a crisp October night.

My guest opted to continue her tour through the orient with Wasabi-Crusted Jail Island Salmon, which was presented with seared Asian vegetables and jasmine rice. There was a lot happening on the plate, but it all worked splendidly.

We left dessert up to our deft and knowledgeable waiter, who promised a special surprise. We were presented with two dishes of pure fantasy — both would have been more at home in a sculptural museum than on a plate.

MOSHULU

Seafood/American \$\$\$\$

401 S. Columbus Blvd.

215-923-2500

Exceptional cuisine is served in a century-year-old ship on the waterfront

My guest's dish was a dynamic tower of precariously-placed chocolate straws and cakes. I indulged in Fernandez's whimsical take on a banana split.

This boat-shaped chocolate cookie was filled with a decadent combination of caramel, rum raisins, nuts and pineapple. It was topped with two scoops of ice cream that supported shaved chocolate masks and billowing sails made of cinnamon pastry — all of which floated magically on a sea of warm, fried bananas.

If the dessert is any indication, there is nothing but sweet sailing ahead for Moshulu.



Priscilla des Gachons/DP Senior Photographer

Moshulu offers a culinary voyage through various cuisines. An Asian influence is seen in dishes such as the **wasabi-encrusted salmon**.



Priscilla des Gachons/DP Senior Photographer

The Moshulu signature chocolate dessert ensures sweet sailing ahead for the ship-turned-restaurant.

Goes
great
with your
morning
coffee.

The Daily Pennsylvanian

Italian with 'modern flair' at Old City BYO

By **EMILY SCHULTHEIS**
The Daily Pennsylvanian

For the record, I'm not a particularly adventurous eater. I've always been laughed at for ordering pasta with no vegetables or burritos with no beans.

But despite my picky-eating tendencies, Gnocchi, an Italian BYO in Old City, was exactly right — for both me and my slightly more adventurous date.

Gnocchi is situated on a small road, E. Passyunk Avenue, off of South Street in Old City. It's a small restaurant, which adds to its cozy, family-style character.

The restaurant's owner, Walt Ziejewski, described the menu as "authentic" Italian cuisine, but with a "modern flair."

"We try to make it as diverse as possible so there's something for everyone," he said.

The menu included a large number of traditional pasta dishes — like gnocchi, of course — as well as several chicken and other meat dishes.

The restaurant also offers a selection of specials each night, which Ziejewski said tend to be "a bit more eclectic."

A few specials included stuffed calamari, portabella mushroom gnocchi and escarol soup.

While we chose to eat there on a slow night — it was a Tuesday, and the Phillies were playing the supposed final World Series game that was interrupted due to the cold and rainy weather — there seemed to be a lot of interaction between the other

GNOCCHI

Italian

\$\$

613 E. Passyunk Ave.

215-592-8300

Offers a variety of traditional pasta and Italian meat dishes

customers and the restaurant's staff.

Ziejewski said Gnocchi attracts a core of regular members who eat at the restaurant often.

When choosing what to order, I figured that, given the restaurant's name, I should try one of the several gnocchi dishes on the menu. I chose "gnocchi verde" — spinach gnocchi in a cream sauce. It was one of the best gnocchi dishes I have ever had, and as I like gnocchi a lot, that's saying something.

My date picked chicken with portabella mushrooms that came with a side dish of gnocchi, which she described as "excellent."

For dessert, we had tiramisu, which, while not my favorite dessert, was still very satisfying.

And despite the high quality of the dishes, most of the items on the menu were relatively inexpensive — almost all of the pasta dishes were between \$10 and \$15, and only a few items on the entire menu were over \$20.

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AFRICAN

Abyssinia Ethiopian Restaurant

229 S. 45th Street, 215-387-2424. (\$) Abyssinia is the place to go if you are looking for a great atmosphere as well as a great meal. The food is flavorful and the wait staff is polite.

Blue Nile Cafe

4527 Baltimore Avenue, 215-386-1971. (\$) Features East African, Ethiopian, Eritrean, Sudanese, Somalia, and Middle Eastern cuisines, as well as more traditional dishes like pasta & omelets. Favorites at Blue Nile include roasted lamb served over rice and mixed vegetables.

Dahlak Restaurant

4708 Baltimore Avenue, 215-726-6464. (\$) Dining in Ethiopia and Eritrea is characterized by the ritual of breaking injera and eating from the same plate. Vegetarian dishes, chicken, beef, lamb, seafood, spicy and mild dishes. Featured wines by the bottle. Carry out available. Private party, banquet and catering available. We now have a full service bar and live music. One of the top restaurants in America! Award of Distinction by Zagat, 2001; Best of City Dining by Style, 2005; AOL City Best eats and Drinks, 2004.

Fatou & Fama

4002 Chestnut Street, 215-386-0700. (\$) This University City establishment features Caribbean favorites such as jerk chicken and fried plantains, as well as Senegalese specialties. Saturday nights feature an African storyteller.

Fez Moroccan Cuisine

620 S. 2nd Street, 215-925-5367. (\$\$\$) You sit on sofa-type love seats and around brass tables, under Moroccan tents. Fez is the place where the eye and the palate are treated to the beauty and delicacies of

Moroccan cuisine. Fez is located at Second Street between South Street and Bainbridge Street. Private rooms are available for groups, birthday parties, weddings, or any kind of celebration. The private room available for free for groups of 20-50 people. Get one free hookah for a party of 2 or more when you order the Fez Feast (8 courses for \$25).

PLEASE SEE OUR AD, PAGE 38

Gojo Bar & Restaurant

4540 Baltimore Avenue, 215-386-1444. (\$) Gojo has a variety of services. The first floor includes a cozy bar, dining room and a video game. The backyard, with a beautiful scene, has a private dining place as well as entertainment (jazz). The upstairs includes a dining room, a bar and a new cafe. Our customers come from all over the city. We have the best Ethiopian cuisine in University City. Gojo serves breakfast, lunch, and dinner. While dining, customers have many choices to entertain themselves.

La Calebasse

4519 Baltimore Avenue, 215-382-0555. (\$) Senegalese cuisine.

Sahara Grill

1334 Walnut Street, 215-985-4155. (\$) A casual Lebanese BYOB open 7 days a week from 11AM to 10PM.

AMERICAN/CONTINENTAL

10 Arts

10 Avenue of the Arts, 215-523-8273. (\$\$\$) A new restaurant at the Ritz, focusing on locally grown and produced foods. New American take on many comfort food classics. Serving breakfast, lunch, and dinner along with a special lounge menu.

PLEASE SEE REVIEW, PAGE 4

105 Social

105 Grape Street, 215-930-0321. (\$) Located near Fairmount Park, 105 Social is a restaurant and bar offering an array of continental cuisine. A great place for going out at night, it was recently voted #1 in the Singles Scene category of the AOL cityguide.

10th Street Pour House

262 S. 10th Street, 215-922-5626. (\$) Breakfast and lunch. New Orleans style café where everything is homemade.

12 Lounge Restaurant and Bar

4012 Walnut Street, 215-386-9800. (\$) Located in the rear of the Bridge Cinema de Lux Movie Theatre. It is a casual dining establishment with a sports and entertainment theme.

1601

1601 S. 10th Street, 215-218-3840. (\$) A nice bar menu including Moroccan Burritos, sophisticated beer list (Troegs, Flying Fish, Dog Fish Head) and tastefully picked, affordable wines.

Abner's

3813 Chestnut Street, 215-662-0100. (\$) Cheesesteaks, hoagies and cheese fries. Also 80 kinds of beer, chicken steaks and salads. The best in quality for lunch, dinner and very late-night snack attacks.

Academy Cafe

237 S. Broad Street, (Doubletree Hotel), 215-893-1667. (\$) The menu takes full advantage of the Delaware Valley's fresh seasonal bounty, prepared in the classic American/Continental style with Mediterranean influences. Beautiful view overlooking Broad Street. During the theater season, we provide a "curtain call" menu (pre-fixed three-course meal) for \$26.95.

Accu Pizza, Inc

4802 Spruce Street, 215-474-7150. (\$) Pizza, cheesesteaks, strombolis, gyros, burgers, wings--we've got it all! BBQ ribs, chicken, and pasta dishes too! Broiled and fried seafood.

Allies American Grill

1201 Market Street, (Convention Center Marriott), 215-625-6726. (\$) Coast-to-coast American cuisine in a relaxed atmosphere. "Delicious food served perfectly" is our motto. Breakfast buffet is served daily. Lunch buffet is Monday through Friday.

Ansil

627 S. 3rd Street, 215-627-2485. (\$) The room, like the food, is elegant. The portions are snack-sized and the place is ideal for light meals. The dishes arrive in phases so one is never waiting. However, their food is outstanding and the atmosphere is comfortable.

Apothecary Bar and Lounge

102 South 13th Street, (215) 735-7500. (\$) This new bar in Midtown Village brings a new take on drinks and small dishes. With an upstairs lounge and a rooftop, there are plenty of interesting spaces for a date or a small group. The ingredients in the cocktails and the appetizer sized plates are interesting and innovative, and the wine list is extensive. Expect a good crowd on any given day.

Artful Dodger

400-402 S. 2nd Street, 215-922-1790. (\$) Classic English pub in a historic building.

Aspen

747 N. 25th Street, (25th Street and Aspen Street), 215-232-7736. (\$) Global influenced menu. Upscale neighborhood tavern with an intimate dining room. High-end Center City entrees at a neighborhood price. Warm and welcoming atmosphere. Two blocks from Philadelphia Museum of Art.

Au Bon Pain

3730 Walnut Street, 215-573-0605. (\$) This well-known campus stop is perfect for a quick bite on your walk to class, or during a break in your study break. Serving a wide array of cookies and sandwiches, ABP, as it is affectionately known, is great for a Penn student's hectic schedule.

Azalea Room at the Omni Hotel

401 Chestnut Street, 215-925-0000. (\$\$\$) Dine while overlooking historic Independence Park. Azalea's brunch is very good.

B&J's Cart

33rd Street and Spruce Street, . (\$) Located near HUP (Penn's hospital), B&J's menu includes sandwiches and hoagies.

Back Home Café & Catering

1515 Fairmount Avenue, 215-232-6311. (\$) Back Home Cafe is a delicious job initiative of Project Home. We offer formerly homeless men and women an opportunity in the entry level job force. Fresh organic greens, daily lunch specials, and a variety of Green Mountain Coffees. Come study in our sunny atrium and art gallery. Remember, we cater.

Beneluxx

33 S. 3rd Street, 267-318-7269. (\$) An extension of Eulogy Belgian Tavern. Offers a large beer, wine, cheese, and chocolate selection. Also serves light food fare, including fondues, paninis, salads, and more. The menu is set up to encourage tastings.

Bistro 7

7 N. 3rd Street, 215-931-1560. (\$\$\$) Local, farm-fresh ingredients form the basis for eclectic, contemporary American bistro dishes.

Bleu Martini

24 S. 2nd Street, 215-940-7900. (\$\$\$) Located in Philadelphia's bustling nightlife

district, the blue neon lights of Bleu Martini are hard to miss. They offer an eclectic blend of Asian, American, and Fusion cuisine combined with a vast variety of mouth-watering martinis.

Bliss

220 S. Broad Street, 215-731-1100. (\$\$\$) Chef Francesco Martorella, formerly of Ciboulette and Brasserie Perrier, brings contemporary cuisine with Asian, Italian and French influences. Great for theatre-goers.

Boathouse Row Bar

210 W. Rittenhouse Square, (in the Rittenhouse Hotel), 215-790-2533. (\$) Voted by Philadelphia Magazine as Best Sports Bar. Boathouse offers American cuisine with a large screen TV. Featuring NFL Ticket & NFL Center Ice.

Boston Market

3901 Chestnut Street, 215-222-6900. (\$) Rotisserie chicken, mashed potatoes, cornbread and all the fixings. Eat in or take out.

Bridget Foy's South Street Grill

200 South Street, 215-922-1813. (\$) Turbocharged American cuisine on Philadelphia's hippest fairway — South Street! Bridget Foy's newly redecorated dining rooms feature items like big, fat, juicy burgers, quesadillas, oak grilled sirloin steaks and fresh seafood. Outdoor café, handcrafted beers on tap, mad martinis and a specially selected California wine list. Sunday "Bloody Mary Brunch", lunch, dinner, late night menu. Frequent diners reward program.

Bridgewater's Pub

2951 Market Street, (30th Street Station), 215-387-4787. (\$) Bridgewater's Pub in 30th street station is the one bar and grill stop that you have to make. They have an incredible selection of domestic beers and other drinks and authentic Philly food. Their menu changes monthly so no one gets bored!

Bridgid's

726 N. 24th Street, (24th Street Between Aspen Street & Fairmount Avenue), 215-232-3232. (\$) Continental menu served in a cozy dining room. Specialties include duck breast with Mango Chutney. Filet mignon Roquefort and Red Snapper with shrimp in scallops leek sauce. Over 100 different Belgian and microbrewed beers.

Broad Street Diner

1135 S. Broad Street, 215-334-1611. (\$) Great for those middle of the night cravings.

Bui's Lunch Truck

38th Street and Spruce Street, 856-630-7269. (\$) Consistent good quality and the use of fresh ingredients make Bui's a popular food truck year round. Menu features a variety of breakfast and lunch options including breakfast sandwiches, hot sandwiches, steaks, hoagies and burgers. All items are under \$5.

Buttercup

1709 Walnut Street, 215-751-0996. (\$) Buttercup's provides a comfy, airy atmosphere. Baking is done on premises and the menu includes sandwiches, salads and homey entrees.

Cadence

The Kimmel Center, 260 S. Broad Street, 215-670-2388. (\$\$\$) Cadence offers a spectacular view of the Avenue of the Arts under the glass roof of Kimmel Center. They also serve one of the finest contemporary French brasserie cuisine.

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Cafe Estelle

444 North 4th Street, 215-925-5080. (\$\$)
Although this restaurant may be hard to find, it has received rave reviews across the board. Breakfast is fairly run-of-the-mill, but lunch and weekend brunch offer gourmet, perfectly prepared items for a fair price. Dinner is slightly more expensive, but entrees such as smoked beef shank papperdelle served with sweet breads are well deserving. BYOB.

Cafe Pier One

4505 Baltimore Avenue, 215-294-6914. (\$) For those with eclectic taste, Cafe Pier One is the place to be. The atmosphere is warm, and patrons can get breakfast, dessert, lunch, and vegetarian options.

Carman's Country Kitchen

1301 S. 11th Street, 215-339-9613. (\$\$)
Carman's Country Kitchen is a small luncheonette located in South Philly. Its menu changes daily and only offers a variety of four to five dishes recited by your waiter and prepared by Carman herself. You can sit at the counter or at a table on the back of a red pick up truck.

Charlie's Pub

114 N. 3rd Street, 215-627-3354. (\$\$) Come to newly renovated Charlie's, join Philly's hottest, hippest bar staff with Sunday and Monday football specials and raffles, Tuesday night college party \$1 Bud Lights with college I.D. Get the monkey off your back Wednesday nights with \$3 Golden Monkey & Yager shots, enjoy pool tables and a great jukebox. Let's get it on!

Chaucer's Tabard Inn

1946 Lombard Street, 215-985-9663. (\$\$)
Casual atmosphere with menu selections from various cultures. Seafood, meat, pasta and vegetarian dishes as well as burgers and pub fare. Microbrews on tap.

Cheers To You

430 South Street, 215-923-8780. (\$) Sports bar. 10 Satellite TV's. All pro and college games. Great place to watch Sunday football. Also, don't miss Monday night specials.

Chloe

232 Arch Street, 215-629-2337. (\$\$\$) No parties larger than six on weekends will be sat. No Reservations, cash only!

Chris' Jazz Cafe

1421 Sansom Street, 215-568-3131. (\$\$\$)
Live performance jazz club. "Voted Best of Philadelphia for "Jazz Club" for 2007. *Down Beat Magazine's* Top 100 in the world. Live music six nights a week. Happy Hour Monday-Friday. Students with ID free after midnight, excluding special events. Kitchen open late. \$2.00 Tuesdays: Music, Food, Drinks, just \$2.00 each. \$5.00 daily lunch special. Monday - \$1.00 lager draft, Wednesday - \$3.00 all drafts, Thursday - Buy one, get one wings.

Chris's Cart

33rd Street and Spruce Street, . (\$) Located near HUP (Penn's hospital), Chris's menu includes sandwiches and hoagies.

Circles Off the Square

1701 Locust Street, 215-790-7785. (\$\$)
Enjoy the casual, relaxing atmosphere as you dine from our creative, contemporary, neighborhood American Brasserie menu, featuring an All-American wine list. Open for lunch and dinner, seven days per week. Bar open late.

City Grange

99 South 17th Street, 215-575-6930. (\$\$)
City Grange is located at the Westin

Philadelphia Hotel at Liberty Place. It is a restaurant faithful to regional, seasonal, and sustainable American foods. It's inspiration comes from The National Grange Movement, the nation's oldest grassroots agricultural organization. Serving breakfast, lunch, dinner, and a special bar menu, the food sticks mainly to healthy versions of comfort foods using products from nearby farms and producers.

City Tavern

138 S. 2nd Street, 215-413-1443. (\$\$\$) 18th century tavern ambiance providing classic American dining in a colonial setting. Menu includes fresh fish, prime beef and fowl accompanied by a selection of wines and spirits. Featuring the exclusive George Washington Ale brewed from original "home-brew" recipes — truly a taste of history.

Coco's

112 S. 8th Street, 215-923-0123. (\$) Lunch and dinner served. Smoking section.

College Pizza

4145 Chestnut Street, 215-386-6000. (\$) Voted Best of Penn Pizza by *34th Street Magazine*. Delivery all day, open late during weekdays, 24 hours on weekends.

Colonial Pizza

400 S. 43rd Street, (43rd Street and Pine Street), 215-387-7702. (\$) Inexpensive hand-tossed pizza and Italian foods. Cheesesteaks, grinders, strombolis, hoagies, side orders, buffalo wings, and much more.

Continental Midtown

1801 Chestnut Street, 215-567-1800. (\$\$)
This recent addition to Stephen Starr's masterpieces is sure to amaze your palate, with creative dishes such as the Lobster mac and cheese and the homemade cotton candy.

Continental Restaurant and Martini Bar

138 Market Street, 215-923-6069. (\$\$) Serv-

ing a global tapas menu in a chic-retro atmosphere. Featuring fabulous seared tuna and grilled octopus. Philly's original and best martini bar. Winner of best-looking waitstaff, best martini and best margarita. Diner's Club card also accepted.

Copper Bistro

614 N. 2nd Street, 215-627-9844. (\$\$\$) This American bistro is a great BYO located in the Northern Liberties area. The simple decorations provide for a romantic and elegant atmosphere. The menu offers a nice selection of traditional favorites with a twist.

PLEASE SEE OUR AD, PAGE 15

Dave and Buster's

Pier 19 N., 325 N. Columbus Boulevard, 215-413-1951. (\$\$) Great Food + Great Fun = The Best of Times! From mouth-watering baby-back ribs to personal pizzas, some of the best food you've ever tried served by the friendliest folks you'll ever meet. The most incredible array of fun and games

you've ever seen, from world-class pocket billiards to our state-of-the-art Million Dollar Midway.

Dawson Street Pub

100 Dawson Street, (Dawson Street and Cresson Street), 215-482-5677. (\$) Best selection of beer in Philly!!

Day By Day

2101 Sansom Street, 215-564-5540. (\$) Charming luncheon spot that offers innovative and delicious salads, sandwiches, entrees and luscious desserts. Also offering boxed lunches, corporate and private catering. Private parties, evenings and weekends.

Delilah's Southern Cafe

51 N. 12th Street, (Reading Terminal Market), 215-574-0929. (\$) Delilah's Southern Cafe is famous for their fried chicken and their mac and cheese, both southern favorites. The atmosphere is cozy and the food comes out quickly, although the place

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tends to get crowded quickly.

Delmonico's

4200 City Avenue, 215-879-4000. (\$\$\$)
Delmonico's Steakhouse is located at the Hilton on City Avenue. Featuring an open-hearth kitchen and specializing in prime aged Western beef, Delmonico's has received great reviews from critics and diners alike for its prime steaks and quality service.

Derek's

4411 Main Street, 215-483-9400. (\$\$) After thirteen years, and many, many happy times Sonoma has been converted into a new venture, the eponymous, Derek's. So please, come in with an open mind and an empty stomach, and allow us to feed your belly and your brain. Allow us to guide you into whatever you want, be it the best burger in town, a dry aged steak, or the finest cult California Cabernet. Indulge yourself in our local grown organic cuisine or just have a glass of wine and a snack at the bar. Let us host your business meetings in one of our new private rooms or just have a casual sidewalk salad and Martini. Come watch local sporting events on our big screen TV's in the bars or have an intimate dinner for two in our cozy booths. We want to be your everyday cafe or your special occasion restaurant. Also BYO anytime, no corkage fee.

Devil's Alley

1907 Chestnut Street, 215-751-0707. (\$\$)
Hands down the best comfort food in Philadelphia. Sinfully good ribs, huge half pound burgers, BBQ'd chicken, grilled fish, homemade soups, fresh salads and lots of great specials. A strong selection of local brews on tap and an excellent collection of reasonably priced wines to pair with your dinner. Bringing the kids? No problem, there is a menu with kid sized portions. Saturday and Sunday Brunch is a special treat! The modern, urban design gives and open and relaxed atmosphere during the day. At night the low lights, candles, and city glow create a fun and devilish edge.

Domino's Pizza

401 N. 21st Street, 215-557-0940. (\$\$) The national pizza chain that delivers.
PLEASE SEE OUR AD, PAGE 7

Down Home Diner

51 N. 12th Street, (Reading Terminal Market), 215-627-1955. (\$) Southern cuisine at its finest.

Doyle's Restaurant & Public

30th Street and Market Street, 215-222-

7400. (\$) Basic homestyle American cooking.

Dr. Watson's Pub

216 S. 11th Street, 215-922-3427. (\$\$) Three levels of food and fun at this traditional Philadelphia pub. First floor features a full pub menu, delicious daily specials and a huge beer selection. The second floor has Philly's finest musical talent, and a fully equipped game room which has a bar available every night. First floor has cable and satellite TV for sports.

Drexel Pizza

107 N. 33rd Street, 215-222-4722. (\$) Fast-food restaurant with a small Greek selection

Druid's Keep

149 Brown Street, 215-413-0455. (\$\$) A nice bar to hangout. The menu includes decent reasonably priced grilled cheese sandwiches, burgers, melts and hot dogs.

Dwight's Southern Bar-B-Que

4345 Lancaster Avenue, 215-879-2497. (\$\$) Take-out rib and chicken platters.

Ed's Buffalo Wings & Pizza

3513 Lancaster Avenue, 215-222-4000. (\$) Just North of Penn and West of Drexel, a reasonably priced restaurant that also caters and delivers all day. It's the House of Buffalo Wings & Pizza, voted #1 by students! Also serving Middle Eastern food!

Famous Dave's Bar-B-Que

1936 S. Columbus Blvd, Columbus Commons, 215-339-0339. (\$\$) Stop by Famous Dave's for our Award-Winning St. Louis Style Ribs with our Tasty Tempting Side Dishes. This is the kind of home cooked meal you won't find anywhere else!

Famous Philly Steaks

38th Street and Locust Street, . (\$) The name is a little deceptive, as Famous Philly Steaks offers much more than steaks. It has both American and Chinese food options, and the menu ranges from steaks and hot sandwiches to fried rice.

Farmicia/ Metropolitan Café

15 S. 3rd Street, 215-627-6274. (\$\$\$) Farmicia and Metro Cafe are open everyday but Monday. Serving breakfast, lunch, dinner, and weekend brunch. Private parties and special events, group discounts available.

Fiume Bar

229 S. 45th Street, . (\$) This low-key bar is located above Abyssinia at 229 S. 45th Street. Patrons discuss everything from favorite bands to favorite political candi-

dates, all within a funky atmosphere.

Five Guys

1527 Chestnut Street, 215-972-1375. (\$) This restaurant is a great place to sit and eat quality American fare. Aside from their burgers, Five Guys is known for their really good fries and milkshakes.

Fork

306 Market Street, 215-625-9425. (\$\$\$) A stylish neighborhood bistro, Old City's Fork was described by the *Philadelphia Inquirer* as "gently sophisticated, yet careful to preserve the artsy, urban feel of Old City." It's inventive seasonal menu has received accolades including Zagat's Award of Distinction, Philadelphia Magazine's Best of Philly Brunch, Lunch, Place to Take Out of Towners. A new private dining room allows larger parties to enjoy the same inventive seasonal menu and ambiance for which Fork is recognized. Forketc offers Fork's sandwiches, salads, entrées and carefully selected artisanal products to enjoy at home, school, or office.

Fountain Restaurant

1 Logan Square, Four Seasons Hotel Philadelphia, 215-963-1500. (\$\$\$\$) Acclaimed as one of the top 25 restaurants in America and number one in Philadelphia according to Zagat survey. Beautiful view of Swann Fountain and Logan Square. The cuisine features a classic technique and global influence, with a focus on local resources. A children's menu is provided. Attire: Breakfast and Lunch: Smart Casual; Dinner: Jacket.

Friday, Saturday, Sunday

261 S. 21st Street, 215-546-4232. (\$\$\$) Delicious American food in Center City's most intimate and romantic restaurant. Menu includes roast duck, sauteed tilapia, rack of lamb. Desserts are great, too. Excellent for a special occasion. All bottles of wine are priced \$10 over cost.
PLEASE SEE OUR AD, PAGE 26

Frita's

33rd Street, (Between Locust and Walnut), 267-699-8095. (\$) Grab breakfast or a sandwich at this food cart outside DRL. Serving American favorites.

Gayle

617 S. 3rd Street, 215-922-3850. (\$\$\$) Gayle brings fine dining to a neighborhood restaurant.

Geno's Steaks

1219 S. 9th Street, (9th Street and Passyunk Avenue), 215-389-0659. (\$) Visit us for the most supreme cheesesteaks in South Philly! Open 24 hours, 7 days/week. Outdoor service.

Glam Restaurant & Lounge

52 S. 2nd Street, 267-671-0840. (\$\$) Our menu has something for every taste. From a variety of appetizers, like shrimp and chicken quesadillas, to our entrees like mouthwatering burgers, a selection of pasta dishes, fresh fish, and the famous Glam Filet.

Good Dog

224 S. 15th Street, 215-985-9600. (\$) Friendly, neighborhood pub.

goodburger

1725 Chestnut Street, (215) 569-4777. (\$) goodburger is New York City's and now Philadelphia's Burger Joint! After years of training in the nation's best burger places, goodburger's chefs have mastered the art of the hamburger. At goodburger freshness is everything. That's why in a world where food is often chemically processed,

prepackaged and frozen, each and every goodburger is made the old fashioned way.

Grill Room - The Westin

99 S. 17th Street at Liberty Place, 215-563-1600. (\$\$\$) Clubby atmosphere. Low ceilings, silk walls and a lot of wood work.

Hadley's Bistro-American

1 Dock Street, (Between Walnut Street and Locust Street), 215-238-6656. (\$\$) Just open for breakfast and lunch.

Happy Rooster

118 S. 16th Street, 215-963-9311. (\$\$\$) This legendary Philadelphia bistro offers fine food in an intimate and warm interior featuring dark wood and leather. Originally an exclusive 'Old Boy's Club,' Happy Rooster now caters to everyone with upscale American cuisine. Closed Sunday.

Hard Rock Café

1131 Market Street, 215-238-1000. (\$\$) Hard Rock Café Philadelphia serves up the best down-home, American food with a healthy dose of rock 'n' roll and an entertaining and interactive staff. HRC features a Fender guitar bar, a 36-foot rotating Gibson guitar and, at center stage, a stained-glass wall depicting rock greats Elvis, Chuck Berry and Jerry Lee Lewis. A Harley Davidson previously owned by Bob Dylan highlights our priceless memorabilia collection. A glass-enclosed function room is also available for private parties.

Hemo's

37th Street and Spruce, . (\$) With multiple food trucks in various locations around Penn's campus, Hemo's is evidently popular. The menu includes a variety of hot sandwiches (such as Italian meatball), hot dogs, fries, hamburgers, and steaks.

Hoagie Truck

36th Street and Spruce Street, . (\$) This hoagie truck serves standard breakfast and lunch items such as hot sandwiches, steaks and breakfast sandwiches.

Honey's Sit 'n' Eat

800 N. 4th Street, 215-925-1150. (\$) Honey's uses the finest ingredients, including free range eggs, Lancaster County Bacon and locally grown veggies and fruit whenever possible. Everything is homemade, including our soups, salad dressings, and preserves. Voted Best of Philly Breakfast.

Houston Market

3417 Spruce Street, (Lower Level, Houston Hall), 215-746-6071. (\$) One of the best food experiences in University City! Enjoy freshly made custom salads, gourmet sandwiches and wraps, grilled cheesesteaks, chicken cheesesteaks, burgers, fresh sushi and more! Enjoy a delicious sandwich or salad made from local and organic suppliers at our FarmEcology stand — recently featured in the Philadelphia Inquirer! There's something for everyone at Houston Market. Come visit our friendly chefs, always here for your service.

Intermezzo Café

3131 Walnut Street, 215-222-4300. (\$) At this café and lounge, "It is not home or work, but somewhere in between." Artisan roasted coffee and espresso beverages. A full bar with great Happy Hour specials! Free high-speed Internet (laptop required!)

Jack's Firehouse

2130 Fairmount Avenue, 215-232-9000. (\$\$\$) Classic Philadelphia Landmark Restaurant, serving steaks, seafood, and fresh fish prepared with many local farm raised ingredients. Great bar with casual dining menu, including BBQ ribs, burgers, and

hand-cut fries. Terrific outdoor dining by the firehouse fountain. Discounts for Penn student groups of 20 or more.

Jake's Restaurant and Bar

4365 Main Street, 215-483-0444. (\$\$\$\$)
Features innovative seasonal new American cuisine. Specialties include crab cakes, barbecued salmon, grilled seafood, lamb loin and veal tournedos. Outrageous homemade desserts.

James

824 S. 8th Street, 215-629-4980. (\$\$\$) Modern American with Northern Italian influences. Full bar lounge and wine list. Reservations highly recommended.

Jim's Steaks

400 South Street, 215-928-1911. (\$) The original cheesesteak palace of delight. Located at 4th & South, Jim's has been a local tradition since 1939. Enjoy the magic of South Street and a true taste of Philadelphia.

JL Sullivan's Speakeasy

200 South Broad Street, (Bellevue Building), (215) 546-2290. (\$\$) JL Sullivan's is, by definition, a cozy hideaway where the surreptitious sale and consumption of alcoholic beverages is aided and encouraged. A high-end gathering post where sumptuous comfort cuisine and chic ambiance fuse. A brand new concept to Philadelphia's dining and entertainment scene, JLSullivan's offers the finest in food, spirits and atmosphere, with exceptional service and 34 HDTVs for the sports fan in everyone.

John's Roast Pork

14 E. Snyder Avenue, (215) 463-1951. (\$) Our Roast Pork is completely homemade. We use only top-choice pork and bone the meat right on premises. The pork is seasoned according to an old family recipe and is roasted in our commercial oven daily. Try a real homemade roast pork sandwich! John's Roast Pork (also known as John's Lunch, The Snyder Avenue Lunch Bar, and The Shack) has been on the corner of Weccacoe and Snyder Avenue since 1930 and has been a family business for three generations.

Johnny Rocket's

443 South Street, 215-829-9222. (\$) '50's Style Malt Shop. Nickel Juke Boxes. Dancing Servers.

Jon's Bar and Grill

606 S. 3rd Street, 215-592-1390. (\$\$) Dine on South Street, either in the open air or in the glass-enclosed greenhouse. Homemade soup, sandwiches, salad and pasta specials daily. Largest outside dining in the city!

Jones

700 Chestnut Street, 215-238-9600. (\$\$) A Stephen Starr enterprise featuring traditional dishes, such as Thanksgiving dinner and fried chicken in a basket. The menu is served all day Monday - Friday. Brunch and dinner served on the weekends.

Judy's Café

739 S. 9th Street, 215-928-1968. (\$\$) A lively, charming and eclectic restaurant.

Keating's River Grill

201 S. Columbus Boulevard, 215-521-6509. (\$\$) Experience the flavors of Philadelphia at Keating's River Grill. We use only the freshest, local ingredients to create our menu of eclectic favorites. Located on the waterfront, Keating's River Grill is the perfect location for not just a meal but a dining experience. Join us for Happy Hour,

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KFC

4322 Market Street, 215-662-5920. (\$) Fast, delicious chicken.

Khan Hotdog Cart

Between 35th/36th Streets and Spruce Street. (\$) This foodcart serves a variety of hot dogs, steaks, hot sandwiches and hoagies.

L2

2201 South Street, 215-732-7878. (\$\$) Cozy neighborhood haunt on the west end of town. Whimsical tilted bar shelves and rich velvet draperies. The menu is American eclectic — meatloaf, jumbo lump crab cakes, filet with peppercorn sauce and crispy duck, an L2 signature. Fresh seafood, veggie specials. The friendly staff guarantee a fun, relaxing evening. Best of CitySearch 2008: Best Romantic Date Spot.

Lancaster Hoagie City

600 N. 40th Street, 215-387-1722. (\$) Cheesesteaks, fried chicken wings, french fries. All food orders over \$20.00, take 10% off. (Food orders only, limited time only).

Le Bus Manayunk Restaurant

4266 Main Street, 215-487-2663. (\$\$) Home style, fresh and affordable with weekly menu changes featuring American classics. Homemade breads and pastries are baked fresh daily. The weekend brunch features omelets, frittatas, pancakes and more. Kid-friendly!

Lee's Hoagie House

4034 Walnut Street, 215-387-0905. (\$) Hoagies and cheesesteaks are only a few of the great items at Lee's Hoagie House. Along with the #1 tuna hoagie and chickensteak on Penn's campus, Lee's also serves fantas-

tic wings, chicken fingers, grilled chicken sandwiches, salads and wraps. Breakfast sandwiches are now available on a daily basis. Voted the Best Milkshake on Campus by 34th Street Magazine. Eat in, take out or delivery. Very popular among students and staff. Full catering available.

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Liberties

705 N. 2nd Street, 215-238-0660. (\$\$) Traditional American saloon. Private parties available upstairs.

Little Pete's Restaurant

219 S. 17th Street, 215-545-5508. (\$) Excellent food, low prices. Good service. Very comfortable atmosphere. Weekend brunch available. Open 24 hours.

Locust Rendezvous Bar & Grill

1415 Locust Street, 215-985-1163. (\$\$) Casual, close to the theater. In the heart of everything. Fun and reasonable.

Loie Bistro and Bar

128 S. 19th Street, 215-568-0808. (\$\$) A bistro and bar serving American Continental cuisine, Loie is located a step from Rittenhouse Square. The art nouveau inspired décor provides a beautiful backdrop for sipping cocktails and enjoying a fantastic meal. With reasonable prices and nightly DJs, Loie is also perfect for hanging out late night. Loie has a private room to accommodate special events and private parties as well.

London Grill

2301 Fairmount Avenue, 215-978-4545. (\$\$\$) Award-winning Art Museum-area restaurant. Try the house Willie Sutter Ale with a burger or a bottle of Pinot Noir with the duck. Ten-time "Best of Philly" winner.

Lunch. Brunch. Dinner. Late night. Happy hour. Private rooms. Sidewalk café. "Best Happy Hour." Open Monday-Friday, 5-7 @ bar/café. Accessible parking.

Mahogany on Walnut

1524 Walnut Street, 2nd Floor, 215-732-3982. (\$\$) Plush cigar and cocktail lounge with lunch, light fare and dessert serving from noon until 2:00 AM. More than 70 single malt scotches, dozens of hand-rolled cigars and, of course, fantastic ventilation. TVs for major sporting events and a "well-rounded" beer menu.

Manny Brown's

512 South Street, 215-627-7427. (\$) A South Street eatery worth noting for its phenomenal ribs, chili, chicken and sandwiches.

Marathon Grill

200 S. 40th Street, 215-222-0100. (\$\$) Winner of ten "Best of Philly" awards. Open seven days a week offering Mediterranean wraps, grilled fajitas, char-burgers and fresh salads. Free delivery and corporate catering available. Open for breakfast (certain locations), lunch and dinner.

Marathon on the Square

1839 Spruce Street, 215-731-0800. (\$\$) A variation of the Marathon Grill, without the on-the-clock vibe.

Marigold Kitchen

501 S. 45th Street, 215-222-3699. (\$\$\$) Marigold Kitchen blends modern American cuisine with the century-old tradition of University City, serving dinner Tuesday through Saturday in this landmark Victorian house on the corner of 45th and Larchwood. This charming BYO features seasonal menus and a casual, intimate atmosphere ideal for your quiet evening or

special occasion.

Matyson

37 S. 19th Street, 215-564-2925. (\$\$\$) This wonderfully delicious BYOB is famous for its contemporary American flavor and casual yet sophisticated service. Located right off Rittenhouse Square, it's the perfect place to grab lunch or dinner when in the mood for an elegant yet unostentatious meal.

PLEASE SEE REVIEW, PAGE 5

Max and David's

8120 Old York Road, Suite 150, 215-885-2400. (\$\$) Where else will you find a kosher BYOB? Max and David's offers the finest cuisine that lives up to kosher standards, all within an environment that promotes conversation, fun, and good times. The menu options are extensive, but not too expensive.

McCrosen's Tavern

529 N. 20th Street, 215-854-0923. (\$\$) Two row homes from the 1850's make up the present day McCrosen's Tavern, where the brick and polished wood of these old Philadelphia homes still comes through, providing a warm, cozy setting. We offer everything from burgers to pasta to fresh fish seven days a week. We also have a great selection of beers on tap from around the world, a comprehensive wine list and cocktails of your choice. Lunch served daily; blackboard dinner specials begin at 5 p.m.

McDonald's

3935 Walnut Street, 215-222-6266. (\$) Burgers and fries.

McFadden's

461 N. 3rd Street, 215-928-0630. (\$) McFad-

den's has a young professional crowd and is home to one of the best happy hours in Philadelphia.

Melrose Diner

1501 Snyder Avenue, 215-467-6644. (\$) Deemed one of the best in Philly, although quite a trek from campus. Open 24 hours — take-out menu— breakfast, lunch, dinner and night owl menus — Best of Philly 4 a.m. eatery. ATM on premises.

Meme

2201 Spruce Street, 215-735-4900. (\$\$) Named after his grandmother, David Katz's restaurant welcomes diners with a relaxed ambiance and delicious menu items. The cuisine is American with a twist, with ingredients coming from mostly local sources and an exclusive wine list.

PLEASE SEE REVIEW, PAGE 3

Meritage Restaurant and Wine Bar

500 S. 20th Street, 215-985-1922. (\$\$\$) Restaurant and Wine Bar seating up to 45 in dining room. Bar and outdoor seating available. Focus on excellent food and service with an extensive wine list. Four course chef tasting with optional wine pairing. Great for group dining, special events, or holiday parties.

Midtown IV Restaurant and Bar

2013 Chestnut Street, 215-567-3142. (\$) Diner type of environment welcomes students. Open 24 hours. Great to stop in after a night in town. Open all holidays even Christmas and New Years. Delivery available for orders of \$20 or more.

Millcreek Tavern

4200 Chester Avenue, 215-222-1255. (\$) Great live music from different bands each week. Very diverse menu of delicious food

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choices, from cheesesteaks to crabcakes. Check their website for open-mic nights!

Monk's Belgian Café & Beer Emporium

626 S. 16th Street, 215-545-7005. (\$\$)
Inspired by cozy Belgian brasseries. This neighborhood café is a great place to grab a quick burger and fresh-cut fries, or relax over gourmet delicacies like steamed mussels, sea scallops and filet mignon. Inventive vegetarian fare, too! Choose from 200 beers from around the world. Fine wines.

Monkey Bar

2029 Walnut Street, 215-557-0296. (\$\$)
Monkey Bar may appear a dichotomy but it really is a reflection of what people in the area have been looking for... that "in-between" spot that at dinner time serves great food and as the night goes on becomes the place that you can let loose, laugh, and listen to an infectious beat.

More Than Just Ice Cream

1119 Locust Street, 215-574-0586. (\$) New location, with an expanded menu and more seating. Premier dessert spot and hip café serving soups, salads, sandwiches and nightly dinner specials. Homemade desserts include "sky-high" apple pie. Lunch, dinner and desserts served daily, 11:00 am - 11:00 pm. Sunday brunch until 2:00 pm. Take-out ice cream counter — 34 flavors.

Moriarty's Restaurant

1116 Walnut Street, 215-627-7676. (\$) Moriarty's is a lively, pleasant Irish pub with a 60-foot old-fashioned bar that features 35 draft beers and 50 bottled beers. Our menu features award-winning burgers, famous "Best of Philly" chicken wings, specialty salads, and deli sandwiches. We have daily drink and food specials and are open seven days a week until 2:00 a.m. Kitchen open until 1:00 a.m. Banquet facilities are available.

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Morning Glory Diner

735 S. 10th Street, (10th Street and Fitzwater Street), 215-413-3999. (\$) Bustling little corner diner in the heart of South Philly with good home cooking.

Moshulu

401 S. Columbus Boulevard, 215-923-2500. (\$\$\$) The tall ship has been transformed into the classy riverside dining venue the city has always deserved. The result is a rare harmony of first class food and service with stunning views and ambiance. PLEASE SEE OUR AD, PAGE 3
PLEASE SEE REVIEW, PAGE 20

Ms. Tootsie's Soul Food Café

1314 South Street, 215-731-9045. (\$\$) Ms. Tootsie is a little more "uptown" than your typical soul food restaurant. Great home cooking, stylish surroundings.

Museum Café at the University Museum

3260 South Street, 215-898-4089. (\$) Serving breakfast and lunch in the museum. "Ancient treasures, great food." All of our foods are made each day with the freshest ingredients available. We also offer a box lunch menu.

Museum of Art Restaurant at the Philadelphia Museum of Art

26th Street and Ben Franklin Parkway, 215-684-7990. (\$\$) Dine among great works of art. Also features The Artist Table, a delicious array of fresh, seasonal vegetables, meat and seafood. The inspiring menu will also please your palate with everything from succulent crabcakes to mouth-watering desserts. In conjunction with Wednesday theme nights, enjoy a buffet in the Great Stair Hall accompanied by live entertainment. The Museum Restaurant serves lunch Tuesday-Saturday, dinner on Wednesday and brunch on Sunday. Friday evenings 5:00-7:15 p.m. Please call for reservations.

National Mechanics Bar and Restaurant

22 S. 3rd Street, 215-701-4883. (\$\$) Located in the National Mechanics Building (hence the name), this Old City bar offers a wide selection of beers on tap and in bottles alongside a wide range of your typical bar foods. Includes "Nostalgics" such as a Frito Taco and Corn Dogs, but also covers burgers, pastas, steaks, seafood, and fried goodness. The weekend brunches feature a Make-your-own Bloody Mary Bar.

New York Fried Chicken

6 South Farragut Street, 215-471-4459. (\$) At New York Fried Chicken we offer great food and exceptional service for a very reasonable price. Don't take our word, try it for yourself. We offer a variety of Chicken dishes including Buffalo Wings, Chicken Fingers, Hot Wings, Boneless Hot Wings, Seafood, Burgers, and Sandwiches, as well as a selection of Desserts, Cakes and more.

Nick and John's Cart

33rd Street and Spruce Street, . (\$) Located near HUP (Penn's hospital), Nick and John's menu includes sandwiches and hoagies.

Nineteen

200 S. Broad Street, (Park Hyatt Bellevue), 215-790-1919. (\$\$\$) A newcomer that raises the standards. Their starters and main dishes are perfectly executed. The desserts are a bit more playful. Located on the 19th floor of the Park Hyatt one really does feel at the top with an elegant view of Center City.

North Third Bar/Restaurant

801 N. 3rd Street, 215-413-3666. (\$\$) Flicks @ Fancypants Cinema at 9 pm every Tuesday. Open for brunch. Widescreen TV for football season on Sunday and Monday.

Old Original Bookbinder's

125 Walnut Street, 215-925-7027. (\$\$\$) Known as the place to be seen in Philadelphia since the 1860s, Bookbinder's offers nothing but quality and excellence in every dish that they serve. Cushioned among the ambiance of Old City, this restaurant is perfect for all of your fine-dining needs.

Oregon Diner

302 W. Oregon Avenue, 215-462-5566. (\$) Friendly service, casual dining, homestyle, made from scratch foods. Baking done on premises. Specials change daily. The food is fine at the Oregon Diner.

Pallet Restaurant

3549 Chestnut Street, (Sheraton University City Hotel), 215-387-8000. (\$\$) Upscale dining featuring a selection of salads, sandwiches, pasta, steaks, seafood, vegetarian entrees, and more. Hormone free, natural meats and local produce.

Pandora's Lunchbox

1221 Walnut Street, 215-922-2333. (\$) Great Italian food in Center City.

Pantheon

10 Avenue of the Arts, Ritz Carlton Hotel, 215-523-8000. (\$\$) Serves breakfast daily, brunch on Saturdays and Sundays. A relaxing yet spectacular environment serving homestyle comfort food.

Papa John's

104 S. 40th Street, 215-349-7272. (\$) America's favorite pizza offering a variety of toppings with better quality ingredients. They also offer specials and combination deals. PLEASE SEE OUR AD, PAGE 44

Paradigm

239 Chestnut Street, 215-238-6900. (\$\$\$) Designer dishes like grilled ostrich filets, fig couscous and lamb, duck and lobster turn heads in this sleek, sexy room furnished with pretty people. Cutting-edge desserts. Zagat Survey — One of America's Top Restaurants last 2 years. Trendy upbeat restaurant.

Parkway Room

2201 Pennsylvania Avenue, 215-751-0988. (\$\$) Great atmosphere, excellent service, great food. The opportunity to experience fine dining on one side and a bar at the other.

Philly Diner

3901 Walnut Street, 215-382-3400. (\$) Great diner hangout. Full breakfast and lunch menus. Dinner also served. Serving breakfast 24 hours/7 days a week.

Phoebe's Bar-B-Q

2214 South Street, 215-546-4811. (\$) Best BBQ in the city! Smoked ribs (pork or beef), brisket, pulled pork, rotisserie chicken, and homemade sides and sauce. Take-out, delivery, and pick-up. Credit cards accepted.

Picnic

3131 Walnut Street, 215-222-1608. (\$) "World-class food at affordable prices." Specializing in prepared food carry-out with indoor/outdoor cafe seating.

Pine Street Pizza

1138 Pine Street, 215-922-2526. (\$) Great pizza at a great price.

Plume

2047 S. 3rd Street, Corner of Snyder Street & 3rd Street, 215-551-4100. (\$\$) Come to Plume for an intimate dinner for two and enjoy the freshest seafood around as well as our mouth-watering meat entrees that are bound to satisfy any craving around. Perfect place for celebrating Valentine's Day or a loved one's birthday! Catering services are also available.

Potbelly Sandwich Works

1 Convention Avenue, (Penn Tower), 215-382-0549. (\$) Potbelly's unique experience is defined by its combination of hot sandwiches, hand-dipped shakes, tasty made to order salads, live local music, as well as friendly and lively people. For more information visit the company's Web site at www.potbelly.com.

Public House

1801 Arch Street, 215-587-9040. (\$\$) America's best eat and greet! Upscale bar environment with modern American favorites.

Pumpkin

1713 South Street, 215-545-4448. (\$\$\$) An intimate 28-seat eatery has an open kitchen and a daily-changing menu fuses Mediterranean, French, Italian, and Spanish fare. Nearby Pumpkin Cafe offers sandwiches, salads, ice cream, and coffee while the Pumpkin Market offers all local produce, cheese, and meats.

Race Street Cafe

208 Race Street, 215-627-6181. (\$) The best cafe on Race Street!

Rae

2929 Arch Street, 215-922-3839. (\$\$\$\$) This New American restaurant located in the heart of University City offers a wide selection of unique dishes. Save this one for a special occasion.

Reading Terminal Market

51 N 12th St #2, 215-922-2317. (\$) This place is Philadelphia. A must see. One visit and you are sure to return. Many fresh foods under one roof. The market has more than 80 stalls with local food from



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upcountry farms, as well as delicacies from around the world. Come visit us today!

Red Sky

224 Market Street, 215-925-8080. (\$\$) A new addition to Old City, Red Sky Restaurant and Lounge conveys a chic New York/Miami vibe. The food is innovative American cuisine and the dessert menu is all chocolate.

Ron's Ribs

1627 South Street, 215-732-3561. (\$\$) For all the barbecue lovers! Try out the delicious pork ribs with the homely baked macaroni and cheese side. Service is in plastic and only cash is accepted.

Rose Tattoo Café

1847 Callowhill Street, 215-569-8939. (\$\$\$) "Greenhouse"-like ambiance. Contemporary American cuisine. Late-night snacks also offered. Delicious home-baked desserts.

Roselena's Coffee Bar/Restaurant

1623-25 E. Passyunk Avenue, (Passyunk Avenue at Tasker Street), 215-755-9697. (\$\$) South Philly's place for delicious dining. We have started dinners "off the menu." We still have our award-winning coffees and desserts.

Rouge

205 S. 18th Street, 215-732-6622. (\$\$\$) Located on Rittenhouse Square, this charming bistro offers a full menu of French-Asian creations. Outdoor seating is available in good weather.

Royal Tavern

937 E. Passyunk Avenue, 215-389-6694. (\$) Perennial "Best of" award winner, Royal Tavern packs them in every night with an appeal to carnivores, vegetarians, vegans, beer drinkers, and budget-conscious hipsters alike. This casual neighborhood haunt abounds with a well above average bar and a jukebox full of hip-shaking anthems. Whether you're into AC/DC or Squeeze, PBR or Gruner Veltliner, juicy burgers or barigoule of poached summer vegetables, you're apt to become a regular here.

Rx

4443 Spruce Street, 215-222-9590. (\$\$\$) West Philly BYOB offering everything from organic brunches to seared diver scallops at dinner. We feature all local, free range meats and live-caught fish, as well as produce from over 20 local farmers.

Sabrina's Cafe

910 Christian Street, 215-574-1599. (\$\$) Take a break from shopping at the Italian Market by stopping at this American BYOB. The breakfast menu is offered all day and features items such as whole wheat pancakes, homemade granola, and tofu scramble. Extensive lunch and dinner menus as well.

Sabrina's Cafe and Spencer's, Too

1802 Callowhill Street, (215) 636-9061. (\$\$) A second location of Sabrina's Cafe of South Philly- now a little closer to campus. Serves breakfast, lunch and dinner. Some menu highlights include huevos rancheros, homemade granola and chicken soup, and Chicken Cordon Blue. Specialty brunch items such as mascarpone stuffed French Toast and pumpkin pancakes.

Saffron House Restaurant

121 S. 19th Street, 215-564-6070. (\$\$) Intimate dining in a Victorian historical townhouse (1848), with all of its original charm. American cuisine with a Mid-Eastern flare. Chef Moe Azizi prepares his menu fresh

to order. Closed Sundays. American and Persian. Univ. of Penn students receive 10% off with student ID.

Saint Jack's

45 S. 3rd Street, 215-238-9353. (\$) Eclectic night spot. Serves small dishes. Weekly DJ lineups. Private parties and Happy Hour specials. Lunch special- \$5.00 for burgers. Half price for Draft until 6 p.m. Free hot wings every Tues-Wed from 5-7p.m.

Salt & Pepper

746 S. 6th Street, 215-238-1920. (\$\$\$) A small BYO in South Philadelphia, with a great menu that changes seasonally. Open kitchen, watch every plate assembly! Offers tapas plate.

Sapphire

4141 Main Street, 215-508-0336. (\$\$\$) Sapphire's eclectic influences in the kitchen include Asian, Latino and Mediterranean flavors and hence the menu caters to a variety of palates. The furnishing and decor are tasteful, sleep and contemporary and perfect for candlelit dinners. Also, the chocolate fondue with fresh fruit is not to be missed!

Sassafras International Café

48 S. 2nd Street, 215-925-2317. (\$\$) Antique bar with working fireplace. International menu. 28 year-old city Bistro. Lively bar as well as dinner crowd. "Best of Philly" burgers for three years.

Savory on Spruce Street

3716 Spruce Street, 215-573-4431. (\$) Enjoy a tempting selection of hot and cold pita sandwiches, gourmet hot dogs and kettle chips in this new location on Spruce Street. Open daily starting at 11am.

Scoters Pub

3800 Lancaster Avenue, 215-387-4005. (\$) Bar food, steaks, hoagies, tender shrimp, crab, seafood, and chicken colored supreme. Finger food.

Serrano / Tin Angel

20 S. 2nd Street, (Between Market Street and Chestnut Street), 215-928-0770. (\$\$) Serrano has been a fixture on the Philadelphia restaurant scene since 1985. Owners Rich Machlin and Jude Erwin based their venture on a very simple premise: serving international fare at neighborhood prices, with eclectic and exotic furnishings assembled by the owners on their jaunts around the globe. In 1992, Serrano introduced Tin Angel, an intimate acoustic cafe on the second floor. Tin Angel presents an astonishing array of stars from the world of blues, rock, folk and country. In addition to excellent acoustic and other "unplugged" entertainment, Tin Angel offers candle-lit table seating, great coffees, cappuccinos, teas and dessert, as well as a complete selection of liquors, wines, beers, and mineral waters. This music club has earned a reputation as, perhaps, the best club of its size in the country.

Shank & Evelyn's

932 S. 10th Street, 215-629-1093. (\$\$) Shank & Evelyn's weekly hours are 8:00 a.m. - 5:00 p.m., Tuesday until Saturday. Handicap accessible. BYOB establishment. Complimentary wine. Sandwiches! Also open for dinner from 5PM- 10:30 PM.

Silk City Diner

435 Spring Garden Street, 215-592-8838. (\$) Silk City Diner is the place to go if you want American food with an updated flair. Menu items like shrimp and crap potstickers or comfort food like roasted chicken and mashed potatoes are prepared with the kind of care that makes you think they

came out of mother's oven.

Sisters

1320 Chancellor Street, 215-735-0735. (\$) Bar-restaurant-disco serving the general public, catering to the gay & lesbian community. Serving from 5 p.m. daily with a full menu of sandwiches, salads and platters at reasonable rates. Featuring live bands, karaoke contests weekly, with dance floor open Thursday-Sunday. Call ahead for schedule or visit our Web site www.sistersnightclub.com.

Sonny's Famous Steaks

228 Market Street, 215 629 5760. (\$) Authentic Award Winning Steaks

South Street Diner

140 South Street, 215-627-5258. (\$) Enjoy a wide variety of our excellent cuisine in a casual, relaxed setting. We are open 7 days a week, serving breakfast, lunch and dinner from 7:00 AM-late. Daily lunch and dinner specials include dessert from our new bakery offering a variety of cakes and pies.

Spirit of Philadelphia

237 S. Broad Street, Pier 3 at Penn's Landing, 215-923-1419. (\$\$\$\$) The Spirit of Philadelphia gives you a total cruise package that includes a full-course meal, sightseeing, lively dancing, unique entertainment and hours of cruising fun, all for one affordable price.

Spertz Page

900 Packer Avenue, (at the Holiday Inn), 215-755-9500. (\$\$) Music, dancing and watching sports on wall to wall plasma screens.

Steak Queen

38th Street, (Between Locust and Spruce), 267-205-5906. (\$) Great American food for low prices! Service is quick and the food is always tasty.

Supper

926 South Street, (215) 592-8180. (\$\$\$) Seasonal "New" American cuisine, served in an urban farmhouse atmosphere. The chef's goal is to serve upscale food in a way that breaks the traditional fine dining mold. The menu is made up of hors d'oeuvres (\$4-\$7), plates (\$7-\$19) and large plates (\$26-\$29). The chef recommends three plates to make your supper. Sunday Suppers are served on the first Sunday of every month at 6:30PM. The Sunday Supper is a fixed price family-style meal-- reservations are required! Supper also offers a complete wine, beer, and cocktail menu.

Swallow

1030 N. American Street, (Liberties Walk), (215) 238-1399. (\$\$\$) Relatively new bistro-style restaurant located in Northern Liberties. Specialty dishes such as frog legs and whole rainbow trout reflect a local twist on international cuisine.

Swann Lounge & Café

1 Logan Square, Four Seasons Hotel Philadelphia, 215-963-1500. (\$\$\$) Quiet, with jazz (live on Friday and Saturday nights) — along with "dessert buffet. Great Sunday brunch. The Swann Lounge was cited as one of the top bars in the world by *Gourmet Magazine*.

T.G.I. Friday's

1776 Ben Franklin Parkway, (18th Street and Ben Franklin Parkway), 215-665-8443. (\$\$) Serves Italian dishes, burgers, southwestern items, and lots of soup and salad!

Tavern on Camac

243 S. Camac Street, 215-545-0900. (\$\$) Tavern on Camac is one of the few Piano Bars in Center City and one of the oldest Gay & Lesbian bars in the country. We feature nightly entertainment with our Piano players offering a variety of songs and musical styles. And of course, sing-a-longs are encouraged. Our Restaurant receives

numerous accolades from our patrons for our beautifully prepared dishes. Our Dance Bar is open 7 nights a week at 9 pm with a great mix of women and men. Sunday nights the Dance Bar is open at 8pm. Nestled among quaint colonial row homes, T.O.C. is in the heart of Philadelphia's LGBT neighborhood. A Restaurant & Night Club for the Entire Community!

Ted's Montana Grill

260 S. Broad Street, 215-772-1230. (\$\$) Great prices for this bar and grill, reminiscent of early 20th century Montana. Everything is made from scratch daily. We cook small batches often to ensure quality. We grind our beef & bison daily in order to serve the best burgers in town. Choose from sandwiches, salads, fish & steaks in our very welcoming environment. Enjoy the quality of dining downtown without paying an arm and a leg for it. You will feel that you received a value once you have dined at Ted's Montana Grill.

Ten Stone Bar and Restaurant

2063 South Street, 215-735-9939. (\$) New York-style restaurant/hangout. Dinner for two with drinks is under \$25. Cool juke box, pool table, bar menu.

The Bourse Food Court and Specialty Shops

111 S. Independence Mall East, 215-625-0300 ext. 1. (\$) Opposite the Liberty Bell. Many come for its architectural beauty and historic value. The first commodities exchange built in the U.S. in 1895. The magnificent atrium, wrought iron staircases and Corinthian columns make a perfect setting while enjoying lunch selected from a wide variety of food shops. Gifts, souvenirs, greeting cards and memorabilia are available in The Shops.

The Cafe @ 2011 Restaurant, Bar & Lounge

Second Mile Center

10,000 sq ft Thrift Store Complex



Shoes & Clothing

Household Items

Art & Music

Computers

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Appliances

4 Stores between Locust & Walnut

210 S. 45th St.

214 S. 45th St.

215 S. 45th St.

218 S. 45th St.

Mon-Sat
10am-8pm
(215) 662-1663

2011 Walnut Street, 215-568-5603. (\$\$) Open-air and sidewalk seating for dinner, Saturday lunch and Sunday Brunch. Comfortable bar and lounge. Seating available for school parties and events. Book your school party today and get great drink specials.

The Fresh Grocer

4001 Walnut Street, 215-222-9200. (\$) After stocking up on fresh and healthy groceries, take a load off at the eatery upstairs. Customers can enjoy a fully stocked buffet of hot and prepared foods, ranging from pizza and sandwiches to home cooked turkey and stuffing.

The Grill

10 Avenue of the Arts (S. Broad Street), The Ritz-Carlton Hotel, 215-523-8221. (\$\$\$) The Grill is an upscale, yet relaxed restaurant that features a combination of eclectic cuisine and refined ambiance all within the relaxed elegance of the Ritz-Carlton Philadelphia. The Grill is the perfect place for all occasions from business lunch to intimate dinners and any special celebration. The cuisine is by acclaimed chef Terence Feury.

The Latest Dish

613 S. 4th Street, 215-629-0565. (\$\$) American. Healthy, lighter fare. Seafood, vegetarian and more. Outstanding beer selection. Best dance club in the city (Fluid) is on the second floor.

The Manayunk Brewery & Restaurant

4120 Main Street, 215-482-8220. (\$\$) Jazz/Blues Pub. Outdoor dining. Brew our own beer with eight beers on tap. Free boatrides down the river. Live entertainment. Brunch buffet on Sundays between 10:30 a.m. and 2:30 p.m.

The Pierogie Kitchen

648 Roxborough Avenue, 215-483-5301.

(\$) 21 varieties of homemade pierogies & hand rolled stuffed cabbage. Homemade Babka - 6 varieties.

The Restaurant School

4207 Walnut Street, 215-222-4200. (\$\$) Enjoy food prepared by the chefs of tomorrow in four different restaurants. Student discount: 10 percent with school identification. Open Tuesday-Saturday 5:30 p.m. -10:00 p.m. The Pastry Shop at The Restaurant School, open 7:30 a.m. to 6:00 p.m. Monday through Saturday. Carry-out foods prepared by the chefs of tomorrow in our Café and Pastry Shop. Pastries, breads, cakes plus a luncheon selection of soups, salads and sandwiches. Gift certificates and private parties available.

The Terrace

201 N. 17th Street, (Franklin Plaza Hotel), 215-448-2000. (\$\$) The full-service restaurant at the Wyndham Franklin Plaza Hotel serves American favorites daily for breakfast, lunch and dinner. Come for lunch and design your own pasta with our Pasta Bar.

The Ugly American

1100 S. Front Street, (215) 336-1100. (\$\$) The concept of New American cuisine was developed in the 1980s from fusion and California cuisines, and features significant creative use of in-season produce and sauces. It is somewhat related to French Nouvelle cuisine and often incorporates influences from Latin American, Mediterranean, and Asian cuisine. Certain traditional, elitist French chefs contemptuously dubbed the New American cooking movement the "Ugly American", thus the name of our restaurant.

Thomas' Restaurant

4201 Main Street, 215-483-9075. (\$\$\$) The pioneer of Manayunk's Restaurant Renaissance opened its doors in 1982 and still remains the "Grande Dame" of Main Street. Thomas' has evolved from a

popular corner bar serving good food to a world class restaurant and extremely popular bar. The dinner selections are a reflection of executive chef Michael Bell's culinary creativity, offering American cuisine with Asian and French influences. Thomas' philosophy of providing an overall outstanding value is reflected on their wine list, which covers over three continents and is priced for every budget. Thomas' is available for private parties and specializes in rehearsal dinners, bridal and baby showers and special occasion parties for intimate groups. All private function menus are customized to fit by Thomas' owner-operator, Adam Meadows. Please check us out on www.manayunk-pa.com or www.barhop.com.

TIME

1315 Sansom Street, (215) 985-4800. (\$\$) From the loins of the once-revered German beer house just east of Broad Street, we have created a space that can accommodate. We offer a wide variety of food, drink and entertainment for everyone - from food, scotch and beer lovers to the wine connoisseur and nightlife partygoers, TIME is poised to satisfy every craving. Live music every Wednesday through Saturday during happy hour. Whether you're in the market for an intimate dinner, a scotch after work, a night out at the club or a place to watch the game, TIME and its upstairs Bohemian Lounge whet every appetite.

Tony Luke's

39 E. Oregon Avenue, 215-551-5725. (\$) Tony Luke's offers classic traditional Philadelphia food. You can find there a wide variety of cheesesteaks, hoagies, and sandwiches at a small price.

Tri Tone

1508 South Street, 215-545-0475. (\$) Top rate international pub fare. Large vegetar-

ian and Vegan selection. All the food is prepared fresh on the premises. Best pierogies, red beans and rice, and gumbo in the city. We also feature the best in lively arts seven nights a week ranging from Jazz to Theater to Swing to Hip Hop. Winner - *Philly Magazine* - Best Club 2002 - City Paper - Best late night kitchen - *City Search* - Best cheap eats - Top Ten New Restaurants in the country too.

Tria Cafe

123 S. 18th Street, 215 972-TRIA. (\$) Tria specializes in the Fermentation Trio of wine, cheese, and beer. Offers a friendly, casual yet stylish place for hanging out, day and night. Wonderful staff. Winner of Philadelphia Magazine's "Best of Philly" 2004 (beer list).

Triada Lounge

120 Market Street, (215) 627-2401. (\$\$) A tapas style menu serving dishes from all over the world. Dancing nightly with an in-house DJ playing an assortment of music.

Triumph Brewing Company

117 Chestnut Street, (215) 625-0855. (\$\$) Triumph Brewing Company has been a well-known area microbrewery for years, and has recently installed a location in the midst of Old City. Try one of a dozen of their own beers on tap, or enjoy their wide range of foods including gourmet salads, sandwiches, and higher-priced American entrees.

Turf Club

1635 Market Street, 215-246-1556. (\$\$) Traditional American cuisine includes grilled chicken breast, stir fry specialties and salads. Add to that the live action of thoroughbred horse racing, with off-track betting. Casual attire.

Twenty Manning

261 S. 20th Street, 215-731-0900. (\$\$\$) Voted best new bar uptown from Best of Philly 2000. Voted best place to have a drink outside Best of Philly 2001. Available for large party reservations. New American with Asian flair.

Ulana's

205 Bainbridge Street, 215-922-4152. (\$) Romantic, candlelit restaurant located in a wine cellar. Features pastas, shrimp, duck and puff pastry filled with seafood. Moderate-priced. Dancing in the club, featuring live bands. Club available for private parties. One block off South Street. Open Wednesday through Saturday. Special prices for sorority and fraternity socials. DJ, dancing.

Union Jacks Pub Manayunk

4801 Umbria Street, 215-482-8980. (\$) Local corner bar with good food.

United States Hotel Bar and Grill

4439 Main Street, 215-483-9222. (\$\$) There is an extensive selection of single-malt scotches and vintage-dated Armagnac. Under new ownership. Recently restored to its original beauty. Serving a fresh new menu perfect for lunch, dinner or weekend brunch.

University Square

36th Street Plaza, (Between Sansom Street and Walnut Street), 215-573-6107. (\$\$) University Square has something to tempt everyone's taste buds. Enjoy great dining from casual coffee shops and ethnic inspirations to bistros and trend setters. Whatever you are in the mood for, you will find it on the Square. Visit our web site for a complete listing of shops and restaurants on campus.

Warsaw Café

305 S. 16th Street, 215-546-0204. (\$\$\$) Eastern European cuisine such as borscht, beef stroganoff and other Polish, Russian and German dishes including Transylvanian casserole, stuffed cabbage leaves, sauerbraten and wiener schnitzel.

Water Works Restaurant and Lounge

640 Water Works Drive, 215-236-9000. (\$\$\$) Water Works Restaurant and Lounge, Philadelphia's landmark dining experience offers mouthwatering cuisine and breathtaking views of Boathouse Row and the Schuylkill River. Water Works is the perfect place for all occasions. Private events are welcomed.

White Dog Cafe

3420 Sansom Street, 215-386-9224. (\$\$\$) Award-winning contemporary American cuisine with an emphasis on local, farm-fresh ingredients. Smoke-free piano parlor; music on weekends and dinner discussions of film, tours, and other community events. Bar and grill offers casual fare for under \$10 and late night specials. Eclectic gift shop, The Black Cat, is located next door for browsing anytime. Visit www.whitedog.com for more information.

World Cafe Live

3025 Walnut Street, 215-222-1400. (\$\$) Live Music on 2 stages. Upstairs Live - serving lunch, dinner, late night bites and an ever changing menu of live music from around the region and the globe. Now proudly featuring Starbucks Coffee, Tommy Gunns American Barbecue, and DiBruno Brothers. Downstairs Live - Dinner is served at your table. Admission is by ticket only. Check out Peanut Butter & Jams - a weekly children's concert series. Planning an event? Host your next private party at World Cafe Live.

Yello'bar

2425 Grays Ferry Avenue, (215) 735-3533. (\$) Just on the other side of the South Street bridge lies this cozy, casual watering hole. The menu focuses on American tavern classics with a creative, gourmet twist. Everything on the menu is less than \$10, making this easy on the college wallet.

BAKERY/DESSERT

Auntie Anne's

3405 Walnut Street, 215-387-0337. (\$) Hand-rolled soft pretzels in nine awesome flavors, including a new hot dog pretzel.

Bagel Factory

510 Walnut Street, 215-627-0707. (\$) Great bagels, salads, gourmet sandwiches and more.

Bean Café

615 South Street, 215-629-2250. (\$) Friendly, homey, cozy and unpretentious. Smoking allowed, soy products available, homemade goodies.

Ben & Jerry's Ice Cream

218 S. 40th Street, 215-382-5092. (\$) The finest quality all natural ice cream. It's great to be on campus.

Capogiro Gelato Artisans

119 S. 13th Street, 215-351-0900. (\$\$) Young, hip gelato bar located in the center of Philly with flavors ranging from watermelon and lime to spicy chocolate and cinnamon. A great place to go for dessert. Also serve sandwiches.

Capriccio Coffee Shop

1701 Locust Street, Warwick Hotel, 215-735-9797. (\$) Espresso, cappuccino and spe-

THE PLOUGH

Brunch
Saturday & Sunday
10:30am-3:30pm

Karaoke
Sunday
9:00pm-12:00am

DJ Wednesday-Saturday 10pm-2am

WINNER Best Brunch 2008
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-Daily Pennsylvanian

2nd & Chestnut St 215-733-0300 www.ploughstars.com

cialty coffee drinks as well as sandwiches, salads and desserts — great place to hang out, study or just relax. Delicious selection of cakes and pies as well as assorted gelato flavors. We now feature free wireless internet for our customers.

Cassatt Tea Room and Lounge, The Rittenhouse

210 W. Rittenhouse Square, (19th Street Between Locust Street & Walnut Street), 215-546-9000. (\$\$) Nice lounge with garden and French doors leading to a French garden. Host expert chef Matthew Levin and our pastry chef deliver delicious cuisine. Room available for private parties, bridal showers, etc.

Cosi Coffee and Bar

140 S. 36th Street, 215-222-4545. (\$) Cosi still offers the XandO coffee and full service bar after 4:00 p.m., but now a whole new enticing menu of breads and sandwiches also awaits. As the night progresses, table service is added and the atmosphere changes (music and lighting to suit the mood).

Cream & Sugar Coffee and Sweet Shop

4004 Spruce Street, 215-243-9979. (\$) Be prepared to use all your sensory functions when you walk into Cream and Sugar...see the desserts, smell the fresh brewing coffee, taste the chocolates, hear the music... together along with the friendly staff this creates a warm, inviting, and delicious sanctuary from the everyday world. From the cannolis to milkshakes to cheesecakes and everything in between, all our delicious products are locally or store made. We cater to the student and neighborhood resident alike on every budget. We also offer gift baskets, party platters, custom order bakery cakes, and more.
PLEASE SEE OUR AD, PAGE 5

Crema Lita

401 Chestnut Street, 215-829-9510. (\$) Fat free, cholesterol free, low calorie Ice Cream (also low-carb)/no added sugar flavors available). Gourmet cup cakes such as Peanut Butter Cup, Snickers, Hostess, and Oreo. Philadelphia's original Italian water ice and soft pretzels, smoothies, shakes, Rootbear floats, and home made soups in the fall and winter.

Dunkin' Donuts

3437 Walnut Street, 215-222-7955. (\$) Something scrumptious is always waiting.

Flying Monkey Patisserie

51 North 12th Street, (Reading Terminal Market), 215-928-0340. (\$) Flying Monkey Patisserie is another of Philadelphia's great bakeries. It boasts a variety of delicious sugary desserts that all follow the bakery's credo: "No bread, all sweets." A must try!

Golasa Chocolate Bar and Dessert Lounge

806 S. 6th Street, (215) 925-1003. (\$) This small (tiny!) dessert shop focuses mostly on chocolate. Imported chocolates and candies, along with desserts from around South Philly (nothing is made on site) make for a perfect ending to your evening around South Street. Specialties include drinking chocolates- basically melted chocolate- and a 100% cacao dark chocolate. Call before you go to ensure there is space for you! Cash only establishment.

Gourmet Ice Cream

3401 Walnut Street, (Food Court, the Moravian Cafes), . (\$) Conveniently located in the Food Court, Gourmet Ice Cream offers a variety of dips and toppings for

the adventurous ice cream lovers who like combining flavors. They also have healthy yogurt options for weight watchers.

Homemade Goodies by Roz

510 S. 5th Street, 215-592-9616. (\$) Bake shop with sit-down kitchen from the 1940s-1950s. Serving cakes, cookies, quick breads and more... Baked goods made to order. Special occasion cakes, coffee, & tea. Kosher Pareve/Pas Yisroel Bakery. Supervised by Community Karhus of Greater Philadelphia.

Insomnia Cookies

650 5th Avenue, 31st Floor, 877-63-COOKIE. (\$) Warm cookies and brownies delivered to your door til 3AM. Delivery only. Order online or call (877) 63-COOKIE.

Isgro Pastries

1009 Christian Street, 215 923 3092. (\$) Over 100 year old quintessential Italian bakery in the Italian Market specializing in cannolis. They also make fantastic cookies, biscotti, tiramisu, and pizzelles. The family run business has been using the same authentic recipes straight from Italy for generations.

La Colombe Panini

4360 Main Street, 215-483-4580. (\$) Great espresso! Fantastic service.

Lore's Chocolates

34 S. 7th Street, 215-627-3233. (\$) Located just blocks from the birthplace of America's independence, Lore's Chocolates is proudly committed to upholding Philadelphia's confectionary history. We specialize in manufacturing the finest chocolates, reflecting the tastes of our region.

Metropolitan Bakery & Cafe

4013 Walnut Street, 215-222-1492. (\$) In a relaxed cafe setting across from The Bridge Cinema on Walnut Street, Metropolitan Bakery & Cafe offers indoor and outdoor seating and is open from 7:30am to 8pm seven days a week. We feature sandwiches, salads, soups and desserts along with Numi organic teas, Fair Trade and organic coffee and espresso drinks featuring local roasters Fonseca and Old Philadelphia, and, of course, Metropolitan Bakery's award-winning artisan breads, bagels, focaccia, pastries, muffins, cakes, and specialty sweets. Metropolitan Bakery & Cafe also carries special coffees and granola by the pound as well as our own specialty spreads and dips.

Miel Patisserie

204 S. 17th Street, 215-731-9191. (\$) Miel Patisserie is a traditional French patisserie offering all of the loved classics such as the "eclair au chocolat" or the "pain au chocolat". They are also well known for their hot chocolates.

Naked Chocolate Cafe

1317 Walnut Street, 215-735-7310. (\$) The best place in Philadelphia for dessert. Naked Chocolate carries everything from rich hot chocolate to delicious pastries. The apple lemonade is a house specialty.

Nosh Deli

3600 Market Street, 215-387-4411. (\$) Great bakery serving high-quality meats. Everything is baked fresh right on the premises!

Nuts to You

1328 Walnut Street, 215-545-2911. (\$) The best place to find a large variety of dried fruits, snack mixes, candy and ofcourse nuts! Their nuts are roasted on the premises daily and prices are modest. Also offer gift trays and other treats.

Pink Rose Pastry Shop

630 S. 4th Street, (4th Street and Bainbridge Street), 215-592-0565. (\$) The Pink Rose offers heavenly handmade pastries and desserts in an intimate and warm setting. Breakfast and lunch are now also being served every day. Birthday and wedding cakes are available as well as café related gifts. Cookie tins and gift baskets are shipped nationwide and can be conveniently ordered on our Web site, PinkRosePastry.com.

Scoop de Ville Ice Cream/ Maron Chocolates

1734 Chestnut Street, 215-988-9992. (\$) Ice cream, chocolates, and blended yogurt. Smells great, tastes better! If you don't know about us, you're missing out! Scoop De Ville will deliver on campus! Great for study breaks, Greek parties. Call for details. Now on Penn Campus, inside Houston Hall! Scoop De Ville now offers cake! Call for details, Center City Location: 215-988-9992, ask for Sue.

The Crepewalk

Between 35th/36th Streets and Spruce Street, . (\$) Craving light, fluffy crepes filled with delicious goodness? You don't need to fly to Paris for them! The Crepewalk serves a variety of sweet and savory crepes, such as Nutella and strawberry crepe, and chicken sandwich crepe.

The Green Line Cafe

4239 Baltimore Avenue, 215-222-3431. (\$) Features organic gourmet coffee and tea, fresh baked goods, bagels and pastries, as well as sandwiches, salads, and its own line of bottled sodas.

Walnut Bridge Coffee House

2319 Walnut Street, 215-496-9003. (\$) An elegant, comfortable coffee house with a unique setting. Imported designer couches, dark cherry woods, and warm tones provide an ideal setting to enjoy Italian roasted coffee and espresso beverages, delicious hot breakfast and lunch sandwiches, artisan teas, an international chocolate selection, and the finest locally baked pastries and desserts.
PLEASE SEE OUR AD, PAGE 6

CHINESE

Beijing

3714 Spruce Street, 215-222-5242. (\$) On-campus convenience and speedy service at one of the better Chinese places in Philly, offering Mandarin, Cantonese and Szechuan. Campus delivery (for orders over \$15) and catering for large parties citywide.

Charles Plaza

234-236 N. 10th Street, 215-829-4383. (\$) Our chefs have over a decade of experience at well known Chinese natural health and vegetarian restaurants in Philadelphia. Our restaurant does not serve beef, pork, MSG or artificial color in our cooking. We use mostly organic vegetables, sea salt, raw brown sugar (if necessary), brown rice, filtered water, vegetable oil and Chinese herbs (ginseng, lotus seed, lotus root) in our cuisine. Nice daily, fresh fish.

China Pagoda

701 Market, 215-5921035. (\$) Free delivery to University City (minimum \$15 purchase). Catering available. Open early for special lunch orders.

City Garden Chinese Restaurant

1801 JFK Boulevard, 215-569-8686. (\$) This spacious and comfortable restaurant specializes in Szechuan, Hunan and Mandarin

cuisine. The *South Philadelphia Review* calls it extraordinary. Excellent food and service. Cocktails and wines. Eat in, take out and free delivery. Open daily. Major credit cards accepted.

Golden Chopstick

1800 Spring Garden Street, 215-496-9190. (\$) If you're in the area and have a craving for traditional Chinese food, stop by Golden Chopsticks and pick up one of our many delicious Chinese dishes.

Golden Empress Garden

610 S. 5th Street, 215-627-7666. (\$) Open 7 days a week. Serving vegetarian and regular food.

H.K. Golden Phoenix

911-13 Race Street, 215-629-4988. (\$) Best dim sum in town. Also known for specialty seafood dishes. Parties & catering welcome.

Ho SAI Gai

131 N. 10th Street, 215-925-2100. (\$) Authentic chinese cuisine. Hong Kong style dim sum.

Hong Kong Café

3900 Chestnut Street, 215-386-1802. (\$\$) Hong Kong-style cuisine right on campus. Dining room or delivery. A favorite of Penn students. Bringing Chinatown to University City.

Hong Kong Chinese Food

33rd Street and Spruce Street, . (\$) Located near HUP (Penn's Hospital), Hong Kong's serves a variety of traditional Chinese dishes, including fried rice, lo mein and chicken, pork and beef.

House of Chen

932 Race Street, 215-925-4248. (\$\$) We are well known for spare ribs, dumplings and spicy foods. Serving lunch, dinner and late dinner until 5 a.m. Closed Tuesdays.

Imperial Inn

146 N. 10th Street, 215-627-2299. (\$\$) Serves a variety of Szechuan, Mandarin and Cantonese dishes with authentic dim sum served daily. Banquet facilities up to 250 people. Full liquor license.

J.C. Chinese Restaurant

1701 S. 8th Street, 215-334-1056. (\$\$) Featuring a new approach to Oriental cuisine with offerings of chicken wings and a wide variety of entrees. Gift certificates available.

Jade Harbor

942 Race Street, 215-928-0451. (\$\$) Great Chinese food. Best seafood restaurant.

Joseph Poon Chef Kitchen

1010 Cherry Street, 215-928-9333. (\$\$) Joseph Poon Chef Kitchen catering is a fun, very clean, open kitchen, featuring a variety of international cuisines, like Peking Duck Pizza, Polenta, Crab Sushi, Typical Hong Kong Roast Duck, Wonton and Pork Noodle Soup. Vegetarian healthy dish. Joe is a nutritionist, a Culinary Institute of America graduate and chef instructor. Catering for weddings and special events. Also, free parking after 4 p.m. We have on-site catering from \$10-\$20 per person. Check out the Sunday Walk and Wok Tour at Chinatown. Corporate and team building events are a specialty. Free chinese character writing on website. Free recipes. Amazing lobster menu for Restaurant Week. www.josephpoon.com

Joy Tsin Lau

1026 Race Street, 215-592-7226. (\$\$) One of the biggest restaurants in Chinatown, it can seat 1,000 people in four dining

rooms. The house specialty is dim sum.

Kim's Oriental Food

37th Street and Walnut Street, . (\$) Located right by Pottruck gym, Kim's offers Chinese food including a variety of rice, noodle and meat and vegetarian dishes.

Kingdom of Vegetarians

129 N. 11th Street, 215-413-2290. (\$) Fully vegan cuisine, Hong Kong style. Offers a \$12 all you can eat dim sum special.

Le Anh Chinese Food

35th Street and Spruce Street, 215-205-7903. (\$) Le Anh Chinese Food (separate from the Real Le Anh Food Truck) offers standard Chinese fare including a variety of rice, lo mein, chicken, beef and pork dishes

Lee How Fook

219 N. 11th Street, 215-925-7266. (\$) Hong Kong and Cantonese-style Chinese food.

Long River Chinese Restaurant

1534 Spring Garden Street, 215-569-9933. (\$) Delicious traditional Chinese dishes in the heart of Philadelphia.

Long's Gourmet Chinese

2018 Hamilton Street, 215-496-9928. (\$\$) Gourmet Chinese cooking featuring seasonal specialties. Not as greasy - light cooking. Fresh ingredients.

Mandarin Palace

1835 Chestnut Street, 215-557-6280. (\$) Serves a variety of Mandarin, Hunan, Szechuan and Cantonese dishes for dining in or take-out and free delivery.

Mustard Greens Restaurant

622 S. 2nd Street, 215-627-0833. (\$\$) A quiet restaurant with creative interpretation of classic Cantonese cuisine.

Nan Zhou Handdrawn Noodle House

927 Race Street, 215-923-1550. (\$) Nan Zhou is considered to be one of the best noodle soup restaurants in Chinatown. The menu is entirely focused on hand drawn noodle soups and does not offer other Chinese food classics like egg rolls. Great food at a good price.

Ocean City

234-236 N. 9th Street, 215-829-0688. (\$\$) We serve the best Chinese traditional cuisine Hong Kong style of all kind. Dim sum lunch time. Seafood is our specialty. We always have live shrimp, lobster, crab, fish and oyster and clams. We also have private party rooms with Karaoke system, the biggest party room in Chinatown (up to 500 people), and also the newest styling and setup.

Ocean Harbor

1023 Race Street, 215-574-1398. (\$\$) Bar, late night, private rooms, kid-friendly.

Pagoda Noodle Cafe

125 Sansom Walk, 215-928-2320. (\$) An elegant atmosphere.

Ray's Café & Tea House, Inc.

141 N. 9th Street, 215-922-5122. (\$\$) Small café/restaurant. Serves Taiwanese cuisine followed by variety of coffees and desserts. Received "Best of Philly" for coffee for several years, including 1996 & 2000. Coffees uniquely brewed with syphon makers. BYOB. May come in only for meal, only for coffee/desserts or both!

Sang Kee Peking Duck House

238 N. 9th Street, 215-925-7532. (\$\$) The real Hong Kong-style cooking. Specialize in all kinds of noodle dishes, Peking Duck and lobster. The best roasted duck wonton

noodle soup in town. The flavor hot spot in Chinatown.

PLEASE SEE OUR AD, PAGE 11

Shiao Lan Kung

930 Race Street, 215-928-0282. (\$) Offering a wide variety of Cantonese cuisine, this cheap but tasty eatery ranks among the best in Chinatown. Share stir fries, seafoods, noodles, and poultry with family and friends.

Square on Square

1905 Chestnut Street, 215-568-0088. (\$\$) A Chinese restaurant in west center city serving most of the typical dishes you would find anywhere else but unlike the food trucks, Square on Square's chicken and vegetables are of far superior quality. The chef specials such as Honey Walnut Shrimp and the Mongolian Merlot Beef are also worth a try.

Szechuan China Royal

727 Walnut Street, 215-627-7111. (\$\$) Serves classic Szechuan, Hunan and Mandarin dishes. Free delivery within 15 blocks.

Szechuan Tasty House

902 Arch Street, 215-925-2839. (\$) This small szechuan Chinese place is known for adding extra spice to the items found on its menu. Good for those who want to try something slightly different. Order a lot of water.

Tai Lake

134 N. 10th Street, 215-922-0698. (\$\$) Specializing in seafood.

Tang Chinese Food

36th Street and Spruce Street, 215-939-5286. (\$) Always a hot spot during lunch (the lines are long), Tang serves Chinese fare, such as sweet and sour chicken, beef broccoli, fried rice and wonton soup. Menu includes a variety of chicken, beef, pork and vegetarian options. Says one student, "This truck has the best sesame chicken and vegetable soup on campus!"

Wok Chinese Seafood Restaurant

1613 Walnut Street, 215-751-9990. (\$\$) Features a large menu with dishes from the Szechuan, Hunan and Mandarin cuisines. Everything on the menu is available for take-out.

Won Oriental Restaurant

214 S. 40th Street, 215-386-4622. (\$) Right

near campus. Mandarin, Szechuan and Cantonese dishes.

Yue Kee

S. 38th Street, (Between Walnut Street and Locust Street), 610-812-7189. (\$) Yue Kee has been feeding Penn students and the local community with delicious Chinese fare since 1983. Ever-popular, there is always a line of students waiting for food outside the truck at any given time. Food items include familiar ones such as General Tsao's chicken and sweet and sour pork, as well as much more authentic Chinese dishes such as Beijing hot noodles, pork and eggplant and beef belly.

Susanna Foo

1512 Walnut Street, 215-545-2666. (\$\$\$) Gourmet Chinese cuisine — often with unique twists. Chosen as one of *Esquire* magazine's best in the country for 1998. The highest-rated Chinese restaurant in the country in the *Zagat Survey*. Winner of the James Beard Foundation award: Best Chef Mid-Atlantic 1997. *The Restaurant News* Fine Dining Hall of Fame 1997.

COFFEEHOUSE

Accenture Cyber Cafe

220 S. 33rd Street, (Towne Building), 215-573-1332. (\$) Featuring made-to-order espresso drinks, smoothies and bubble tea. Come in for a pick-me up and get connected.

Anthony's Italian Coffee House

903 S. 9th Street, 215-627-2586. (\$) Home of Anastasio coffee. Voted "Best Cup of Coffee" and "Best Coffee House in Philadelphia." Open 7 days a week, Friday and Saturday until 11:00p.m.. Serving Italian pastries, desserts, panini, and gelato. www.italiancoffeehouse.com.

Ants Pants Cafe

2212 South Street, 215-875-8002. (\$) A great Australian coffeehouse and BYOB serving tea and breakfast all day.

Avril 50

3406 Sansom Street, 215-222-6108. (\$) Choose from our fine selection of coffees, teas, pastries, gifts, cards, chocolates, cigarettes, tobaccos, cigars, calendars, academic journals, and over 2,500 publications from around the world.

Bonte

922 Walnut Street, 215-238-7407. (\$) Located in Center City, Bonte specializes in waffles and coffee. Its waffles are known to be some of the best in the city. It is also a nice place to just stop by for a warm drink.

Bucks County Coffee

4000 Locust Street, 215-368-1142. (\$) Local answer to the Starbucks empire. Bucks offers gourmet coffees, muffins, sandwiches.

Double Shots Espresso Bar

211 Chestnut Street, 215-351-5171. (\$) Double Shots Espresso Bar is a nice little cafe located in the historic part of Center City. It offers a wide variety of coffees and teas, as well as some light food. A nice place to stop and rest when visiting Philadelphia.

Hausbrandt Cafe

207 S. 15th Street, 215-735-2422. (\$) With free wireless internet and a wide selection of pastries and coffee, Hausbrandt Cafe prides itself on having the best selection of coffee in Philadelphia.

Java City

3601 Walnut Street, Penn Bookstore, 215-898-7595. (\$) Also accepts PennCard. Located on the second floor of the University of Pennsylvania Bookstore.

Joe Coffee

1100 Walnut Street, 215-592-7384. (\$) Visit Joe Coffee for the finest selection of coffee and sandwiches around. When possible we use locally produced and raised veggies, free range/hormone free chicken, eggs, and dairy. Great selection of single origin coffees and teas—most organic and fair trade. Photo gallery, exceptional Italian chocolates, quality coffee and tea accessories. Open late for special events, check our events page online. Winner of the 2006 Co-op American Green Business Award Philly's first Fair Trade Coffee House

Juan Valdez Coffee

1401 Locust Street, 215-546-2515. (\$) Philly's first and finest coffee bar.

Kaffa Crossing

4423 Chestnut Street, 215-386-0504. (\$) A unique Ethiopian cafe on 44th and Chestnut offering low cost ethnic cuisine as well as fair trade coffee. Nice music, service and cozy atmosphere with occasional special events.

La Cigale

725 Walnut Street #1, 215-569-1970. (\$) Chocolate croissants, hearty soup and undoubtedly French! They also serve special salads and good espresso. Tends to get crowded for lunch.

La Colombe Torrefaction

130 S. 19th Street, 215-563-0860. (\$) Our café serves as a showcase for our roasting company, offering what many believe to be the best blended coffees available. With this objective in mind, we offer only a limited selection of foods, namely fine French morning and evening pastries.

Mark's Cafe at the Van Pelt-Dietrich Library

3420 Walnut Street, (Van Pelt-Dietrich Library, Lower Level), 215-573-1332. (\$) Located in the Van Pelt-Dietrich Library, this cafe serves up hot and cold coffee beverages, delicious and refreshing smoothies, gourmet salads, hot panini, and tempting desserts.

Old City Coffee, Inc.

1136 Arch Street, (12th Street & Arch Street), 215-592-1897. (\$) Also located at 221 Church Street. (215-629-9292) and Reading Terminal Market. Old City Coffee offers café foods daily, perfect for breakfast, lunch or dinner, featuring vegetarian and healthy home-style entrees. Freshly roasted coffee—our specialty! Internet access at both locations, free with purchase.

Philadelphia Java Company

518 S. 4th Street, 215-928-1811. (\$) At corner of 4th and Gaskil. Cozy neighborhood café. Frequent buyer discount program. Wireless Internet connectivity.

Sam's Place

405 S. 45th Street, 215-662-0402. (\$) Convenience and grocery store with deli that serves meat and vegetarian sandwiches as well as gourmet cheeses. Sam's famous coffee is always hot and fresh. A variety of baked goods are available including vegan options.

Satellite Cafe

701 S. 50th Street, 215-729-1211. (\$) Organic coffee, organic tea, free internet, healthy wraps, healthy smoothies, and vegan baked goods.

Starbucks

3400 Walnut Street, 215-387-1914. (\$) Also located at 1801 Market Street, 215-569-4223, and 16th and Walnut streets, 215-732-0708.

Starbucks in 1920 Commons

3800 Locust Walk, 1920 Commons, 215-898-5265. (\$) Stop by the newest Starbucks on campus located in 1920 Commons. We take Dining Dollars.

Tbar

117 S. 12th Street, 215-625-3936. (\$) Tbar offers an array of services to meet their customers' needs. In addition to their retail cafe with free wireless, they host events and provide tea service at special occasions.

The Last Drop

1300 Pine Street, 215-893-9262. (\$) Many now-famous musicians, artists and film persons have frequented The Drop. Great food, novelty espresso drinks. Great spot to hang out, play chess and sketch other sketchers. Surf the internet (WiFi); Art gallery with an opening every first Friday of the month.

Tuscany Café

222 W. Rittenhouse Square, 215-772-0605.

(Tuscany Café features sandwiches, salads, coffees, teas, frozen beverages and a variety of fine pastries on Rittenhouse Square.

DELI

21st Street Gourmet

119 S. 21st Street, 215-563-9099. (\$) A café with eclectic foods. Great place for casual meal with old friends or a cool place to see new faces in town. Great for Saturday and Sunday brunch. Bakery, café, catering.

Bassett's Turkey

230 S. 15th Street, 215-546-1812. (\$) It is hard to resist "gobbling" up one of Bassett's overstuffed turkey sandwiches. Their fresh turkeys are cooked to the point of culinary mastery. A variety of baked breads that are made on site create the perfect turkey club. If Thanksgiving is just too far away, try one of Bassett's turkey dinners with all the trimmings. Bassett's is a great place to stop for lunch while touring or shopping. Eat in, take out, and delivery is available.

Campo's Deli

214 Market Street, 215-293-1000. (\$) "Where the locals go." - USA Today. Official cheesesteak and hoagie of the Wachovia Center. Home of the Flyers and 76ers. Specialty chicken sandwiches. Homemade soups, salads. Family operated in Old City. Established in 1947.

Famous Fourth Street Deli

700 S. 4th Street, 215-922-3274. (\$) A very Philly, New York-like deli where neighborhood residents and other city dwellers come together for some good corned beef, knishes and lox and bagels. Good — but crowded — Sunday brunches. Don't forget to try the chocolate chip cookies!

Fatboy and Slim's

3929 Sansom Street, 215-222-5340. (\$) Daily Specials (do not include any "fat boy" items): Monday "hang over cure" - 2 cheeseburgers, 8 chicken fingers for \$8.99 Tuesday "two for Tuesday" - 2 cheese steaks, 2 fries, 2-liter soda for \$9.99 Wednesday "hump day" - any 2 hoagies, 12 wings, 2-liter soda for \$9.99 Thursday "50 cent drinks pre-game" - nachos for six, two meatball subs for \$9.99 Friday "cheap date night" - any wrap, any burger, 2 fries, 2-liter soda for \$9.99 Weekends - 2 steaks, 2 fries, 2-liter soda for \$9.99. Located within the Blarney Stone.

Ishkabibble's Eatery

337 South Street, 215-923-4337. (\$) Home of the chicken cheesesteak and Philly cheese steak. Award winning best fries & burger. Famous drink "Gremlin."

Izzy and Zoe's

224 S. 40th Street, 215-382-2EAT. (\$) At Izzy and Zoe's, there's something for everyone! With a huge selection of meats, cheese, and vegetables, your favorite sandwich is right at your fingertips. And we don't stop there... with gigantic salads, bagels, breakfast all day, soups, sides and a growing array of decadent desserts, you won't leave hungry. Catering as well — ideal for fraternities, sororities, and student club gatherings. A DELicious experience. Izzy and Zoe's offers kosher style dishes.

Kibitz in the City

703 Chestnut Street, 215-928-1447. (\$) Kibitz in the City is Philadelphia's closest thing to a New York deli. It offers all of the traditional deli meats like pastrami, at medium prices.



Hoagie House

SIMPLY, THE BEST

Steaks, Shakes, Hoagies, Wraps, Fries
Chicken Steaks, Wings, Chicken Fingers
Chicken Breast Sandwiches

"The Best Chicken Steak, Tuna Hoagies & Wraps on Campus" -The DP



best



milkshake!



4034 WALNUT ST. WE DELIVER ALL DAY 215-387-0905

Koch's Delicatessen

4309 Locust Street, 215-222-8662. (\$) Since 1966, famous for its entertaining service, great conversations and free samples while you wait, this place is among the best delis around. Worth the walk. Also famous for oversized hoagies and thick milkshakes/real ice cream. All sandwiches, hoagies, meats and cheeses sliced fresh to order. Winner of 10 "Best of Philly" awards for deli, CB specials, chopped liver, Italian hoagies and deli personnel. Also Zagat rated 2002-2003 and 2003-2004 for extraordinary food and excellent service and Craig Laban's book on savoring Philadelphia (Philadelphia Inquirer food critic). Home of the 3-foot Hoagie. Accepting phone & fax orders 7 days a week. Catering Available for all occasions!

Latimer Deli & Restaurant

255 S. 15th Street, #14L, 215-545-9244. (\$) Kosher-style foods. Imported beers to go. Ice cold beer — about 500 different beers.

O Sandwiches

1205 S. 9th Street, 215-334-6080. (\$) O Sandwiches serves the usual deli food with a new twist - Vietnamese style. The menu is filled with sandwiches made with shredded pork or tofu, a variety of vermicelli noodles, and also the traditional turkey and ham hoagies. Finish your meal off with some cool pearl tea, all for under \$10!

Pikkles Plus

1801 Market Street, #G, 215-751-1914. (\$) Full catering menu for home/office, free delivery. Jewish delicatessen, open five days a week, Monday - Friday. Open Saturday, September - April.

Quiznos Sub

3401 Walnut Street, (Food Court, the Moravian Cafes), 215-387-3736. (\$) Toasted subs with warm meat and melted cheese. PLEASE SEE OUR AD, PAGE 22

Rachael's Noshery

120 S. 19th Street, 215-568-9565. (\$) For a great sandwich at a great price, try Rachael's Noshery. 10 percent discount to Penn students with I.D., Monday and Tuesday.

Sarcone's Deli

734 S. 9th Street, 215-922-1717. (\$) Bakery located in the Italian market popularly hailed as one of the top delis in Philadelphia. Sandwiches that combine their unique bread with meats and cheeses are always in high demand, so come early to get yours! Credit card use available - minimum of \$20.

Spring Garden Deli

2200 Spring Garden Street, 215-665-0477. (\$) Great atmosphere, excellent service, great food, with the opportunity to experience fine dining. Full-course dinner starting at \$8.50. Lunch special starting at \$5.50.

Subway

3800 Locust Walk, 1920 Commons, 215-898-5265. (\$) This popular sandwich shop features the new carb-friendly wraps as well as its traditional menu and accepts University of Pennsylvania Dining Dollars for purchase.

FRENCH**Beau Monde**

624 S. 6th Street, 215-592-0656. (\$\$) With a spectacular ambiance, this is one of Philadelphia's best restaurants. "Best Dessert, 1998" "Best of Philly and Best First Date

Spot, 1999". "Best of Philly", "Best of Philly Best Wine List 2000," and "Best Lounge 2003" for their upstairs lounge, L'etage. PLEASE SEE OUR AD, PAGE 16

Bistro St. Tropez

2400 Market Street, 4th Floor, 215-569-9269. (\$\$\$) Bistro St. Tropez is one of the most widely acclaimed fine dining restaurants in Philadelphia, and recognized internationally as one of the best restaurants in America. The authentic French cuisine created by Chef/Owner Patrice Rames has been hailed by top critics and the most discerning clientele for freshness, innovative preparation and stylish presentation. Located in Center City, with dramatic views of the Schuylkill River from its dining rooms and bars, Bistro St. Tropez celebrates over 21 years of culinary excellence. In recent years, the Bistro has become one of the fastest growing corporate caterers in the city, offering full service banquets, cocktail parties and receptions for parties from 10 to 400 guests.

Brasserie Perrier

1619 Walnut Street, 215-568-3000. (\$\$\$) Brasserie Perrier is a first-rate American brasserie with an Asian/Italian influence. Rated four stars by the Mobil Travel Guide and voted one of the top five restaurants in Philadelphia by Zagat Survey. The neo-Deco bar draws a smart-looking crowd for happy hour Monday thru Friday from 5:00p.m. to 7:00p.m. and for late-night dining. The wine list features small, quality-oriented French, Italian and American vineyards that produce wines true to their origins. Brasserie Perrier is the only restaurant in the United States that carries the famous Meteor Beers from Alsace. Diner's Club card is also accepted.

Cafe Lutecia

2301 Lombard Street, 215-790-9557. (\$) A neighborhood café serving croissants, salads, and sandwiches that will save you a trip to France.

Caribou Cafe

1126 Walnut Street, 215-625-9535. (\$\$) Authentic French bistro serving coffee delicacies, imported wines and beers, lunch and dinner, an array of homemade desserts and Sunday brunch. Best of Philly, '96. Zagat rated. Look for Philly Magazine review.

Caviar Assouline

2050 A Richmond Street, 215-627-3000. (\$) Take out sandwiches (European style), salads, beverages. Seating no longer available.

Chez Colette

120 S. 17th Street, (at the Hotel Sofitel), 215-569-8300. (\$\$\$) Welcome to Chez Colette, Sofitel's exclusive brasserie, where you will enjoy a creative approach to a contemporary French cuisine of the highest standards in a cozy atmosphere. Come and try our decadent breakfast menu.

Cochon

801 E. Passyunk Avenue, 215-923-7675. (\$\$\$) A new French bistro in South Philly adds a needed change from all of the Italian eateries in the area. The specialties are mostly meat-centric, but range from game hens to duck breast to the signature pig-related dishes such as pork shoulder, pork chops, and even headcheese. Cochon is a BYO, cash-only establishment.

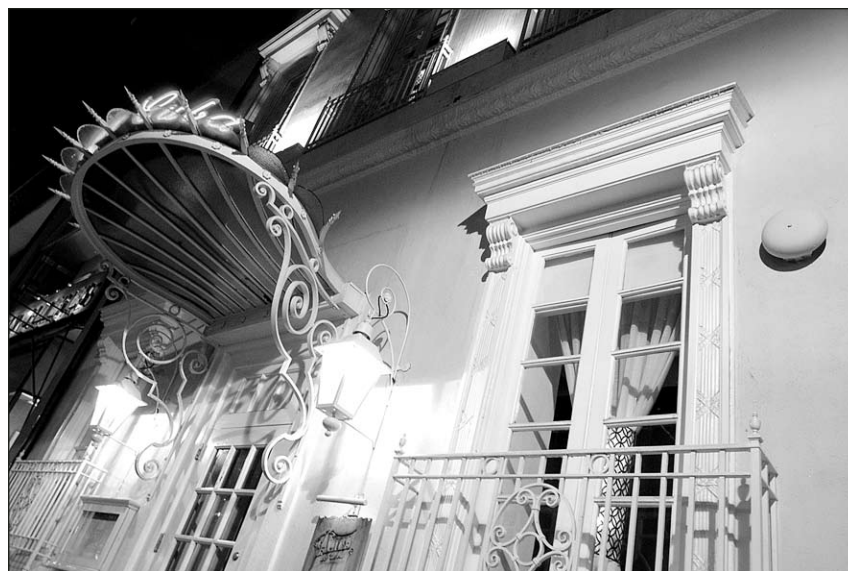
Django

526 S. 4th Street, 215-922-7151. (\$\$\$) BYOB European bistro. Super seasonal, creative food.

Grasshopper

Alma de Cuba, located at 16th and Walnut streets, serves modern Latino cuisine and offers a live Latin Jazz quartet on Wednesday nights.

Phil Leff/DP File Photo



4427 Main Street, 215-483-1888. (\$\$)

Experience the only French restaurant on Main Street! Grasshopper offers the finest fare without the pretentious price. From salmon ravioli to stuffed French quail to creme caramel, each of chef/owner Philip Tang's culinary creations will delight you with deliciously romantic charm!

L'Hexagone Bar and Lounge

1718 Sansom Street, 215-569-4869. (\$) Come dance, drink, and socialize at Rittenhouse Square's hottest bar and lounge! Known for its super fun weekly events, great food, and fabulous music, you won't want to miss out on the excitement at L'Hexagone Bar and Lounge!

La Terrasse

3432 Sansom Street, 215-386-5000. (\$\$\$) Fine dining available in our terraces. Lunch entrees range from \$8-\$18, dinner entrees range from \$16-\$28. French food with a modern twist. LT's bar and café menu (entrees range from \$6-\$14). 6 days a week. Great happy hour and special drinks.

Lacroix at The Rittenhouse

210 W. Rittenhouse Square, 215-546-9000. (\$\$\$) Lacroix Restaurant under Executive Chef Matthew Leuin has brought together modern, cutting-edge cooking while maintaining Lacroix's reputation for excellence in contemporary dining. Come and experience Philadelphia's gastronomic chemist and you'll see for yourself why the Philadelphia Inquirer's Craig LeBar rates it with 4 Bells.

Le Bar Lyonnais

1523 Walnut Street, 215-567-1000. (\$\$\$) Le Bar Lyonnais is located downstairs in the popular French restaurant Le Bec-Fin. It is an ideal place for a lunch break or an intimate dinner with desserts and cocktails.

Le Bec-Fin

1523 Walnut Street, 215-567-1000. (\$\$\$) Elegance and intimacy combine with unmatched cuisine to make Le Bec-Fin one of the country's most celebrated French restaurants. Menu changes seasonally. Classical guitar music Friday and Saturday nights. Le Bar Lyonnais, an adjoining bistro, offers guests a more relaxed setting to sample chef/owner Georges Perrier's specialties and the restaurant's many fine wines and spirits. Valet parking available. PLEASE SEE REVIEW, PAGE 12

Le Creperie Café

1722 Sansom Street, 215-564-6460. (\$) Serving the finest, authentic crepes in the heart of the French Quarter in Center City.

Parc Restaurant

227 S. 18th Street, 215-545-2262. (\$\$\$) This Parisian style restaurant lies directly on Rittenhouse Square. It is Stephen Starr's most recent addition to the Philadelphia dining scene.

Pari Cafe Creperie

Houston Hall, 3417 Spruce Street, 215-222-6500. (\$) In our modern, high speed, health conscious times, Pari Cafe Creperie offers Parisian style crepes cooked much the way they were from their inception and offers a fresh, healthy and delicious alternative to the fast food dilemma. The crepe batter is made fresh daily and each crepe is filled with the finest ingredients, fresh fruits and vegetables. All crepes are made to order and flavored to your taste.

Patou

312 Market Street, 215-928-2987. (\$\$) Voted CitySearch 2006's Best Tremdy Scene and Best Comfort Food. Experience the tastes and ambiance of the French Riviera brought to you by Chef Patrice Rames. The special flair of Provence is expressed in the vivid sea blue and yellow decor of our airy, high ceiling restaurant. Enter through our cozy lounge, sip a cocktail at our meandering bar, or be seated for dinner in one of our dining rooms overlooking our open kitchen. Patou is also open 24/7 for special events of all sorts: cocktail parties, happy hours, luncheons, graduation dinners, to cite only a few. Patou has hosted numerous parties for students and faculty of the University and is an eligible supplier of the University.

Prof's Creperie

12th Street & Arch Street, 215-592-9008. (\$) Delicious french crepes: dessert crepes, breakfast crepes, and more!

Snackbar

253 S. 20th Street, 215-545-5655. (\$\$) Snackbar is one of the newest restaurants on Rittenhouse square. It offers avant-garde cuisine, small snacks, and glasses of wine. The place is small and the food is great.

Taste

161 W. Girard Avenue, 215-634-1008. (\$\$\$) Taste is a new French-fusion BYOB located in Northern Liberties. Despite the somewhat elevated price (\$16-\$25 for an entree), the food is definitely worth the money. The cuisine is also quite eclectic, making the experience quite original and definitely worthwhile.

Terrace Street Bistro

3989 Terrace Street, 215-508-2775. (\$\$\$)

French Onion Soup, duck a l'orange, and many other classic dishes that will make your mouth water.

The Abbaye

637 N. 3rd Street, 215-627-6711. (\$\$) This Belgian-style bistro has plenty of beers on tap and the menu is filled with delicious Belgian specialties, such as the vegan shepherd pie and the pulled pork sandwich. The open and spacious dining room makes it a great place for groups!

Vintage

129 S. 13th Street, 215-922-3095. (\$\$) Vintage has great ambiance, good food and a vast selection of wine and beer. Order food too while you're there; their burgers are a special.

Zinc

246 S. 11th Street, (215) 351-9901. (\$\$\$) Owned by French chef Olivier Desaint-martin of Caribou Cafe. Stop in for a quick bite - many small dishes available - or a full French meal. The bar serves many French specialty drinks. A fairly small restaurant - 40 seats including the bar - located in Midtown Village (near Jefferson).

AUDREY CLAIRE**Audrey Claire**

276 S. 20th Street, (20th Street and Spruce Street), 215-731-1222. (\$\$) Neighborhood Mediterranean restaurant with big open windows and outdoor seating. A favorite among the Rittenhouse neighborhood and students. BYOB. Won "Best of Philly" Dessert for Apple Cake. Kosher dishes upon request.

Balkan Express Restaurant

2237 Grays Ferry Avenue, 215-545-1255. (\$\$) Eastern European cuisine inspired by the countries on the historic Orient Express route: Paris to Istanbul. Balkan Express Restaurant serves authentic food cooked with fresh and natural ingredients. Enjoy the multi-ethnic flavors. Romanian Sarma, Hungarian goulash, Serbian bean soup, Bulgarian salad. End dinner with out desserts baked in-house and best Turkish coffee in Philadelphia.

Bitar's

947 Federal Street, 215-755-1121. (\$) Bitar's serves some of the greatest mediterranean food in Philadelphia at one of the lowest prices. They are additionally very well known for their take-out sandwiches. A small mediterranean market is also attached to the restaurant.

Byblos

114 S. 18th Street, 215-568-3050. (\$\$) Restaurant/Bar in center city with modern and fun atmosphere.

Cafe Lift

428 N. 13th Street, 215-922-3031. (\$) Eclectic food served in a casual atmosphere. Great for Sunday brunch.

Casablanca

Between 35th/36th Streets and Spruce Street. (\$) This foodtruck serves a variety of Mediterranean and Middle Eastern food including gyros, falafel and various platters.

Dmitri's

2227 23rd Street (Corner of Pine), 215-985-3680. (\$\$) Also located at 23rd and Pine. Moderately priced Greek and Italian dishes, specializing in seafood. Cozy, casual atmosphere. BYOB.

Effie's

1127 Pine Street, 215-592-8333. (\$\$) No personal checks accepted. Perfect to bring a date. Bring your own wine. Authentic Greek cuisine.

Estia

1407 Locust Street, 215-735-7700. (\$\$\$) Estia restaurant specialized in whole grilled fish served by the pound from the Greek islands, Morocco, Tunisia and Portugal. It's the first of its kind in Philadelphia, serving authentic Greek cuisine.

Figs

2501 Meredith Street, 215-978-8440. (\$\$) No credit cards accepted. BYOB. Saturday and Sunday brunch served. Outside seating available.

Greek Lady Restaurant

222 S. 40th Street, 215-382-2600. (\$) Great fresh food with an enhanced menu that includes traditional Greek cuisine. Catering available.

Hanan House of Pita

37th Street and Locust, 267-226-5692. (\$) Hanan House of Pita serves a delicious array of food including a variety of vegetarian options. The menu includes falafel, kafta, gyros, salads and platters.

Kanella

1001 Spruce Street, (215) 922-1773. (\$\$) "What I serve at home is what I'll serve at the restaurant," says Konstantinos Pitsilides. At his Kanella (Greek for cinnamon), the menu is based around simplicity — the chef works with organic free-range meats, from quail and rabbit to baby lamb and goat; he also offers locally sourced fish daily. Traditional dishes from Cyprus include seftalia, homemade sausages, grilleg quail, whole fish in grape leaves, rabbit stews, homemade icecreams, and cyprus coffee. The casual restaurant, which seats between 45 and 50, was designed by the chef's wife, Caroline. Lunch and dinner dishes are priced competitively.

Konak- Authentic Turkish Cuisine

228 Vine Street, 215-592-1212. (\$\$) Tuesday #2 Turkish Day - Everything in the special menu (including beer) is \$2.00. We invite you to sample unique tastes and culture of the world's oldest cuisine. Wednesday - 20% off food with student ID. Thursday - Live entertainment with \$15 bottle of featured wine. Friday - Live music with belly dancing (no cover charge). Sunday Brunch - \$2 Turkish style mimosa. \$5 lunch entree specials. Call for season student discounts. See you next time!

Lula

225 S. 12th Street, 215-925-5040. (\$\$) Mediterranean tapas lounge.

Mokas

3505 Lancaster Avenue, 215-222-4410. (\$) Full bar and grill, reasonable prices, fresh fish, lots of vegetables. Very affordable! Lovely patio/terrace, seating with grape

vines and live entertainment on the weekends, which includes late night menus. Discounts for students and faculty available. Greek music nights every Saturday.

Sawan's Mediterranean Bistro

116 S. 18th Street, 215-568-3050. (\$\$) Bright sunlight bounces in from the 18th Street window that also presents a nice view of the passing sidewalk tableau.

South Street Souvlaki

509 South Street, 215-925-3026. (\$\$) The oldest and most authentic Greek restaurant in Philadelphia, serving seafood, lamb dishes and vegetarian food.

Tangerine

232 Market Street, 215-627-5116. (\$\$\$) Unrivaled cuisine influenced by the flavors from the Mediterranean.

World Fusion

123 Chestnut Street, 215-629-1100. (\$\$) A Euro-futuristic 1930s Vegas restaurant lounge with a wood-burning open kitchen and a sexy, drippy grand dining room showcasing the new genre of classic American cuisine. World Fusion boasts soaring ceilings, curving walkways, rambling bar, and luxe VIP bottle service lounge. Style and taste truly know no boundaries in this architectural masterpiece showcasing global flavors on a grand scale.

Zesty's

4382 Main Street, 215-483-6226; 1-800-816-3463. (\$\$\$) Serving homemade Greek and Roman specialties such as Spaghetti alla Putanesca and Moussaka. Homemade soups and desserts. Fresh fish from Greece and Portugal every day. Contemporary ambiance including fireplace, granite tabletops and espresso bar. Live music. Full bar.

Zorba's Tavern

2230 Fairmount Avenue, 215-978-5990.

(\$\$) BYOB. Great food and atmosphere of a Greek neighborhood tavern.

INDIAN**Ashoka Palace**

38 S. 19th Street, (215) 564-6466. (\$) Ashoka Palace brings budget-priced Indian fare to an area of the city painfully devoid of South Asian spice. It ain't exactly fancykins inside, but it doesn't need to be — the food's why you came, right? On the menu — goat, chicken, shrimp and lamb curries; your vindaloes and tikka masalas; house-specialty biryani dishes; and vegetarian staples like navratan korma (a mildly spiced vegetable mélange cooked in a creamy sauce), baingan bharta (tender eggplant stewed with tomatoes and onions) and several dishes with paneer (those wonderfully nutty cheese cubes).

Bindi

105 S. 13th Street, 215-922-6061. (\$\$\$) Located in Midtown Village, Bindi shares several characteristics with its across-the-street sister restaurant, Lolita. Both are BYOB: Bindi encourages a mixing of vodka or rum with one of several homemade drink mixtures. Both accept CASH ONLY, and do not take reservations on the weekends. While Lolita is Mexican and Bindi is Indian, the themes of originality, freshness, and great food are common to both. Dishes such as Chana Masala Chicken and Pork Loin Vindaloo are dressed up with a special touch from Marcie Turney, a co-owner recently named one of Philadelphia's Top 10 Hot Chefs by Philly Style magazine.

Café Spice

35 S. 2nd Street, 215-627-6273. (\$\$) The warm colors of Indian spices paint the walls of this contemporary bistro serving traditional Indian fare. Favorites of this Old City cafe are the potli samosa, potato or lamb-stuffed pastries, and the fragrant Punjab delicacy murgtikka lababdar, chicken in creamy tomato sauce. Voted Best Indian Restaurant by the City Paper in 2000, 2001.

Karma

114 Chestnut Street, 215-925-1444. (\$\$) An upscale but casual restaurant, Karma features dishes from throughout the various regions of India. Owned and operated by a Penn alum.

King of Tandoor Fine Indian Restaurant

1824 Callowhill Street, (215) 568-0750. (\$\$) A new Indian restaurant located near the Art Museum, King of Tandoor presents itself as more upscale than most other Indian restaurants in the city. The classy decor is reflected in the slightly higher prices.

Lovash Indian Cuisine

236 South Street, 215-925-3881. (\$\$) Authentic Indian cuisine - home away from home.

Minar Palace

1304 Walnut Street. (\$) Recently closed for several years, Minar Palace returns to Philly in a new location. A full range of Indian dishes are available, including vegetarian, chicken, lamb, goat, and shrimp options. Most dishes are under \$10, with a different \$7 special every Monday-Thursday.

New Delhi Indian Restaurant

4004 Chestnut Street, 215-386-1941. (\$\$) Very good Indian food on the edge of campus. New Delhi offers the best Indian food

in the city. Daily lunch and dinner buffet. Also offers authentic Indian beers, along with an exceptional selection of other beers, wines and cocktails.

PLEASE SEE OUR AD, PAGE 4

Palace at the Ben

834 Chestnut Street, 267-232-5600. (\$\$) This elegant Indian restaurant is the epitome of fine dining. The menu offers diverse, authentic Indian options and presentation adds to the experience.

Passage To India

1320 Walnut Street, 215-732-7300. (\$\$) Fine Indian cuisine. \$8.99 for lunch vegetarian buffet and nonvegetarian buffet, and \$10.99 for dinner. We also have a-la-carte dining hall. Catering indoor as well as outdoor available. Capacity of 128 persons.

Rangoon

112 N. 9th Street, 215-829-8939. (\$\$) A Burmese restaurant. Serving wine and beer. Variety of curry dishes, salad and appetizers. Sunday-Thursday 11:30 a.m. - 9:30 p.m., Friday and Saturday 11:30 a.m. - 10 p.m.

Sitar India Restaurant

60 S. 38th Street, (Between Chestnut Street and Market Street), 215-662-0818. (\$) Six day a week buffet, closed on Tuesdays. North and South Indian food. Courteous service. Now serving beer. PLEASE SEE OUR AD, PAGE 14

Tandoor India Restaurant

106 S. 40th Street, 215-222-7122. (\$) Exotic North and South Indian cuisine. Vegetarian and non-vegetarian specialties. Right on the edge of campus. Features an all-you-can-eat buffet with 30 items — including salad bar — available for lunch and dinner.

ITALIAN**Abbraccio Restaurant and Bar**

820 S. 47th Street, 215-727-8247. (\$\$) Light, airy building with separate dining room for adults and for families, plus outdoor porch, bar, and private dining room. Primarily Southern Italian menu features many pastas, seafood, antipasto, sandwiches, plus there are many standard American favorites such as wings and burgers as well. Very reasonable prices. You won't believe you are in West Philadelphia (although the Penn bus runs right by!).

Allegro Pizza

3942 Spruce Street, 215-382-8158. (\$) Pizza, sandwiches, beer, burgers, buffalo wings, pasta, subs, ice cream, shakes. 24 hour ATM on location. Free delivery. Open late on weekends. Cold beer for eat-in or take-out.

Amici Noi

236 Market Street, 215-627-0588. (\$\$) There are many Italian restaurants in Philadelphia, but none quite like Amici Noi. This cozy little place has an extensive menu with many pleasing choices. The food tastes authentic and it is a great place to have dinner with friends.

Apollo Restaurant & Bar

615 Chestnut Street, (Corner of 7th Street and Chestnut Street), 215-928-0900. (\$\$) Authentic homemade Italian including Chef's house specialties. Award Winning Pizza and Stromboli's, delicious salads, sandwiches, homemade desserts and much more! Full bar and a 10 Plasma TVs, Great prices and drink specials.

August

1247 S. 13th Street, 215-468-5442. (\$\$)

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Right at home in the Italian Market, this hip BYOB puts a modern twist on Italian. Food is lighter than traditionally found and well done.

Ava

518 S. 3rd Street, 215-922-3282. (\$\$) Ava, named after the chef's daughter, is already a popular off-South Street destination. This BYOB serves a upscale menu with the freshest ingredients in a classy atmosphere, but without the expected high prices to match. Homemade gelato and pasta.

Barrel's Fine Food

1725 Wolf Street, 215-389-6010. (\$\$) Serving the finest Italian food in Philadelphia. All ingredients fresh. Food made to order.

Bella Trattoria

4258 Main Street, 215-482-5556. (\$\$) Specializing in gourmet southern Italian cuisine at reasonable prices. Also has a special bar menu and daily specials. Lunch and dinner served every day. Outdoor and indoor seating.

Bellini Grill

220 S. 16th Street, 215-545-1191. (\$\$) Center City's Lunch and Dinner Bunch likes this affordable, family-run, family-style Italian BYO because chef-owner Jimmy Daku exudes unself-conscious friendliness (he meets and greets every customer like a long-lost cousin.) His well-prepared food, in its seasonings and its portions, is far from bashful, too.

PLEASE SEE OUR AD, PAGE 6

Bistro La Baia

1700 Lombard Street, 215-546-0496. (\$\$) Casual dining. Reasonably priced. BYOB. Lots of Penn students. Homemade pastas. Homemade desserts.

Bistro Romano Restaurant & Dinner Theatre

120 Lombard Street, 215-925-8880. (\$\$) Nestled in an 18th century historic granary, Bistro Romano possesses an ambiance of candlelight and casual elegance while creating an unforgettable dining experience. Received Philadelphia Magazine's "Best of Philly" award and its wine cellar was named "Most Romantic Table" by FOX TV. Zagat Survey says "Great Tableside Caesar." Philadelphia's Original Mystery Dinner Theatre Friday and Saturday evenings.

Bomb Bomb Barbecue Grill & Italian Restaurant

1026 Wolf Street, 215-463-1311. (\$\$) Awarded big spoon award for the best BBQ baby-back ribs in the city by Steve Levy's On the Menu of NBC Channel 10, for two consecutive years. Pasta, seafood, Italian dishes. Come in for cozy and casual dining at affordable prices.

Branzino Restaurant

261 S. 17th Street, 215-790-0103. (\$\$\$) Elegant decor and great ambience complete with chandeliers, tasseled draperies and linen tablecloths. Their thinly shaved fennel and radicchio salad is perfectly flavored. The pasta is cooked to perfection and their fresh tubes of calamari are grilled to a tender chew. Their seafood is decent but lacks inspiration. The desserts are authentic and overall its a great place in the Rittenhouse Square neighbourhood to try out.

Buca di Beppo

258 S. 15th Street, 215-545-2818. (\$\$) Southern Italian- family style- full service dining- 1940's, 50's immigrant Italian supper club ambience- wide variety of vegetarian offerings- dine while the music

of Lovi Prima, Mario Lanza, Dean Martin & Frank Sinatra fill in the background- Definite celebration location with eight themed dining rooms "popes table, wine room, velvet room." Best of Philly Group Dining, 2004.

C&D's Triangle Tavern

1338 Reed Street, (10th Street and Reed Street), 215-467-8683. (\$\$) For over 50 years, students have been coming to South Philly's famous triangle Tavern for an unforgettable night of fun. Generous, inexpensive homemade food (ravioli, mussels, pizza, clams) hysterical live band, singing waitresses, cheap pitchers and free lot parking. Come as you are, we guarantee you'll have a ball!

California Style Pizza

3231 Powelton Avenue, 215-387-8700. (\$) New, California style Pizza. Eat in and take out. All day fast delivery. 11-1 am.

Celebre Pizzeria

1536 Packer Avenue, 215-467-3255. (\$) Pizzas, cheese steaks and hoagies are in large supply at this neighborhood restaurant. Especially enticing is the "pizzazz" pizza featuring fresh sliced tomatoes and American cheese. Eat in or take out. Free parking. Just one block from the sports complex.

Cent' Anni

770 S. 7th Street, 215-925-5558. (\$\$) Great Italian food, incomparable to any you've had before.

Christevens BYOB

1708 Lombard Street, (215) 735-0815. (\$\$) Italian and Latin American flavors are combined at this BYOB/catering hot spot. A drinks mixer bar is available if BYO-liquor is preferred.

Core De Roma

214 South Street, 215-592-9777. (\$\$) Authentic Roman Trattoria featuring many of Rome's signature dishes in a casually elegant ambience. Restaurant also includes a full service bar and delicately structured wine list that can compliment any meal. Fresh pasta and bread made on premises. Cozy, classy and casual. Bringing a taste of old Rome to Old City.

Criniti Ristorante Italiano

2611 S. Broad Street, 215-465-7750. (\$\$) Criniti's has a large dining room and a private banquet room, which is why it is perfect to host private parties for up to 80 people. The food is of course the speciality, and their brick-oven dishes- among their ever growing menu- are not to be missed.

Cucina Forte

768 S. 8th Street, 215-238-0778. (\$\$) Cucina Forte is known for its delicious ricotta gnocchi. BYOB.

D'Angelo's Ristorante Italiano and Lounge

256 S. 20th Street, 215-546-3935. (\$\$\$) This elegant spot seems to cover almost every aspect of Italian cuisine, including Sicilian. Features good veal, fish, steak and pasta entrees. Open for lunch daily, with dining 'til midnight. Closed Sunday.

Da Vinci Ristorante

1533 S. 11th Street, 215-336-3636. (\$\$) This South Philly Italian eatery is run by chef/owner Francesco Parmisciano and his chef brothers Marco and Massimo. The bilevel BYO has a rustic feel and seats around 110 diners. The Parmiscianos, natives of Salerno, previously owned the Wilmington, Del. restaurant Pomodoro; the menu spans Italy "from north to south," and empha-

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sizes daily seafood specials (whole fish filleted tableside, calamari, octopus) and cavatelli and risotto dishes as specialties.

Dante and Luigi's Corona di Ferro Established 1899

762 S. 10th Street, 215-922-9501. (\$\$) The oldest Italian restaurant in the United States — Dante and Luigi's continues its 105-year tradition with classic Italian specialties, fresh seafood and wonderful nightly specials in their warm, charming "Old World" atmosphere.

Davio's Northern Italian Steak-house

111 S. 17th Street, 215-563-4810. (\$\$\$) Stylish, upscale Northern Italian steakhouse located in historic Provident Bank Building just off fashionable Rittenhouse Row. Serving prime dry-aged steaks, veal chops, grilled lobster and cutting-edge Northern cuisine beneath soaring 14-foot ceilings; a short walk from major fine arts venues. Featuring homemade pastas, fresh baked breads and desserts. Happy Hour Monday-Friday, 5-7. Advance notice required for kosher dining. BYOB on Friday.

DiBruno Brothers Pronto

1730 Chestnut Street, 215-564-9339. (\$\$) Gourmet take out, featuring fresh baked breads and homemade baked Ziti. Also located at 930 S. 9th street.

Dolce

241 Chestnut Street, 215-238-9983. (\$\$\$) An upscale Italian restaurant with an extensive menu and lounge.

Dolce Carini

1929 Chestnut Street, 215-567-8892. (\$) Family-oriented restaurant serving a wide variety of foods.

Ecco Qui

3142 Chestnut Street (NW corner), in the Left Bank Apartment Building, 215-222-3226. (\$\$\$) Fine Italian restaurant with spectacular decor. A skyline view with patio dining indoor or out.

Ernesto's 1521 Café

1521 Spruce Street, 215-546-1521. (\$\$\$) Highly rated by Craig LaBan, Philadelphia Inquirer and the Zagat Survey. Host/owner Ernesto Salandria serves Tuscan-style selections including mouth-watering Cotoletta Milanese, thinly pounded, breaded boneless pork chop topped with a lemon dressed arugula tomato salad, Torta di Granchio, a chunky crab cake with Dijon cream sauce and served with Israeli cous-cous, delectable Osso Buco, and Vegetale Napoleon. Or, try their delicious Tomato and Saffron Pasta with Shrimp and Broccoli Rabe. Leave room! The homemade desserts will make your taste buds quiver! Reasonably priced Italian wines and spirits complement your meal. Tuesdays-Thursdays after 8pm our new \$26 3-course mouth-watering menu. BYOB with \$5 corking fee. Beautiful room for parties up to 36. Visit our website to view all menus. When weather permits, enjoy lovely outdoor garden dining while fragrant wisteria drapes the walls around. Lunch is served Tuesday-Friday 11:30-2:30; dinner: Tuesdays-Saturday 5-11, Closed Monday and Sunday. Most major credit cards accepted.

Evan's Varsity Pizza

4311 Locust Street, 215-386-8881. (\$) It's a great place to have a pizza or steak, grab a beer, and relax with friends.

Famous Famiglia

3401 Walnut Street, (Food Court, the Moravian Cafes), 215-222-7200. (\$) Located

inside the Moravian Cafés is New York's award winning pizza for the last eight years and now we deliver. Also calzones, salads, heroes & pasta dishes. Free delivery.

Francoluigi's Pizzeria and The High Note Cafe

1549 S. 13th Street, (13th Street and Tasker Street), 215-755-8903. (\$\$) Great Italian cuisine. Lots of fresh veal, chicken, seafood, homemade pastas and personal gourmet pizza. Singing servers most of the time, but not to worry the owner is also known as Philly's singing chef!

Frederick's Regional Italian

Cuisine

757 S. Front Street, 215-271-1684. (\$\$\$) Upscale Italian restaurant with live entertainment and dancing. A supper club of the 1920s. Private parties available. Won best display 2004, *Philly Cooks*.

Fresca Superior

2005 Walnut Street, 215-557-0222. (\$\$) A chef-driven, eat-in, take-out, and delivery restaurant specializing in high-end pizza, chopped salads, and desserts. In addition to the daily menu we also feature microbrews and specially hand-crafted artisan wines.

Giá Pronto

3736 Spruce Street, 215-222-7713. (\$) Retro-modern Italian cafe with grilled panini, made to order salad bar and full espresso/ coffee bar. At Giá Pronto all foods are 100% natural and made with the highest quality ingredients. Largest selection of Italian products on Penn's campus.

Gianna's Grille

507 S. 6th Street, 215-829-4448. (\$) Featuring a large variety of sandwiches, cheesesteaks, and our famous vegetarian/vegan foods.

Gnocchi

613 E. Passyunk Avenue, 215-592-8300. (\$\$) Classic to modern Italian dishes, modest prices, homemade pasta — bread and tira misu, casual friendly place, beautiful mural of the Trevi Fountain. BYOB. PLEASE SEE REVIEW, PAGE 21

Gusto Pizza

240 S. 22nd Street, 215-546-7200. (\$) Service is fast and the food on the menu is very good. The grilled chicken sandwich with broccoli rabe and roasted red peppers is a favorite. The curly fries and the mozzarella sticks are also delicious. A must try is the pizza. The vegetables are fresh, never canned. Other pluses are the hoagies and steaks with bread from South Philly. Looking forward to seeing you soon!

Hostaria da Elio

615 S. 3rd Street, 215-925-0930. (\$\$) An Italian chef comes to bring us festive delights from Roma, where he enjoyed his wonderful honeymoon. Did he learn any cooking secrets? Find out yourself. Homemade pasta daily- plus great specials.

Il Cantuccio

701 N. 3rd Street, 215-627-6573. (\$\$) Small, casual Italian atmosphere, also BYOB, no credit cards. Non-smoking. Every entrée is made to order. Everything is always fresh, never frozen!! Homemade pasta and dessert made daily. We are the only authentic Italian restaurant in Northern Liberties.

Il Portico

1519 Walnut Street, 215-587-7000. (\$\$\$) Il Portico features authentic Italian cuisine from Tuscany, in an elegant dining atmosphere. Select from an exceptional menu featuring wild game dishes, seafood, veal,

homemade pasta, breads and desserts. There is also an extensive wine list featuring many Tuscan wines. Open for dinner seven nights, lunch Monday through Friday.

Il Tartufo

4341 Main Street, 215-482-1999. (\$\$) Casual atmosphere — homemade Italian food (Roman-Jewish). Now serves alcohol. Best in the Philly area- guaranteed!

Illuminare

2321 Fairmount Avenue, 215-765-0202. (\$\$\$) Illuminare is a premier restaurant that serves pizzas, filets, and fish in cozy booths and banquettes next to warmed soft lighting, a fireplace, and an open kitchen with a gas-fired brick oven.

Io E Tu Ristorante

1915 S. Broad Street, 215-271-3906. (\$\$) Authentic Italian cuisine. We specialize in homemade pasta, milk-fed veal, Angus steak. We offer, in addition to our four-page menu, 20 different specials daily.

Italian Bistro of Center City

211 S. Broad Street, 215-731-0700. (\$\$) Casual Italian cuisine with an extensive menu featuring fresh pasta, chicken, veal, seafood and more. Full bar with a happy hour in an all-festive Bistro atmosphere.

Kristian's Ristorante

1200 S. 11th Street, 215-468-0104. (\$\$\$) Kristian Leuzzi is the chef for this handsome family-run establishment. Wonderful meat entrees, and the city's best pasta e fagiolo. Open for lunch Wednesday through Friday.

L'Angolo Ristorante

1415 W. Porter Street, 215-389-4252. (\$\$) Authentic Italian cuisine from the region of Apulia. Specializing in seafood, homemade pastas, and homemade desserts. Closed Monday. BYOB.

La Famiglia

8 S. Front Street, (Between Market Street and Chestnut Street), 215-922-2803. (\$\$\$) Northern and southern Italian cuisine. Specialties include homemade pastas — prepared daily — plus veal and fresh fish. Jackets requested. Dine in Italy tonight. Passports not required. Prix Fixe menu of \$23 for lunch, consists of appetizer, entree, dessert, and coffee or tea.

La Fontana Della Citta

1701 Spruce Street, 215-875-9990. (\$\$) Located moments away from Rittenhouse Square, owner and classically trained Chef Bujar Daku creates superb Italian specialties all prepared to order with the very finest ingredients. The restaurant features home-made pasta dishes and innovative daily specials for lunch and dinner. Private rooms are available for up to 120 people.

La Forno Trattoria

636 South Street, 215-627-9000. (\$\$) Casual dining atmosphere. Gourmet pizza and pasta, chicken, seafood, and veal, made with only the freshest ingredients purchased daily from the Italian Market. All dishes made to order. Cater to most dietary restrictions. Vegetarian & low carb selections available. We now offer free wireless internet access to all dine-in customers. Full Bar. Awarded one of Philly's best Italian restaurants 2005 & 2006.

La Locanda Del Ghiottone

130 N. 3rd Street, 215-829-1465. (\$\$) A local favorite in Old City, La Locanda radiates a cozy, romantic atmosphere that brings diners back. With tasty appetizers and satisfying entrees that include a variety

of pasta dishes and heavier meat dishes, this restaurant delivers a memorable experience.

La Stanza

2001 Oregon Avenue, 215-271-0801. (\$\$) This Italian restaurant is slightly pricey for South Philly especially the mixed drinks. However, salads are a la carte. Service could be improved.

La Viola

253 S. 16th Street, 215-735-8630. (\$\$) The attentive waiters at this petit, sophisticated La Viola double check to make sure you are enjoying your porcini ensalata or grilled calamari with seafood-infused dipping sauce or savory osso buco.

LaScala's Old World Italian

615 Chestnut Street, 215-928-0900. (\$\$) Serves up reasonably priced traditional Italian favorites for lunch and dinner 7 days a week. Full drink menu also available.

Le Castagne

1920 Chestnut Street, 215-751-9913. (\$\$\$) Serves fantastic "new Italian" cuisine. Northern Italian cuisine set in a contemporary atmosphere. PLEASE SEE REVIEW, PAGE 11

Le Virtù

1927 East Passyunk Avenue, (215) 271-5626. (\$\$\$) This restaurant, complete with a full bar, is committed to being completely authentic Abruzzi Italian. You won't find chicken parmesan on this menu, or any of the other Italian "classics." Instead, expect homemade pastas with sauces such as lamb ragu, braised duck, or asparagus, zucchini and cream. Meat and fish dishes are somewhat pricier (\$18- 28), but expect quality to match the price. The bar is open until 2AM, and offers specialty Italian cocktails.

Lorenzo and Son Pizza

305 South Street, 215-627-4110. (\$) One of the city's favorite late night pizza parlors.

Maggiano's Little Italy

1201 Filbert Street, 215-567-2020. (\$\$) 1940's New York Little Italy style restaurant. Specializing in southern Italian cuisine. Served family style. Private party rooms available.

Mama Palma's Gourmet Pizza

2229 Spruce Street, 215-735-7357. (\$\$) One-of-a-kind pizza, handmade with the finest ingredients available at the market today. Our brick oven is imported from Europe. Unlike conventional ovens, our wood-fired brick oven can achieve a combination of roasting, baking and smoking — the intense heat from the hardwood seals in the flavor that creates the many wonderful tastes of Mama Palma's one-of-a-kind pizza. Feel free to bring wine or choose from our beer selection. Only cash or check is accepted. ATM on premises. Monday-Thursday 4-10, Friday-Saturday 11-11, Sunday 2-10. PLEASE SEE OUR AD, PAGE 2

MaMa Yolanda's

746 S. 8th Street, 215-592-0195. (\$\$) Recipes from northern Italy, including homemade pastas, veal, chicken and seafood. Ziti with Alfredo Sauce, Veal Giovanni: spinach, mozzarella and prosciutto in red or white sauce, Chicken Florentine, spinach, mozzarella, in a cream sauce.

Mamma Maria

1637 E. Passyunk Avenue, 215-463-6884. (\$\$\$) Mamma Maria offers a fixed price 7-course meal. The meal begins with

vegetable antipasto, followed by soup, followed by a pasta trio. There are 8 entrees to choose from, followed by cheese, salad and fruit. Dessert featuring homemade cakes follows. Complimentary wine is served throughout the meal, and complimentary cordials are offered after the meal.

Marra's

1734 E. Passyunk Avenue, 215-463-9249. (\$\$) "Inexpensive and good" Italian family favorite in South Philly with excellent pizza. 72 years at the same location. Third-generation family ownership.

Matteo's Cucina

1205 Mifflin Street, 215-463-5848. (\$\$) Matthew Silvano, a recent Restaurant School grad, is the Mateo of the Cucina, and his dad, mom, and brother are all involved in his new Italian restaurant. The torellini all Matteo, which involves diced imported ham and a lot of heavy cream, is a favorite, as is the grilled chicken with broccoli rabe and roasted peppers.

Melograno

2201 Spruce Street, 215-875-8116. (\$\$) Authentic Tuscan cuisine served in small and unassuming BYOB.

Mercato

1216 Spruce Street, 215-985-2962. (\$\$\$) Mercato, a BYOB focusing on Italian inspired food, harmoniously blends Italian and American cuisines in a relaxed, inviting, neighborhood atmosphere. This simple yet chic restaurant is located in the heart of the Theater District, only a block away from the Avenue of the Arts. Executive Chef, Mackenzie Hilton, masterfully blends seasonal, local ingredients to create sumptuous entrees exuding in seasonal freshness and flavor. Diners can enjoy traditional Italian antipasti dishes, as well as specialties such as the Parmesan Crusted Veal Cutlets with spinach gnocchi, tomato, and white asparagus in a white wine veal demi glace or the popular Pan Seared Diver Scallops with wild mushrooms, English pea risotto, parmesan crisp, and truffle oil.

Mezza Luna

763 S. 8th Street, 215-627-4705. (\$\$) Famous for grilled veal chop, rack of lamb, and branzino (fresh fish).

Mio Sogno Italian Restaurant

2650 S. 15th Street, 215-467-3317. (\$\$) This charming South Philadelphia Bistro offers a full menu of Italian favorites.

Modo Mio

161 W. Girard Avenue, (215) 203-8707. (\$\$) A combination of two things Philadelphia has become known for: Italian food and small plates. The menu promotes trying many items, as the small portions are matched by small prices (no item over \$16). A fixed price \$30 menu allows you to sample an appetizer, a pasta, a meat dish, and a dessert. Flavors are authentic and inviting, and worth the trip to Northern Liberties. Complimentary sambuca. Cash only. PLEASE SEE REVIEW, PAGE 14

Mr. Martino's Trattoria

1646 E. Passyunk Avenue, 215-755-0663. (\$\$) Very simple food. Small menu — BYOB — very informal, relaxed atmosphere.

New Style Pizza

4060 Chestnut Street, 215-387-5633. (\$) Pizza, pizza, pizza.

Omega Pizza

2145 South Street, 215-985-2989. (\$) Pizza, steaks and more.

Osteria

640 North Broad Street, (215) 763-0920. (\$\$\$) This restaurant was nominated for the James Beard Foundation's "Best New Restaurant" award in 2008. Co-owned by Marc Vetri, it is a counterpart to his first Philadelphia venue, Vetri. Osteria, which means inn or tavern in Italian, is more homey and casual. The menu highlights freshness and flavor while maintaining simplicity; items range from specialty thin-crust pizzas to homemade pastas to rabbit stew over polenta. The wine list includes over 100 Italian labels.

Paolo's Pizzeria

1334 Pine Street, 215-545-2482. (\$) Modern eat-in/take-out restaurant and delivery. Sits 50 people with a wide selection! Thin crust pizza; beer available- imported and domestic. Walking distance from the Kimmel Center.

Paradiso

1627-29 E. Passyunk Ave., 215-271-2066. (\$\$\$) Paradiso is located in the oldest Italian-American business district in the country. The renovated casually-elegant restaurant has an open-air kitchen with a fresh approach to regional Italian & Mediterranean cooking. The private dining room has the perfect setting for any party with seating for up to 100 guests.

Pasta Cucina

200 S. Broad Street, Bellevue Hotel, Broad Street and Walnut Street, 215-772-1902. (\$) Good, fast pasta to go. Fresh and done daily. Sauces, soups, salads and sandwiches made fresh daily. Special entrees every day. Delicious pasta dishes prepared before your eyes. Reasonable prices that will suit anyone's budget.

Pat Bombino's

767 S. 9th Street, (215) 238-6555. (\$\$) A relatively new classic Italian restaurant in South Philly, close to South Street. The food is distinctive: simple yet very tastefully created. Homemade pastas and desserts. Complimentary antipasti platter and limoncello with all meals. Full bar.

Penne Restaurant and Wine Bar

3611 Walnut Street, 215-823-6222. (\$\$\$) Located in the four diamond Hilton Inn at Penn, Penne is a modern Italian restaurant featuring contemporary Italian cuisine with handmade pastas and other regional Italian specialties. Experience our Wine Bar's extensive selection of wines by the glass or flight, complimented by a creative bar menu and a full selection of beers and spirits.

Pesto

1915 S. Broad Street, 215-336-8380. (\$\$) A trip to this BYOB is like a trip to your Italian Aunt's kitchen. Food is simple but well done. Be sure to check out the never-ending list of daily specials.

Philip's Italian Restaurant

1145 S. Broad Street, 215-334-0882. (\$\$) A very European restaurant filled with art and antiques. Family run and in business 61 years. We are about eight blocks south of the Academy of Music.

Pietro's Coal Oven Pizzeria

1714 Walnut Street, 215-735-8090. (\$\$) Also located at 121 South Street. Upscale pizza and pasta eatery. Great place to take a date. You can email them at info@pietropizza.com

Pizza Rustica Restaurant and Bar

3602 Chestnut Street, 215-895-3490. (\$) Penn's premier pizza establishment with taste, style, and class. Wood burning oven. Gourmet and traditional pizzas. Panini, pasta, fine Italian desserts and coffees,

well-stocked bar. Upscale but casual. Very European.

PLEASE SEE OUR AD, PAGE 24

Pompeii Cucina D'Italia

1113 Walnut Street, 215-829-4400. (\$\$\$) New Age Italian Cuisine — We mix meat and fish in light delicate sauces. A whole new world of Italian cooking. Generous portions of Italian-American dishes, down-to-earth service and not-to-be-missed desserts. Good spot for a business lunch or pre-theater dining.

Popi's Italian Restaurant

3120 S. 20th Street, 215-755-7180. (\$\$) Traditional Italian cuisine, homemade pasta and sausage. A full bar offering wine (by the glass or bottle). Free Parking. Near the Wachovia Center and The Spectrum.

Porcini

2048 Sansom Street, 215-751-1175. (\$\$) Fresh, handmade pastas. Daily seafood specials. Chicken and veal, the finest quality available.

Portofino Restaurant

1227 Walnut Street, 215-923-8208. (\$\$) A fine Italian restaurant located near the theater district. Feel right at home as you enter a warm and casual environment. We feature many classic Italian dishes, including both central and northern cuisine, freshly prepared by two chefs from Italy. Experience dining at the cost of cooking at home. Discount parking available with validation. Visit our Web site at www.portofino1227walnut.com

Positano Coast by Aldo Lamberti

212 Walnut Street, 2nd Floor, 215-238-0499. (\$\$) Positano Coast by Aldo Lamberti: perfect for lunch, dinner and cocktails at the bar and on our outdoor 2nd floor patios. Large terrace gives the feel of al fresco dining. Modern Italian cuisine via small plates designed for sharing, includes fresh fish and seafood, not to miss "crudo" and creative variations of traditional Italian dishes and meats. Join us for Happy Hour 5:30-7:30pm Monday-Friday. BYO Sunday and Monday. Valet available.

Powelton Pizza

3651 Lancaster Avenue, 215-387-1213/1260. (\$) Founded by a couple of Drexel grads, Powelton features pizza, strombolis, steaks, hoagies, chicken fare, wings, salads, calzones and more. Great for those all-nighters. Open 11am-11pm! Delivery.

Radicchio Cafe

402 Wood Street, 215-627-6850. (\$\$) Delicious entrees in a wonderful Olde City atmosphere.

Ralph's Italian Restaurant

760 S. 9th Street, 215-627-6011. (\$\$) A neighborhood favorite, Ralph's has served traditional Italian food since the early 1900s. With a menu filled delicious pasta dishes, veal choices, and a selection of seafood, this restaurant is one diners keep returning to for "the real deal."

Rembrandt's Restaurant and Bar

741 N. 23rd Street, (23rd Street and Aspen Street), 215-763-2228. (\$\$) An Italian/American menu with... homemade desserts, brick oven pizza and a cozy atmosphere with a skyline view of the city. "Best of Philly" winner. Romantic dining. Also serving a great tavern menu all day long. Live jazz entertainment on Thursdays. Classical piano and viola for Sunday brunch. Tarot cards read by John, Monday and Tuesday evenings. Happy Hour specials weekdays. Banquet facilities, elevator, handicap accessible, accept all major credit cards.

Ristorante La Buca

711 Locust Street, 215-928-0556. (\$\$\$) Traditional Italian cuisine in an elegant setting, specializing in fresh fish.

Ristorante La Veranda

3 N. Columbus Boulevard, Pier 3, Penn's Landing, 215-351-1898. (\$\$\$) Fine Italian dining in a romantic atmosphere. Located on the Delaware River. Outside dining available weather permitting.

Ristorante Panorama and Wine Bar

14 N. Front Street, (Front Street and Market Street), 215-922-7800. (\$\$\$) Featuring contemporary authentic Italian cuisine in a dramatic setting, Ristorante Panorama is located in the heart of Old City. The wine program offers over 150 wines by the glass, receiving Sante' Magazine's "Excellence in Wine Hospitality 2004". Wine Spectator's "Best of Award of Excellence 2004", Philadelphia Magazine's "Best of Philly 2004".

Roberto Cafe

2108 South Street, 215-545-0793. (\$\$) A trattoria serving authentic southern Italian food prepared strictly with the freshest seasonal ingredients based on authentic recipes. Casual atmosphere and friendly service. Closed Mondays.

Royal Villa Café

1700 Jackson Street, 215-462-4488. (\$\$) A great variety of pasta, seafood, chicken and veal dishes available.

Salento

2216 Walnut Street, 215-568-1314. (\$\$) Italian food is at its best at Salento. This unique restaurant is not too far off campus, but it would be worth the trip if it were. Appetizers do their job well, preparing you for the extensive entree items.

Saloon

750 S. 7th Street, 215-627-1811. (\$\$\$\$) Antiques and folk art paintings grace this handsome dining spot. The steaks and Italian cuisine have attracted a loyal following. There is free parking. Clothing restrictions.

Salumeria

45 N. 12th Street, Reading Terminal Market, 215-592-8150. (\$) Italian food, specialty salads and hoagies. Take-out only. You have to try this place.

Scannicchio

2500 S. Broad Street, (Corner of Broad Street & Porter Street), 215-468-3900. (\$\$) Scannicchio's serves traditional Italian meals as well as decadent desserts in a cozy yet elegant atmosphere. Catering and in-house party services are also available. Very close to the sporting complex, for our pre-game or pre-concert meal. Voted best BYOB 3 years in a row by the readers of the South Philly Review, also Best South Philly Italian Restaurant 2008. Sausage and Figs, Grilled Romaine, and Pork Chop Italiano are a must try.

Shalom Pizza

7598A Haverford Avenue, 215-878-1127. (\$) Inexpensive Middle Eastern food, delicious pizza, falafel, home-style couscous. Strictly kosher restaurant for those who want to sample Israeli fare and grilled fresh fish. Full service catering for any occasion from one to 200. Much more than a pizza place.

Soho

218 Market Street, 215-625-3955. (\$) Brick oven pizzeria. Authentic look. Serves beer and wine and has a full bar. Great Burakas.

Sovalo

702 N. 2nd Street, 215-413-7770. (\$\$) Fine Italian food in Northern Liberties.

Spaghetti Warehouse

1026 Spring Garden Street, 215-787-0784. (\$\$) A casual family restaurant that seats over 500 people, featuring spaghetti entrees, ravioli, chicken and veal parmigiana and other great Italian food. With free parking and a full bar offering one of the best values in town. Every Thursday is College Thursday, which features our 15 layer lasagna 1/2 off with a valid college ID.

Spasso Italian Grill

34 S. Front Street, 215-592-7661. (\$\$) Fresh handmade pasta, grilled calamari, steaks, chicken, veal, fresh fish and seafood. Old City's best kept dining secret. Desserts are homemade. Extensive, affordable wine list. Open seven days. Comfortable, rustic setting.

The Best House Pizzeria

4301 Baltimore Avenue, 215-386-1450. (\$) If you want the best, then you've got to go to The Best House. Pizza, steaks and a large selection of Micro Beers.

The Couch Tomato

102 Rector Street, 215-483-2233. (\$) This gourmet cafe is anything but typical. Several different varieties of pizza made with fresh ingredients, as well as many different salads and wraps with homemade dressings are offered. Homemade soups are also popular. Call ahead with your order and car model for curbside pickup. Create your own salad, wraps, pizzas, or calzones from a huge list of ingredients. Or, choose from one of the many gourmet selections. Stop by to dine-in or call for delivery or takeout. Main Street quality without the Main Street prices! We also cater!

The Olive Garden

1346 Chestnut Street, 215-546-7950. (\$\$) The delicious smells and wonderful service bring you right to the center of Italy. Special features such as the unlimited soup and salad compel you to visit over and over again.

Tiramisu

528 S. 5th Street, 215-925-3335. (\$\$) Tiramisu offers Roman Jewish cuisine, complimented by dimly lit dining rooms and a wood-burning brick oven. Specialties include artichokes cooked in olive oil and garlic in an earthenware pan, as well as an extensive menu including veal, chicken, seafood and pasta. Open for dinner Monday-Saturday. Rooms available for private parties.

Towne Pizza & Sub Shop Inc.

1900 Pine Street, 215-545-7730. (\$) Family owned and operated for over 30 years.

Trattoria La Costiera

769 E. Passyunk Avenue, 267-861-4640. (\$\$) Check out this new Italian BYO right in the heart of South Philly. Come for a romantic evening or carry out and enjoy the delicious food at home, they surely won't disappoint.

Trattoria Lucca

1915 E. Passyunk Avenue, 215-336-1900. (\$\$) Trattoria Lucca is a classic Italian restaurant in the heart of South Philly. It offers a wide variety of Italian pasta dishes including gnocchi, penne, ravioli, fettuccini and rigatoni, as well as classic Italian desserts like gelato and homemade tiramisu. It is a BYOB.

Trattoria Primadonna

1506A Spruce Street, 215-790-0171. (\$\$) A variety of seafood and homemade pasta

dishes. If you know the difference come taste the difference. Roman cuisine from Italian born chef. PS. You couldn't buy this quality of food if you paid triple. In accordance with our private room (no charge) we offer a celebration style menu for all of your special occasions.

Tre Scalini

1915 E. Passyunk, 215-551-3870. (\$\$) Come here for the best ravioli in town! Tre Scalini is located in South Philly and has 2 floors for your dining pleasure.

Upstares at Varalli

1343 Locust Street, 215-546-4200. (\$\$\$) For the past eighteen years, Upstares at Varalli has been a real favorite with locals, the-atergoers and visitors because of its fresh pasta, risotto, seafood, steaks and chops. Located on the Avenue of the Arts with an expansive view of the Historic Academy of Music, Upstares is literally an elevated dining experience with the feel of an Italian bistro. Entertainment on weekends.

Valentino Ristorante

1328 Pine Street, 215-545-6265. (\$\$) Homemade pastas, homemade desserts. BYOB. Private parties in our vineyard room. Walking distance from the Kimmel Center.

Vesuvio

736 S. 8th Street, 215-922-8380. (\$\$) This South Philly hotspot features a wide variety, ranging from Continental appetizers to Italian entrees. From their upscale dining room on the 2nd floor to the casual 1st floor lounge/bar. The bar has 2 pool tables, 10 TVs, a jukebox, darts, drink specials, & happy hour 5 nights a week. The dining room continues the tradition of upscale dining at a modest cost. Also, we are featuring a full vegan/vegetarian menu.

Vetri

1312 Spruce Street, 215-732-3478. (\$\$\$\$) This nationally acclaimed restaurant is one of the most exclusive in Philly. Chef-owner Marc Vetri puts great attention to detail into his uniquely authentic Italian fare. Reservations are often needed up to a month or two in advance.

Victor Café

1303 Dickinson Street, 215-468-3040. (\$\$\$) Known as a "music lover's rendezvous" to opera buffs, the café is celebrating its 100th anniversary this year. The DiStefano family is the third generation of the original owners. Proudly features live opera singing nightly. Italian cuisine, free-range veal, vegetarian dishes and Kosher food upon request. We now have a cabaret piano lounge on Saturday nights, located @ 2nd floor lounge. We are also the home of "The Rocky Balboa" movie as "Adrian's."

Villa Di Roma

936 S. 9th Street, 215-592-1295. (\$\$) Family-style Italian specialties, such as chicken Neapolitan, and special pastas such as Ziti Francis, in an old-style Italian restaurant located in the Italian market. Fried asparagus with scampi sauce is a favorite.

Vincenzo's

1820 S. 13th Street, 215-336-8467. (\$\$) We offer a full menu, from 20 appetizers to 25 entrees. A full-service, top-shelf bar, including over 50 vodkas, from around the world and over 25 domestic and imported bottled beers. We offer 8 screens to help you see all the sporting events, including EVERY NFL game on Sundays. Every NFL game played is shown in our establishment. We are open seven days a week, until 2 a.m. every day. Visit us on the web at: www.vincenzos.biz.

JAMAICAN

Brown Sugar Cafe

219 S. 52nd Street, 215-472-7380. (\$) Brown Sugar Cafe is the perfect place for a taste of the Caribbean. Offerings include authentic cuisine such as Escovitch fish, rotis, and callaloo. Don't forget to sample the desserts, which are made on premises.

Caribbean Delight

1124 South Street, 215-829-1030. (\$\$) Caribbean Delight boasts a great variety of healthy and original dishes. It is most well known for its top notch vegetarian tofu. It also serves homemade fruit juices.

Gigi and Big R's

38th Street and Spruce, 610-389-2150. (\$) Gigi and Big R's mixes traditional Caribbean food with American flavor to produce appetizing dishes. Make sure you visit their restaurant at 5943 Haverford Avenue for great atmosphere and food.

Jamaican Jerk Hut

1436 South Street, 215-545-8644. (\$\$) Jamaican Jerk Hut is an authentic Jamaican restaurant serving up traditional island cuisine. Jerk chicken and pork, curry goat, homemade island juices as well as chicken, beef and vegetable patties. Very popular with students.

Rum Bar

2005 Walnut Street, 215-751-0404. (\$\$) Delicious Caribbean-fusion. Tapas menu featuring conch fritters and the city's best mini burgers. They feature over 50 different rums as well as two flavor-infused rums that change weekly. They also offer a full premium bar as well as bottle service and private parties. Ask about reserving the "Chef's Table" for a night.

JAPANESE

1225 Raw Sushi and Sake Lounge

1225 Sansom Street, 215-238-1903. (\$\$) New upscale sushi and sake lounge. Open 7 days a week serving traditional sushi as well as Asian Cuisine using American techniques. 1225 Raw also has the biggest selection of sake in the area.

Ajia

3131 Walnut Street, (The Left Bank), 215-222-2542. (\$\$) Sushi at the Left Bank. All you can eat. New York Style.

Aoi True Japanese Restaurant

1210 Walnut Street, 215-985-1838. (\$\$) The menu features an extensive selection of noodle dishes, sushi and sashimi. Offers a sushi and cocktail bar and a vegetarian menu as well. Aoi has "original" all-you-can-eat sushi and provides a wide variety of Japanese menus.

Aso Sushi

719 Walnut Street, 215-351-9166. (\$\$) A quaint BYOB serving a full line of Japanese cuisine.

Bento Box Japanese Food

37th Street and Walnut Street, . (\$) Located right by Pottruck, Bento Box draws a large crowd, especially around lunch time. A variety of Japanese food is available to order, including sushi, hand rolls, noodles (soba), and tempura (vegetables or meat coated in batter and deep fried), teriyaki, and katsu items.

Fuji Mountain

2030 Chestnut Street, 215-751-0939. (\$\$) Come see why Fuji Mountain is consis-

tently rated "Best Sushi in Philadelphia." We are committed to only the best quality fish, paired with excellent service in our diverse Center City Restaurant. Our sushi bar and kitchen stay open until 1:30am daily, and our 4th floor Karaoke room is great for private parties. Full bar with liquor license, great beers, wines, and a huge sake list.

Gaja Gaja

627 South Street, (215) 923-0313. (\$\$) Serving both Japanese and Korean dishes on South Street makes this restaurant's menu quite extensive. Over 50 sushi rolls to pick from, along with Japanese and Korean classics like bibimbap, chicken katsu, and a surprisingly good miso soup.

Haru

241-243 Chestnut Street, 215-861-8990. (\$\$) Serves filling portions of sushi, fish, as well as other Japanese masterpieces with a Continental flair.

Hibachi of Penns Landing

25 N. Columbus Boulevard, Pier 19 North, 215-592-7100. (\$\$\$) Enjoy your meal at a tableside grill or a cozy table, both in a delightful waterfront setting overlooking the Delaware River. Featuring steaks, seafood, sushi. Sunday Jazz Brunch.

Hikaru

607 S. 2nd Street, 215-627-7110. (\$\$\$) Just off of South Street, this place can really get hopping because of its well-known sushi and tempura, which qualifies as the most extensive offering in the Delaware Valley. You can dine in either the beautiful greenhouse or the tatami room.

Kingyo Japanese Restaurant & Sushi Bar

1720 Sansom Street, 215-564-1720. (\$\$\$) Great atmosphere. Perfect for sushi lovers.

Kisso

205-11 N. 4th Street, 215-922-1770. (\$\$\$) Located on 4th and Race. Kisso sushi-bar. BYOB.

Le Champignon de Tokyo

124 Lombard Street, 215-922-2515. (\$) This restaurant features a beautiful French decorated room with Japanese accents. Specialties include rack of lamb and filet mignon, sushi and pad Thai. Enjoy the classic French and Japanese atmosphere with candlelight, fresh flowers, wine and sake. Swing-ballroom and Argentine tango lessons. Bed and breakfast. Sushi catering now available. Sushi workshop from Madame Saito.

Maki House

240 South Street, 215-351-0868. (\$) Serving freshly made salads and hot Japanese food made to order. Catering orders are available.

Misso

1326 Spruce Street, (215) 546-2355. (\$) A new sushi joint brings familiar dishes to the table with an emphasis on freshness and originality. The chefs specialty rolls include the Area 51: yellowtail tuna with asparagus, avocado, and kiwi. Also on the menu are Japanese favorites like tempura and teriyaki.

Mizu Sushi

133 South 20th Street, 215-563-3100. (\$) Offers fresh-made sushi & noodle soups. Perfect for both on-the-go and sit down dining. Only the freshest ingredients are used.

Morimoto

723 Chestnut Street, 215-413-9070. (\$\$\$) The Iron Chef, Masaharu Morimoto, cre-

ates exquisite Japanese cuisine.

PLEASE SEE REVIEW, PAGE 9

Moshi Moshi

108 S. 18th Street, 215-496-9950. (\$\$) Great for sushi-lovers looking for some quiet atmosphere complete with traditional settings. The decor is quiet and minimalist with lots of bamboo and subtle paper lanterns. Entree options include a variety of sushi, teriyaki, tempura and sukuyaki!

Nara Japanese Restaurant

4002-4 Spruce Street, 215-387-1583. (\$\$) Great sushi and teriyaki dishes right on campus. Reasonably priced, too.

Pod

3636 Sansom Street, 215-387-1803. (\$\$) Creative Pan-Asian cuisine and sushi shipped along an elliptical conveyer belt. PLEASE SEE OUR AD, PAGE 8

Shinju Sushi

930 Locust Street, 215-351-6265. (\$\$) BYOB with traditional, yet creative, cuisine. Specialty rolls and combos are offered, as well as a broad offering of vegetarian options.

Shiroi Hana

222 S. 15th Street, 215-735-4444. (\$\$\$) Japanese cuisine. Sushi, sashimi, tempura, teriyaki, donburi, nabe, specials. Located in Center City. Variety of sushi roll selections. Group dining welcome. Serve best Japanese authentic dishes for over 23 years. Zagat Survey named one of the best Japanese restaurant since 1999. PLEASE SEE OUR AD, PAGE 15

Shogun

1009 Arch Street, 215-592-8288. (\$\$) Authentic Japanese and Chinese cuisine.

Swanky Bubbles

10 S. Front Street, 215-928-1200. (\$\$) Pan-Asian restaurant with a full sushi menu. Specialize in champagne by the glass or bottle. There is also a full-service bar. Full dinner menu until 1 a.m. every night. Reservation recommended, either by phone or over the Internet. PLEASE SEE OUR AD, PAGE 5

Tokyo

108 S. 18th Street, 215-496-9950. (\$) Fresh sushi daily.

Tokyo Hibachi Steakhouse & Sushi Bar

1613 Walnut Street, 2nd Floor, . (\$\$\$) Located at the heart of center city, Tokyo Hibachi is the proud home to deliciously exciting Japanese cuisine. Watch its talented chefs perform as they cook a variety of dishes right at your table! Perfect for any occasion, from birthdays to graduation parties (Students receive a 10% discount with student ID). For a more intimate atmosphere, Tokyo Hibachi offers a gourmet sushi room, complete with tatami tables for a traditional Japanese experience. Open daily for lunch and dinner. Reservations recommended for weekends.

Umai Umai

533 N. 22nd Street, 215-988-0707. (\$\$) Decorated in shades of brown that are accented by bamboo curtains and place mats, Umai Umai presents a peaceful atmosphere that complements its tasty menu. Sesame chicken and lamb chops are examples of the fusion food that is offered, and diners can choose from an extensive list of sushi.

Vango Lounge and Sky Bar

116 S. 18th Street, 215-568-1020. (\$\$\$) The hottest addition the Rittenhouse nightlife, Vango is open every day until 2 am. Food is served until 1:30 am, there is a roof deck

with a sky bar, and a DJ that plays every night!

Vic Sushi Bar

2035 Sansom Street, . (\$) Very small sushi bar (7 seats) with take out and delivery. Excellent food at very affordable prices.

Zento

138 Chestnut Street, 215-925-9998. (\$\$) This new sushi restaurant brings former Morimoto sushi Chef Wibisono to Old City to serve up a wide array of sushi dishes alongside traditional Japanese fare. Catering is also offered for private parties.

KOREAN

Anjou

206-08 Market Street, 215-923-1600. (\$\$) Old city's newest contemporary Korean and Japanese restaurant. Full sushi bar with a waterfall. Old City's only two story restaurant. French Asian and Anjou Pearl lounge. Corporate catering. Outside seating with an intimate full service bar/lounge located downstairs next to the sushi bar. DJ every Friday & Saturday night. Guaranteed great time. Friendly and accommodating staff ready to ensure a pleasurable experience.

Giwa

1608 Sansom Street, 215-557-9830. (\$\$) Modern and hip. Clean environment with sleek decor, offering authentic Korean food in contemporary setting.

Han-Wool

3608 Chestnut Street, 215-382-6221. (\$\$) Featuring fine Japanese and Korean food, you can sample sushi, sashimi, teriyaki and tempura. Japanese beer and wine.

Koja

37th Street, (Between Walnut and Chestnut), 267-322-9922. (\$) Koja serves both Korean and Japanese fare. Menu items include dumplings, noodles and Korean-style barbequed beef, pork and chicken.

Pastoral Korean Restaurant

205 S. 13th Street, 215-545-8511. (\$\$) All Korean foods including Bul Goki (BBQ).

Tampopo

104 S. 21st Street, 215-557-9593. (\$\$) Located just outside Rittenhouse Square, Tampopo offers filling food to locals seeking a good meal. Noodles, miso soup, and sushi are on the menu. Diners can finish off with the sweetly satisfying egg cake.

MEXICAN

12th Street Cantina

45 N. 12th Street, Reading Terminal Market, 215-625-0321. (\$) Also located downstairs at the Bellevue at Broad and Walnut streets. 215-790-1578. A Mexican deli located in several historic locations throughout the city. We serve authentic, handcrafted dishes using only the freshest ingredients. We are an award-winning restaurant and have been in business for 24 years!

Azul

941 Spruce Streets, 215-627-5200. (\$\$) This new "innovative New World Mexican restaurant" serves starters like drunken chicken flautas and sweet potato fries, satisfy your hunger with a pulled pork enchilada or mahi mahi taco, or indulge in bacon blue guacamole. Check out the brunch and late night menus, and sample drinks from their extensive tequila selection.

Cantina Los Caballitos

1651 E. Passyunk Avenue, 215-755-3550. (\$\$) Mexican food goes gastro-pub on East Passyunk Ave. Alongside super margaritas and a stellar tequila list, this appealing South Philly cantina serves up Mexican favorites -- massive burritos and the like -- in addition to wide ranging nuevo touches -- daily ceviches and guava bbq chicken wings -- and authentically rustic braised meats -- baby goat and suckling pig. PLEASE SEE OUR AD, PAGE 9

Chili's Grill & Bar

3801 Chestnut Street, 215-222-7322. (\$\$) Serving fajitas, burgers, ribs, salads and more in a casual, fun atmosphere. Chili's does great Southwestern specialties, like no place else! High-speed, low drag margaritas!

Copabana University City

4000 Spruce Street, 215-382-1330. (\$) With a location on campus, one at 1619 Grant Avenue, and a new location at 1716 Chestnut, Copa is celebrating more than 25 years of fun with award-winning margaritas, spanish fries, gourmet and Tex-Mex dinners. Open 365 days a year and also located at 344 South Street. Kitchen open late. All credit cards. Visit the new member of the Copa family, Copa Miami at 1716 Chestnut Street.

Distrito

3945 Chestnut Street, 215-222-1657. (\$\$) Jose Garces, the mastermind behind Amada and Tinto, brings a Mexican City themed restaurant to the Hub at 40th and Chestnut. Seating 250, the decor is playful and bright, and includes a booth made from a VW Bug. The cuisine and drinks mainly stick to Mexican favorites such as margaritas (with over 60 tequilas to choose from), tacos, tamales, and ceviches. Prices are fair for authentic Mexican in an exciting atmosphere. PLEASE SEE REVIEW, PAGE 13

El Azteca

714 Chestnut Street, 215-733-0895. (\$\$) Some of our customers have told us that when they eat in our restaurant, they feel that they are actually dining at a comfortable, cozy home in Mexico. Our atmosphere is laid back and casual. Our food is authentic, with everything prepared fresh daily. Portions are generous. Prices are very affordable. BYOB! If you want fantastic margaritas, bring your own tequila. We sell margarita mix by the pitcher -- lime, peach, or strawberry. PLEASE SEE OUR AD, PAGE 13

El Fuego

723 Walnut Street, 215-592-1901. (\$) El Fuego is famous for its oversized and extremely delicious burritos. If you are in need of a quick and tasty Mexican meal, stop by El Fuego for great food and a fun ambiance. They play upbeat music and serve cold, refreshing Mexican beers.

El Rey Sol

619 South Street, . (\$) The best enchiladas in town! Regional Mexican Food specializing in the Texas style Mexican border cuisine. Home style tortillas for both the flour burrito and whole wheat tacos. Classic border enchilada sauces classic pumpkin sesame mole & vegetarian tamales.

El Vez

121 S. 13th Street, 215-928-9800. (\$\$) Yet another addition to the Stephen Starr lineup, El Vez features modern Mexican dishes served in an eclectic setting.

Hot Tamales Café

1805 JFK Boulevard, 215-557-9009. (\$) It's



MANHEIM
IMPORTS

Guess what? These prices are not going to last. You probably were not looking for a new car, but these are unprecedented savings. The captive lease companies (Volvo finance, BMW financial services, Volkswagen credit inc. etc.) need to convert cars to cash. Pre-owned (formerly known as used) cars are just another commodity. Their prices rise and fall based on demand. Right now demand is low, so prices have fallen.

It won't last.

Stock #	Year	Make Model	Price	Color	Miles	Stock #	Year	Make Model	Price	Color	Miles
BC026073	2005	ACURA TL	\$20,780	White	11905	B781670	2006	PORSCHE Cayman S Sport Chrono	\$42,185	Black	5308
5521	2008	ACURA TL	\$27,850	Silver	35199	5550	2005 SAAB 9-3-4 Cyl. Seda	+6 MORE IN STOCK	\$11,950	Silver	20414
bo13585	2008	ACURA TL	\$26,670	White	16138	5335T	2005 SATURN Ion-4 Cyl. Quad Coupe Red Line		\$12,750	Silver	44876
5176	2005	AUDI 2005 A 4- Quattro	3 MORE AUDI'S IN STOCK	\$23,850	Silver	45567	5432	2008 SCION xB-4 Cyl. Wagon	\$16,550	Black Cherry	14721
5070	2006	BMW 325i Sport package	19 MORE BMW'S IN STOCK	\$25,250	Blue	5463	2008 SUBARU Outback		\$18,950	Blue	32500
5509	2004	FORD Ranger-V6	6 MORE FORDS IN STOCK	\$14,950	Pewter	5569	2006 SUBARU Baja-4 Cyl. Utility Sport AWD		\$19,950	Silver	35215
BA099836	2007	HONDA AccorD EX	8 MORE HONDAS IN STOCK	\$19,550	Black	11236	2008 SUBARU IMPREZA WRX		\$23,950	Silver	20750
5116	2004	INFINITI G35-V6 Coupe	3 MORE INFINITI'S IN STOCK	\$19,950	Platinum	38888	4533	2006 SUBARU Legacy-4 Cyl. Sedan i Limited AWD	\$15,980	Blue	33938
5406T	2004	JEEP Liberty-V6 Utility Sport 4WD	\$10,550	Blue	62444	5300	2005 SUBARU Legacy-4 Cyl. Wagon Outback XT AWD	\$17,650	RED	27311	
B501189	2008	JEEP Wrangler Sahara	\$22,679	Black	16363	5494	2008 SUZUKI SX-4	\$10,950	BURGUNDY	5248	
5317	2004	KIA Optima-4 Cyl. Sedan EX	\$8,950	Black	29872	5220	2007 TOYOTA Camry-4 Cyl. Sedan Hybrid	call		28985	
B039096	2008	Land Rover LR2	\$25,780	Silver	10215	5549T	2003 TOYOTA Tacoma-4 Cyl. 2WD	\$7,450	Gold	52524	
4427	2005	LEXUS LX470-V8 Utility 4WD NAV Levinson	\$35,950	Gray	49629	5385	2007 TOYOTA Yaris Hatchback	\$11,850	Blue	4618	
5308	2007	MAZDA Mazda5-4 Cyl. Wagon Sport	3 MORE MAZDAS	\$14,950	White	32521	5474	2005 VOLKSWAGEN Jetta Sedan GLS 1.8T	\$13,950	TITANIUM	42000
5384	2004	MERCEDES C Class Sport Sedan C230 Supercharged	\$17,950	Black	29774	5506	2004 VOLKSWAGEN Jetta Sedan GLS TDI	\$12,650	Black	52100	
5489	2003	MERCEDES CLK Class Coupe CLK320	\$17,950	Blue	54671	5218	2004 VOLKSWAGEN New Beetle-4 Cyl. Coupe	\$18,650	Gray	27715	
5241	2005	MERCURY Montego-V6 Sedan Premier	\$14,650	Black	43819	5383	2005 VOLKSWAGEN New Beetle-4 Cyl. ertible GLS	\$12,550	Gray LIGHT	49316	
BTL22302	2006	MINI COOPER S JCW works package	\$24,934	Red	27000	5357	2004 VOLKSWAGEN Passat-4 Cyl. Sedan GLS Turbo	\$10,550	BLUE	92613	
5535C	2005	MINI Cooper-4 Cyl. Convertible S	\$22,950	Green	15940	4280	2005 VOLKSWAGEN Rabbit-5 Cyl Hatchback 2.5	\$12,950	Drk Blue	49079	
5414	2006	NISSAN Altima-4 S +3	MORE IN STOCK	\$13,650	GRAPHITE	35061	5547	2006 Volkswagen EOS	\$12,950	Black	26725
5437	2000	OLDSMOBILE Intrigue-V6 Sedan GLS	\$6,350	Black	50711	B024960	2008		\$26,334	Blue	5717

Volvo Financial had a sale and so are we OVER 80 VOLVOS IN STOCK

5119	2004	VOLVO S40 ASR 2.4i	5 MORE S40'S IN STOCK	\$14,950	Silver	37449	5560	2006 VOLVO V70 XC AWD	\$21,650	B Blue	32742
5348	2001	VOLVO S60 2.4T	12 MORE S60'S IN STOCK	\$10,950	Silver	56958	5559	2005 VOLVO V70 XC AWD	\$18,950	B Blue	47393
5545	2006	VOLVO S60 R AWD	9 MORE R'S IN STOCK	\$24,950	Black	34800	5552	2004 VOLVO V70 XC AWD	\$16,750	Burgundy	45598
5369	2005	VOLVO S60 R AWD		\$22,950	Grey	34843	5467	2001 VOLVO V70 XC AWD	\$10,950	Ash	79222
5407	2004	VOLVO S80 2.5T		\$15,950	Silver	50226	5366	2007 VOLVO V70 XC AWD	\$29,750	Champagne	7908
5356	2006	VOLVO S80 2.5T		\$22,350	Blue	36255	5513	2006 VOLVO XC90 2.5T AWD	\$21,950	Black	26000
5237	2004	VOLVO S80 2.5T		\$16,750	Silver	44070	5512	2004 VOLVO XC90 2.5T AWD	\$16,950	White	48445
5540	2005	VOLVO V70 ASR	4 MORE V70'S IN STOCK	\$17,950	Blue	41450	5427	2006 VOLVO XC90 2.5T AWD	\$21,950	Black	34229
5471	2006	VOLVO V70 R AWD		\$21,650	Silver	74545	5558	2007 VOLVO XC90 3.2 AWD	\$24,950	Willow	14243
5464	2005	VOLVO V70 R AWD		\$25,450	Grey	28103	5556	2007 VOLVO XC90 3.2 AWD	\$23,650	magic blue	24047
5495	2004	VOLVO V70 XC AWD		\$16,250	Blue	54104	5514	2007 VOLVO XC90 3.2 AWD	\$20,950	Black	44706
5214	2004	VOLVO V70 XC AWD		\$12,950	Silver	83031	5502	2007 VOLVO XC90 3.2 AWD	\$20,950	Grey	41747
5523	2006	VOLVO V70 XC AWD		\$20,650	Lava	46825	5557	2007 VOLVO XC90 V8 AWD	\$27,650	Mystic Silver	20913
5387	2004	VOLVO V70 XC AWD		\$18,250	Silver	42599	5553	2007 VOLVO XC90 V8 AWD	\$25,950	Black Sph	29931
4924	2004	VOLVO V70 XC AWD		\$15,250	Black	64826					

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not the "Mex" that you'd expect. Best of Philly '96. Best of *City Paper* '96 and '97. Best Buy *Zagat Survey* '97. Best of *Philly Weekly* '97. Best Buy *Zagat* '98.

Jose Pistolas

263 S. 15th Street, (215) 545-4101. (\$) Jose Pistola's was opened by two local bartenders hoping to add a different flair to Philadelphia's already impressive beer scene. The combination of a large international beer selection and carefully crafted and fresh Mexican fare offers Center City a unique environment for lunch, dinner, or just hanging out. The downstairs bar offers a cozy, more intimate feel, while the three high-definition TV's make the upstairs bar a bit livelier and the ideal place to watch your favorite sporting event. Our menu and happy hour deals change periodically, so please check in or at our website and see what's going on.

La Comadre

33rd Street and Spruce Street, . (\$) Mexican Food cart. Located at 33rd and South next to Franklin Field.

La Lupe

1201 S. 9th Street, 215-551-9920. (\$\$) La Lupe boasts some of the best Mexican food in Philadelphia. Their main specialty is their tacos, but they offer a wide variety of other authentic Mexican dishes.

Las Cazuelas

426 W. Girard Avenue, 215-351-9144. (\$\$) Las Cazuelas was established in 1999 and received the Best of Philly 2001. We have special dishes that are created by our Chef

from Puebla, Mexico. Gary Lee, *Washington Post* says "The specialties are worth the trip!" So please come & join us for a little get away to my native home Puebla at Las Cazuelas Restaurant.

Lolita

106 S. 13th Street, 215-546-7100. (\$\$) This BYOT (bring-your-own-tequila) puts a twist on the traditional Mexican cuisine. Be sure to try their seasonally changing margarita flavor.

Los Catrines & Tequila's

1602 Locust Street, 215-546-0181. (\$\$) Mole poblano, ceviche, cream of black bean soup and other tasty Mexican classics, complemented by an assortment of Mexican beers. 60 different types of tequila. Specializing in margaritas.

Lucky's Mexican Spot

37th Street and Spruce Street, . (\$) Lucky's brings fantastic Mexican food to campus with their food truck on 37th and Spruce Streets. The menu items are cheaper than those of the main restaurant at 225 South Street, but the quality of the food remains the same.

Mad 4 Mex

3401 Walnut Street, 215-382-2221. (\$\$) Mad Mex is a unique restaurant serving funky, fresh California-Mexican food. Mad Mex offers a wide selection of micro-brewed beer as well as fresh margaritas served frozen or on the rocks in several exotic flavors. Lunch specials from \$6. Half priced beer and \$6 22 ounce margaritas during Happy Hour.

MexiCali

110 S. 40th Street, 215-222-2667. (\$) Mexican food with a California flavor.

Mexican Post Restaurant & Bar

104 Chestnut Street, 215-923-5233. (\$) This Mexican restaurant in Old City is open for delicious Mexican dinners, snacks and drinks. Great chicken quesadillas. Their enchilada suizas is also recommended. Friendly service. A good place to start off an evening or to wind down with a snack after a Ritz film.

MexiPhilly

37th Street and Spruce Street, . (\$) If you need good Mexican food, but you don't have time to wait at Qdoba, Mexiphilly is the place to go. This popular food cart has fast service, so you'll never be late to class.

Mission Grill

1835 Arch Street, 215-636-9550. (\$\$) Mission Grill's serves "refined, sophisticated, Southwest-inspired cuisine" by Executive Chef Jose L. Vargas. A native of Mexico, Vargas has spent 25 years making Latin-infused specialties for restaurants all over the United States, as well as for three Presidents.

Muchos Tacos

38th Street and Spruce Street, . (\$) A fabulous food truck serving fresh tacos, burritos and quesadillas. Everything on the menu is affordable and worth trying. A great place to grab a quick and delicious lunch between classes.

Paloma Mexican Haute Cuisine

6516 Castor Avenue, 215-533-0356. (\$\$\$)

Food seasoned with boldly flavored sauces draws people to Paloma, an innovative Mexican restaurant on bustling Castor Avenue. Appetizers through desserts benefit from exquisite presentation, and the service is excellent.

Pico de Gallo

1501 South Street, 215-772-3003. (\$\$) Festive decorations fill this small Tex-Mex restaurant. Homemade chips, fish tacos, and grilled chorizo, along with traditional fare, make up the affordable menu. Suckling pigs delivered.

Plaza Garibaldi

935 Washington Avenue, 215-922-2370. (\$) Menu serving authentic Mexican food ranging from burritos to nachos. Enchiladas, quesadillas, seafood, beef, and poultry.

Qdoba Mexican Grill

230 S. 40th Street, 215-222-2887. (\$) Qdoba Mexican Grill combines fresh ingredients with an innovative combination of sauces, salsas and marinades to create nontraditional, fast-casual Mexican fare. Qdoba's menu centers around large signature burritos that offer unique flavors, including poblano pesto, fajita ranchera and chicken molé. The menu also includes grilled quesadillas, taco salads, nachos, Naked Burritos, tacos and soup. All entrees are prepared in front of the customer and topped with personally selected ingredients, including one of five distinctive salsas.

PLEASE SEE OUR AD, PAGE 25

Taco Bell Express

Food Court, the Moravian Cafes, 3401 Walnut Street, 215-382-2390. (\$) Perhaps the most popular relatively cheap Mexican fast food. The lines tend to be long but the spicy chicken tacos and bean burritos are worth the wait!

Taco House

1218 Pine Street, 215-735-1880. (\$) Great Mexican food at a very reasonable price. Try the burritos and enchiladas. *Zagat Survey* Rating is #15 in Best Buy's.

Tacos Don Memo

38th Street, (Between Walnut and Chestnut), 610-529-2039. (\$) With quality Mexican food served up hot and fresh, Tacos Don Memo will satisfy your need to spice it up.

Taqueria El Jarocho

1138 S. 13th Street, 215-463-2020. (\$\$) Fresh Mexican food full of flavor. With crispy homemade chips and tasty sauces that complement traditional Mexican food, this is a wonderful place for food at affordable prices.

Taqueria La Veracruzana

908 Washington Avenue, 215-465-1440. (\$\$) The dining room is small but service is fast and friendly. Their traditional Mexican fare is heartily satisfying, and the tacos made with fresh tortillas and loads of cilantro and filled with beef, chicken, pork or spicy chorizo are the best, but everything is highly recommended. *Zagat* Rated 2007 and City Guide 2007.

Xochitl

408 S. 2nd Street, 215-238-7280. (\$\$\$) Dine at the bar or dine at a table. This new Mexican restaurant is a great new hot spot just off of South Street.

Zocalo

3600 Lancaster Avenue, 215-895-0139. (\$\$) Authentic Mexican cuisine, located in University City, only 3 blocks from campus. Fine dining in a casual atmosphere, with patio seating available in season. Private parking lot. Excellent margaritas, food and 34 premium tequilas to choose from. Voted "Best of Philadelphia" for margaritas and food.

MIDDLE EASTERN

Aladdin Middle Eastern Food Cart

33rd Street and Spruce Street, 215-668-2903. (\$) Located near HUP (Penn's hospital), Aladdin's serves a variety of Middle Eastern food.

Alhambra Cafe

609 S. 3rd Street, 215-922-2202. (\$) Fine coffees, sandwiches, and salads with excellent entrees.

Alyan's

603 S. 4th Street, 215-922-3553. (\$) Authentic Middle Eastern Cuisine made fresh daily. Friendly service, generous portions, with delicious falafel and meat grilled to perfection. Garden room open year round.

Ariana Restaurant

134 Chestnut Street, 215-992-1535. (\$\$) In Old City, offers "inventive" "bold" Afghan fare, "exquisitely seasoned" and "delightfully served" as you sit on pillows on the floor; it's a "very good value for your money."

Aromatic House of Kabob

113 Chestnut Street, 215-923-4510. (\$\$)



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Fez Feast Vegetarian 8 COURSES - \$25

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Stuck in Old City late at night with a hankering for some inexpensive Afghan food? Stop by Aromatic for some authentic souvlaki or kashk-bademjan. Featuring a Hookah Bar, exotic coffee and a variety of lattes and fruit tea smoothies, candle light and fresh flowers on the table, a clean open kitchen, and a cheerful yet romantic atmosphere.

Aya's Cafe Mediterranean Cuisine
2129 Arch Street, 215-567-1555. (\$\$) This BYOB is open for lunch weekdays and dinners nightly.

Cedar's
616 S. 2nd Street, (Between South Street and Bainbridge Street), 215-925-4950. (\$\$) Located between Bainbridge and South streets. Cedar's, family-oriented and run, features fresh food and daily specials. We are unique with our Lebanese hospitality. Voted "Best of Philly" in Philadelphia Magazine in 1988-93, 1995-96 and also 1999 and 2000 for best hummus, tabouli, seafood.

Chickpeas
18 S. 20th Street, 215-751-0477. (\$) Kosher, Healthy, and Authentic Middle Eastern Food. Many Vegetarian options. We deliver, offer takeout, and cater!
PLEASE SEE REVIEW, PAGE 10

Divan Turkish Kitchen
918 S. 22nd Street, 215-545-5790. (\$\$) Excellent, charbroiled, tender kebabs. Appetizers with olive oils. Very healthy food.

Hummus Restaurant
3931 Walnut street, 215-222-5300. (\$) Monday-Thursday: 11:00a.m.-10:00p.m., Friday-Saturday: 11:00a.m.-12:00a.m.

Indonesia Restaurant
1725 Synder Avenue, 215-829-1400. (\$) The first Indonesian restaurant in Philadelphia. We serve authentic Indonesian cuisine.

Kabobeesh
4201 Chestnut Street, 215-386-8081. (\$) Serving low-price kabobs, curry dishes, and sweets. Fantastic Pakistani food.

Kabul Restaurant and Cuisine of Afghanistan
106 Chestnut Street, 215-922-3676. (\$\$) Philadelphia's only restaurant featuring cuisine of Afghanistan. Offers traditional kabobs of marinated chicken, lamb or beef, tasty appetizers such as scallion-filled dumplings with yogurt sauce and flaky pastries. Also prepares vegetarian dishes, such as chopped spinach, sautéed pumpkin, sautéed eggplant and more.

Kamal's Middle Eastern Specialties
51 N 12th Street, 215-925-1511. (\$) Kamal does not use any powder, dried vegetables or mixes but grinds his own chickpeas which give his falafel's that extra special taste. The sandwiches are fresh and the falafel balls are crispy but not greasy. If you're planning on eating in, Kamal is also a very enthusiastic host at the counter.

Maccabean Restaurant
128 S. 12th Street, 215-922-5922. (\$\$) Israeli, Middle Eastern cuisine. Glatt kosher.

Magic Carpet
36th Street and Spruce Street, (also on 34th and Walnut Street), 215-327-7533. (\$) Famous for its all-vegetarian dishes, Magic Carpet has a large menu that consists of many salad, falafel and platter options. Magic Carpet has been enchanting customers since 1984 with its diverse selection of international vegetarian foods. From our famous tofu specials and soups to our outrageous pita sandwiches, you h avent

truly experienced Penn until you've been to Magic Carpet.

Makkah Market
4249 Walnut Street, 215-382-0909. (\$) Makkah Market is a Middle Eastern restaurant offering a wide variety of halal products. It also boasts a Middle Eastern grocery store with a Halal meat department, and is located next to the Makkah Barber Shop (\$10 per cut). Great food a low price. 24 hours International Satellite TV.

Mama's Vegetarian
18 S. 20th Street, 215-751-0477. (\$) Mama's vegetarian is a lively middle eastern joint serving one of the freshest falafel sandwiches. Not only are their ingredients fresh but everything including the 250 pita breads baked daily are made fresh on the premises. The menu is not very extensive but its a must try if you're craving a taste of the Middle East.

Maoz
248 South Street, 215-625-3500. (\$) A Dutch chain serving all-vegetarian falafels. You can build your own sandwich from the vast selection of fresh vegetables, toppings and sauces.

Marrakesh
517 S. Leithgow Street, 215-925-5929. (\$) Seven-course authentic Moroccan feast eaten with fingers. Prix fixe meal in an exotic setting. Great for groups to dig into. Group lunches, private rooms and belly dancers available on request.
PLEASE SEE REVIEW, PAGE 17

Rami's
40th Street and Locust Street, (215) 483-6547. (\$) Hungry but low on cash? Rami's (whose owner is extremely friendly and is always happy to chat) provides great Middle Eastern, home cooked style food for under \$5. Items on the menu include falafel, gyros (lamb, chicken and vegetarian), hummus, feta and etc. Rami's has been serving the University City community for 22 years.

Rana Middle Eastern Cuisine
3513 Lancaster Avenue, 215-222-7136. (\$) Just north of Penn and west of Drexel, a reasonably priced restaurant that also caters and delivers all day. Voted #1 by students. Rana (Halal Meat) serves a wide array of Middle Eastern Dishes. It's also the House of Buffalo wings & Pizza.

Saad's Halal Palace
4500 Walnut Street, 215-222-7223. (\$\$) Located just west of Penn campus, Saad's serves up authentic Lebanese-style food. Along with their great falafel, they are well known for strictly Halal middle-eastern dishes. For unadventurous eaters, American options are also available.

Shouk Restaurant & Sheesa Lounge
622 S. 6th Street, 215-627-3344. (\$) Hookahs are the rage and the main attraction at Queen Village's Shouk, but the food is smoking, too. The lounge aims to highlight lesser-known Israeli culinary traditions. These include the "mezzas" which are small plates from Morocco and the Middle East — include a tasty carrot salad, grilled beef with rosemary oil and a hot, crispy saffron chicken croquette with almonds. The lentil soup with lemon and cilantro is exquisite, the hummus is probably the best in town and so are the various dishes made with pomegranates.

Zahav
237 Saint James Place, (215) 625-8800. (\$\$) Everything's hectic and happy at this

determined-to-be-casual modern Israeli spot from Philly darling chef Michael Solomonov. The bar serves signature cocktails including the lemonnana, a boldly boozy lemonade- and the food is defined by clean, bright Middle Eastern flavors.
PLEASE SEE REVIEW, PAGE 15

PAN-ASIAN

Bubble House
3404 Sansom Street, 215-243-0804. (\$\$) An Asian tea house, bar, and restaurant specializing in bubble tea, exotic cocktails, and delicious Pan-Asian fusion cuisine. Lunch and dinner served 7 days a week. Bubble House has expanded to include a bar and lounge and now boasts over 140 seats. These changes allow for many new possibilities including entertainment many nights of the week but still retain the coziness and flavor of the original tea house.

Buddakan
325 Chestnut Street, 215-574-9440. (\$\$\$) Spectacular ultra-chic décor with incredible Pan-Asian cuisine.
PLEASE SEE REVIEW, PAGE 16

Denim Lounge
1710 Walnut Street, 215-735-6700. (\$\$\$) Asian/Nuevo Latino Fusion (Catering Available Only). "The Future of Nightlife in Philadelphia." Editors' Nightclub & Bar Top 100 2005'

Ly Michael's
101 N. 11th Street, 215-922-2688. (\$) Voted Best of Philly for Duck Dumplings

Mantra
122 S. 18th Street, 215-988-1211. (\$\$) Mantra specializes in Asian soul food. They certainly have the best Bombay burgers in town and their dishes are a must try

for venturers. They also have a fusion tea menu and interesting drink choices.
PLEASE SEE REVIEW, PAGE 8

Pearl
1904 Chestnut Street, 215-564-9090. (\$\$\$) This Pan-Asian restaurant in Rittenhouse Square offers entrees like sake glazed pork tenderloin and pistachio black truffle scallops, along with a varied beer, wine, and sake list. Excellent desserts include seven layer chocolate cake and yuzu cheesecake.

Singapore Restaurant
1006 Race Street, 215-922-3288. (\$\$) A kosher Chinese vegetarian restaurant. South-east Asia vegetarian food and dim-sum appetizer derived from Buddhist, Hindu, and Muslim cooking using Indian spices and Chinese herbs for good health and energy. Best Vegetarian in Chinatown, 98% vegan. Brown rice available.
PLEASE SEE OUR AD, PAGE 2

The Real Le Anh
36th Street and Spruce Street, 267-307-3861 (call after 7pm). (\$) Offering everything from Fried Rice to Pho, it's not hard to see why The Real Le Anh is so popular. The menu has a wide variety of choices, including Chinese staples such as General Tsao's chicken and Lo Mein, as well as an array of Southeast Asian favorites. Amongst these Pan Asian dishes are Tom Yum soup, Pad Thai, curry noodle soup and Singaporean Fried Noodles. They also offer Bubble Tea and a variety of drinks.

PUB/TAVERN

Balcony at the Trocadero
1003 Arch Street, 215-922-6888. (\$) Live music with a bar and club atmosphere with decor that throws back to the Trocadero's burlesque theatre origins. Complete

with cult and hip films on Mondays.

Bar Noir
112 S. 18th Street, 215-569-1160. (\$) Rittenhouse Square's most popular bar-restaurant, dance club and performance space. A basement boite (underground) with a popular sandwich and salad menu serving 'til 1 a.m. Tuesday - Saturday. DJ Bobby Startup spins music of the 20th century Tuesday through Saturday nights. Monday is film, theater, and band showcase; Tuesday is Rock n Roll night; Wednesday is Lolita; Thursday - Saturday is Beehop to Hip Hop; and Sunday is live hip hop. An alternative to traditional bars-clubs, etc. Very European in style and attitude. Great meeting place and happy hour Tuesday through Friday 4-7 p.m. Noir films and original poster, photo and mural art.

Barrister's Bar and Grille
1823 Sansom Street, 215-496-0780. (\$) There is a large selection of beer on tap or by the bottle with flat screen TV's on both levels where patrons can follow their favourite team while enjoying the camaraderie. Their mini burgers and meatloafs are very popular and highly recommended. Satellite and FWE flat screen TV's for ALL sporting events. Pool table, darts and Karaoke.

Bayou Bar & Grill
4245 Main Street, 215-482-2560. (\$) Specializes in hardshell crabs, \$1.50 each on Mondays and Tuesdays. Voted "Best of Philly" for its buffalo wings, which are 20¢ each on Mondays and Tuesdays and \$1.75 Bud Lights. Food and drink specials every day.

Belgian Cafe
2047 Green Street, 215-235-3500. (\$\$) From the owners of Monk's and Nodding Head, this pub brings classic Belgium atmosphere, food, and drink to the Art



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Museum area. They urge you to, "Please stop in for a beer, a snack, a hearty, healthy meal or for some stimulating conversation." Their menu offers many vegetarian and vegan options (vegan meatloaf!), as

well as a variety of burgers, mussels and entrees. Beer is innovatively used in many of their dishes.

Bishop's Collar

2349 Fairmount Avenue, 215-765-1616. (\$\$) Pub fare with a twist. Vegetarian sandwiches. No cover. Drink specials.

Black Sheep

247 S. 17th Street, (17th Street and Latimer Street), 215-545-9473. (\$\$) An upscale pub in Rittenhouse Square with 3 floors, a non-smoking dining room, dart boards and rooms available for private functions. Features an extensive scotch/whiskey selection and 10 beers on draft, seasonal lunch and dinner menu, and a pub menu available all day and night.

Blarney Bar and Grill

328 South Street, 215-413-8294. (\$) Newest, nicest restaurant on South Street. Elegant decor, very inexpensive, two bars. Late-night menu. Casual dress. Daily specials. Irish theme, live music. Voted "best" cheesesteak on South Street. 21 beers on tap, over 1000 bottles of spirits on display, full Irish fusion. Menu includes seafood, NY strip steak, and Bucky's famous cream of potato soup.

Bob and Barbara's

1509 South Street, 215-545-4511. (\$) Local "institution" bar featuring \$3 special — can of Pabst Blue Ribbon and shot of Jim Beam whiskey. Friday, Saturday, Monday nights feature Nate Wiley and the Crowd Pleasers. Thursday night drag show — Best of Philly! Tuesday night ping pong tournaments on two tables. Wednesday — Bingo with Startender Beth — Great Prizes. Bob and Barbara's now open 7 nights. Live Jazz Friday and Saturday 9:30-2am and Sunday 8-Midnight. They now also serve soul food platters on Wednesday and Sunday nights -- cheap!

Bonner's Irish Pub

120 S. 23rd Street, 215-567-5748. (\$) A fun place to hang out with friends. Serving domestic and imported beers on tap. Serving Irish and American cuisine at its very best. Karaoke on Thursday nights!

Cavanaugh's

119 S. 39th Street, 215-386-4889. (\$\$) Casual college crowd with a great bar, the best wings on campus and lots of munchies and pizza. Large-screen TV plus 30 TVs for all sporting events. Over 100 different beers from all over the world to enjoy here or take home.

Champion's Sports Bar

Philadelphia Marriott, 1201 Market Street, 215-625-6066. (\$\$) Good food, good times and great sports in a relaxed atmosphere. With nine DDS satellites, 22 TVs, big screen, featuring ESPN 1 & 2, NFL Sunday Ticket and College Football Pay Per View. We offer more sports than you can watch. Available for your social and corporate gatherings.

Cherry Street Tavern

129 N. 22nd Street, 215-561-5683. (\$) A wood-paneled old fashioned bar. The specialty is roast beef and roast pork sandwiches. Dining room available for private parties. "Quenching the thirst of Philadelphians for over 100 years!" 14 Beers on draft including 5 local microbrews. \$1 off microbrew pints all day everyday!

Chubby's

5826 Henry Avenue, 215-487-2575. (\$) Features Philly's cheesesteak, 1/2-lb. char broiled burger, hoagies, cocktails and beer.

Dark Horse Pub

421 S. 2nd Street, Headhouse Square, 215-928-9307. (\$\$) Located on Second Street between Pine and Lombard streets. Continental cuisine with reasonable prices. Four great bars with bar food dishes from \$5.00.

Devil's Den

1148-1150 S. 11th Street, (11th and Ellsworth), 215-339-0855. (\$\$) This Belgian-

inspired gastropub has an extensive beer list, with 16 on tap and hundreds of bottles. The varied menu offers everything from sandwiches and salads to dinners and entrees. There's also a brunch menu.

Dirty Frank's

347 S. 13th Street, 215-732-5010. (\$) Neighborhood bar with character and ambiance. Great drink specials.

Dock Street Brewery & Restaurant

701 S. 50th Street, 215-726-2337. (\$\$) This West Philly restaurant features the speciality beer of the Dock Street Brewing Co., and it is brewed on premises. The restaurant's offering is best described as "wood fired pizza and grille."

Doobies

2201 Lombard Street, 215-546-0316. (\$) Pub-type atmosphere with eclectic jukebox. Kitchen open until 1 a.m. Lots of dinner specials with a variety of ethnic type meals. Best nachos in the city!

Downey's Pub

526 S. Front Street, (Front Street and South Street), 215-625-9500. (\$\$) To experience Philadelphia, you must experience Downey's. A Philadelphia institution since 1976 and a favorite spot for sports stars and other celebrities. Downey's is a great meeting place for good times and great food. Enjoy the new bar and cocktail lounge. Open 365 days a year. Private parties up to 300. Celebrity guest bartender Thursdays.

Drinker's Pub

1903 Chestnut Street, 215-564-0914. (\$) Drinker's Pub, Center City's newest addition, appeals to all types. Whether you're looking to chill out, order dinner, play pinball, or watch sports on our HDTVs, we have what you are searching for. A comfortable crowd, tons of Elvis memorabilia, nightly drink specials, and a killer rock 'n roll jukebox. Finally a bar to call your own where everything goes!

Drinker's Tavern

124 Market Street, 215-351-0141. (\$) Funky Neighborhood tavern with pool tables, dart boards and the cheapest drinks! Awarded "Hottest Jukebox in Old City" by City Paper.

East End Tavern

4001 Cresson Street, (Cresson Street and East Street), 215-482-4944. (\$) A neighborhood tavern with reasonable prices, serving drinks, food and sandwiches.

Eulogy Belgian Tavern

136 Chestnut Street, 215-413-1918. (\$\$) With over 21 beers on tap and 300 available in the bottle, you definitely won't leave this pub thirsty. A wide variety of traditional Belgian food is also available. The second floor features a "coffin room" decorated with burial caskets. Philly's only real Belgian owned bar and restaurant.

Fado Irish Pub

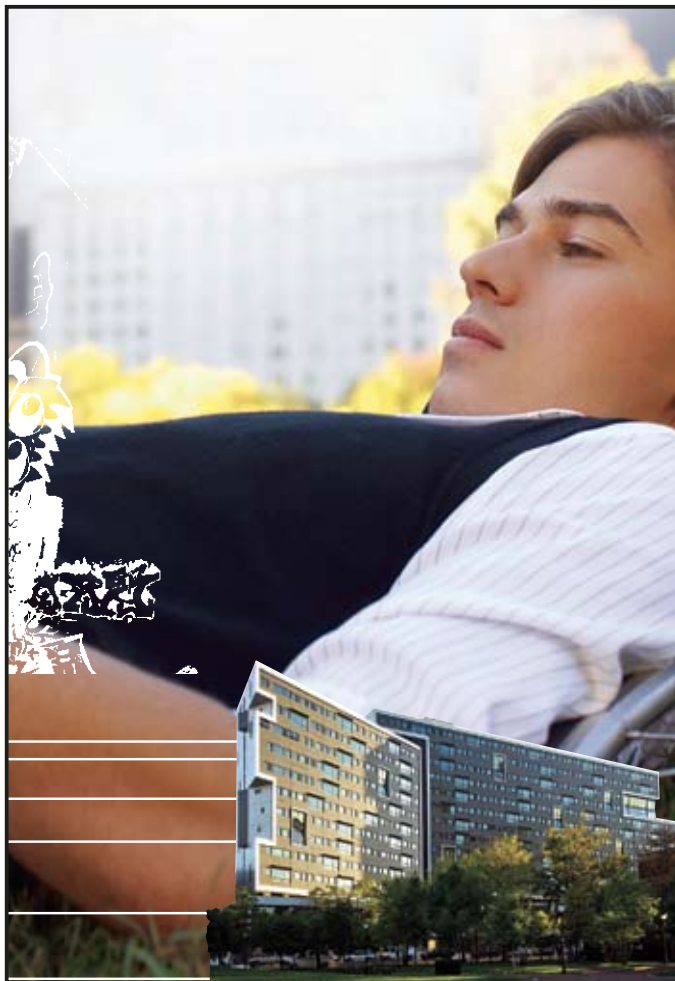
1500 Locust Street, 215-893-9700. (\$\$) New location. Decor is dark, homey and kitschy. Food includes Isle staples such as shepherd's pie, fish and chips and "boxty" dishes (stuffed potato pancakes) as well as some contemporary items. Featured beer will be Guinness.

Fat Tuesday's

431 South Street, 215-629-5999. (\$) Great frozen drinks, open atmosphere on South Street.

Fergie's Pub

1214 Sansom Street, 215-928-8118. (\$) Fergie's Pub is a very reasonable, very friendly,



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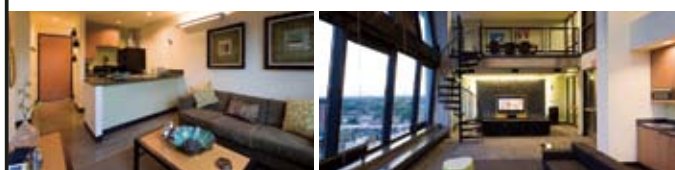
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Irish-owned pub in Center City. The fare includes fish and chips, shepherd pie, as well as American favorites. The kitchen is open till midnight, the bar till 2 a.m. Fergie's Pub is open seven days a week with entertainment nightly. The entertainment includes Quizo (pub's quiz), Irish music and local bands.

Finnigan's Wake

547 N. 3rd Street, (3rd Street and Spring Garden Street), 215-574-9240. (\$) Philly's Hottest Night Spot. Live entertainment nightly.

Flat Rock Saloon

4301 Main Street, 215-483-3722. (\$) A classic, enjoyable tavern.

Fox & Hound Smokehouse & Tavern

1501 Spruce Street, 215-732-8610. (\$\$) Burgers, barbecue, and lots of cold beer on tap. Dozens of TVs show every game, every night.

Grace Tavern

2229 Grays Ferry Avenue, (23rd and South Street), 215-893-9580. (\$) Grace Tavern, which may sound like your regular corner bar at first, is anything but! With delectables like sausages and oysters as well as an unlimited selection of quality beers, Grace Tavern will become a second home to all those who enjoy great food, a fun atmosphere, and an endless selection of beers!

Irish Pub

2007 Walnut Street, 215-568-5603. (\$) Irish-American pub fare. Open for food late night until 1:00a.m. every night! Most popular Center City bar for students. A line out front because every college student wants to get in.

Johnny Brenda's

1201 Frankford Avenue, 215-739-9684. (\$) A local pub with a casual atmosphere.

Kildare's

4417 Main Street, Manayunk, 215-482-7242. (\$\$) **Las Vegas Lounge** 704 Chestnut Street, 215-592-9533. (\$\$) Great menu including mussels, crab cakes, baby back ribs and our 10 oz Prime burger. Awesome daily drink specials in addition to our regular low prices.

Locust Bar

235 S. 10th Street, 215-925-2191, 215-627-8550. (\$) Local tavern. Good food menu. 12 beers on draft: Troegs, Flying Fish, Hoegaarden, Sam Adams Summer, Guinness, Sierra Nevada, Bud, Coors Light, Yuengling Lager and Yuengling Black & Tan. Take-out box, fun beer. Daily specials for beer and food. Monday wing night, Wednesday \$5 pitchers, Bud, Coors and Lager, BT. Comfortable environment. Sunday karaoke. Tuesday Quizzo.

Lucy's Hat Shop Restaurant and Lounge

247 Market Street, 215-413-1433. (\$) Lucy's, Old City's neighborhood bar, offers an eclectic bar menu with some of the best Americana around- almost famous wings, chicken cajun sandwich, salads, and more! 2 pool tables, pinball games, TVs; 2 rooms. 2 completely separate vibes; Newly remodeled, capacity up to 400 people; DJs spinning nightly Wed - Sat; Home of the \$20 all you can eat and drink Drunken Monkey; Happy Hour Wed through Sat \$1 bottles; Dinner served nightly until 10pm; No cover.

Mace's Crossing

1714 Cherry Street, 215-564-5203. (\$) Serves

a light fare of hamburgers, sandwiches and chili, and offers a weekend brunch.

McGillin's Old Ale House

1310 Drury Street, 215-735-5562. (\$) Philadelphia's oldest tavern — a Penn tradition since 1860. Extensive menu from snacks to entrees. Working fireplace. Nightly specials. Private room available for large groups.

McGlinchey's Bar & Grill Inc.

259 S. 15th Street, 215-735-1259. (\$) Philadelphia Magazine Best of Philly '99 Dive Bar with 13 beers on tap and 75¢ all-beef hot dogs. Two floors, big-screen TV, pin ball, video games and pool.

Misconduct Tavern

1511 Locust Street, 215-732-5797. (\$\$) Attracting a young, professional crowd, Misconduct Tavern, named after the owner's yacht, is home to big sandwiches, big drinks, and even bigger fun.

New Deck Tavern

3408 Sansom Street, 215-386-4600. (\$) Authentic Irish tavern in the heart of University City serving lunch, dinner, and a full late-night menu. Originally founded in 1933, this charming Irish Tavern features an extensive assortment of quality food items, moderately priced, making New Deck a Penn tradition. Home of Philly's first Quizo: Monday and Wednesday at 10:00 pm. Best happy hour! Food and drink specials daily. Voted best place to go before Palestra games!

New Wave Café

784 S. 3rd Street, (3rd Street and Catharine Street), 215-922-8484. (\$\$) Come to enjoy a pool table, darts, sports on satellite, and Quizzo at 9:00 p.m. on Monday nights. All private parties are welcome. Executive chef Todd Bergman continues to make us a terrific destination restaurant. Come see for yourself! We also offer sidewalk dining on our patio.

Nick's Roast Beef

16 S 2nd St., 215-928-9411. (\$) Offers a large variety of deli-style sandwiches, steaks, hoagies, pizza, salads, vegetarian sandwiches, appetizers and daily drink specials. Dinners from \$8.95. Pasta, seafood, beef, chicken, and baby back ribs.

Nodding Head Brewery & Restaurant

1516 Sansom Street, 2nd Floor, 215-569-9525. (\$) Casual pub atmosphere with world class beers brewed on the premises. Great for gathering a large group of friends. Multiple dart boards, great juke box. Brewery tours upon arrangement.

North Star Bar

2639 Poplar Street, 215-787-0488. (\$) The North Star Bar is Philadelphia's number one small venue for live entertainment, offering an inspiring array of both local music and world-class national acts. We are proud to bring you the best and most entertaining bands in a simple, yet charming, rock and roll atmosphere. Great music - great beer - great food - great fun.

O'Neals

611 S. 3rd Street, 215-574-9495. (\$) Voted City's Best "Best Sports Bar" 2006-2008 and "Best Irish Bar" 2006-2008. We have 16 satellite televisions and South Street's best beer selection, 19 beers on draught, over 90 bottles — the area's only beer engine. Darts, Buzztime Trivia, Texas Hold-Em, QBI. We sponsor a number of dart, rugby, and softball teams. Check out our brand new backyard beer garden patio with beer tub service and TV... Specials every day of the week. Private party friendly, family

owned and operated since 1979. Come see why everyone comes to O'Neals!

Oh! Shea's Pub

1907 Sansom Street, 215-568-7071. (\$) Great drinks as well as a great place to hang out.

Oscar's Tavern

1524 Sansom Street, 215-972-9938. (\$) A great tavern.

Queen Sheeba Pub II

4511 Baltimore Avenue, 215-382-2099. (\$) Very relaxed atmosphere with inexpensive drinks, great bar food, and arcade games!

Roosevelt Pub

2222 Walnut Street, 215-569-8879. (\$) English-style pub featuring 18 drafts and 15 bottled beer varieties. Featuring Best of Philly hamburger and "casual affordable" menu. \$2.95 1/2-lb. burger and fries combo, appetizers and more. DJs and a pool hall.

Rotten Ralph's

201 Chestnut Street, 215-925-2440. (\$) Casual and cozy neighborhood 25-seat bar and 30-seat upstairs café with nice window seating. Steaks, snacks and sandwiches will accompany your choice from our 19 brew taps!

Sal's on 12th

200 S. 12th Street, 215-731-9930. (\$\$) "A little South Philly in Center City". We offer everything from pasta with red gravy or Alfredo sauce to huge sandwiches and appetizers.

Skinner's Dry Goods

226 Market Street, 215-922-0522. (\$) Skinner's is one, or all, of many things. Skinner's is not a lounge. Skinner's is not fine dining. Skinner's has no theme. Skinner's salutes the power of the negative.

Slainte Pub and Grill

3000 Market Street, 215-222-7400. (\$\$) Homemade fish and chips with a Harp Lager Beer Batter, Shepherd's Pie, Bangers and Mash, Harp Lager Cheddar Cheese Dip, Hearty Sandwiches, Salads, and Appetizers. Slainte now serves food till midnight & later on Thursday, Friday & Saturday Nights. There are also daily lunch specials for \$6.99.

Smokey Joe's

210 S. 40th Street, 215-222-0770. (\$\$) Not just for drinking, this "Pennstitution" serves the best burgers on campus. Check out Smoke's new look. Voted one of America's top 100 College bars by Playboy Magazine. Our new chef is a Culinary Institute graduate who threw away the corporate world for the cozy world of Smoke's. PLEASE SEE OUR AD, PAGE 14

Society Hill Hotel Bar

301 Chestnut Street, 215-925-1919. (\$) Restored Old City Bar built in 1832. Serving quality local beer, an innovative wine list, and the best food in the city.

Standard Tap

901 N. 2nd Street, 215-238-0630. (\$\$) The area's best local beer featured exclusively on draft. Rotating seasonal menu, excellent weekend brunch, and late night dining until 1 am. 7 days a week. Deck open Spring-Fall.

Standing O Bistro & Bar

237 S. Broad Street, Doubletree Hotel, 215-893-1600. (\$\$) Newly renovated and located at the lobby level of the Doubletree Hotel. Serving a variety of sandwiches, salads, entrees, and a selection of bar foods in a cozy atmosphere.

Strikes Bowling Lounge

4040 Locust Street, 215-387-BOWL. (\$) Although Strikes is known best for its bowling, the Lounge carries a varied assortment of food and drinks that's sure to please anybody's craving.

Sugar Mom's Church Street Lounge

225 Church Street, 215-925-8219. (\$) Twelve taps. Good prices. Pints of Pabst Blue Ribbon \$2.00. Pints of Yards \$3.00 every day. Enjoy our pinball machines and pool tables. All sandwiches 12pm- 4pm 1/2 price. Call for daily specials.

T.A. Flannery's

11 S. 21st Street, 215-561-1163. (\$) Irish pub run by a third-generation saloon keeper. Great roast beef and roast pork sandwiches. Everything fresh made on premises. Come join us for a pint, a sandwich and a great time with friends!

Tangier Café

1801 Lombard Street, 215-732-5006. (\$\$) Food, drink, shelter — a neighborhood, casual café. Tangier is a state of mind. Ten beers on tap, 80 in the bottle, best Buffalo Wings this side of Buffalo.

Tattooed Mom's

530 South Street, 215-238-9880. (\$) South Street's neighborhood bar. Reasonably priced food and drink seven days a week. Tattoos not required.

Tavern 17

220 S. 17th St., 215-790-1799. (\$\$) Enjoy the casual, relaxing atmosphere as you dine from our creative, contemporary, neighborhood American Brasserie menu, featuring an 17 wines by the glass, microbrews and specialty cocktails.

The Bards

2013 Walnut Street, 215-569-9585. (\$\$) An authentic Irish restaurant and bar, offering contemporary Irish cuisine and a large selection of premium beers and Irish whiskies. Set in a comfortable atmosphere. Serving lunch and dinner daily, Sunday brunch and a late-night snack menu on weekends. Live entertainment! Weekly Penn and Wharton specials! City Paper "Best Irish Bar in Philly" 1997-00. Zagat Survey "Best Guinness in Philly; a treasure; proves the Irish can cook."

The Bike Stop

206 S. Quince Street, () Gay bar, leather oriented

The Blarney Stone

3929 Sansom Street, 215-222-5340. (\$) Monday: \$6 lute pitchers, \$4 car bombs, 25 cent wings during MNF Tuesday: Quizzo, half-price steaks and wraps, \$2.50 Molsons 9-12, Wednesday: \$1 you -call-it, \$2 domestics 9-12, Thursday: \$.50 night for 9-12, \$2 vodka drinks and select bottles 11-12 Friday: \$3 burgers 7-10, \$2 Miller Lite and Bud pints 10-12 Saturday: karaoke 10-12 Sunday: food specials, \$6 Miller Lite pitchers during football. \$2 umbrella drinks 9-12

The Elephant and Castle Pub & Restaurant

1800 Market Street, (S. 18th Street and Market Street), 215-751-9977. (\$\$) Not only do you need to see it, you need to experience it. The newest in a wonderful family of British pub style restaurants here in North America. Some say it's more British than Britain itself! 18 draught beers, 20 domestic and micro-brewed beers.

The Field House

1150 Filbert Street, (215) 629-1520. (\$\$) Field House, located within the Philadelphia Convention Center transcends

the traditional "Sports Bar" stigma. Field House offers a terrific combination of unique American pub fare, and moderately priced American classics. The menu provides ample flexibility to satisfy a wide range of customers, and allows Field House to host everything from a power business dinner to a weekend Alumni game watch.

The Khyber

56 S. 2nd Street, 215-238-5888. (\$) Located between Market and Chestnut streets. A fun bar and pub to hang out at, listen to live music or select tunes from the most eclectic juke box in town and meet new and interesting people from all over. Sample any of over 100 brands of beer: domestic, imported and microbrews.

The Plough and the Stars

123 Chestnut Street, 215-733-0300. (\$\$) Located within the beautifully restored Corn Exchange Building, the Plough and the Stars is an entirely new concept in Irish restaurants and bars. "The food is New Cuisine European and is extraordinarily good," City Paper. "Trendy without being overwrought," Zagat Survey. "This place is downright gorgeous," Philadelphia Weekly. PLEASE SEE OUR AD, PAGE 28

The Pour House Tavern

4213 Ridge Avenue, 215-848-2770. (\$) Monday: \$.25 jumbo wings and \$2 Miller Lite and Miller High Life, Tuesday: Trivia night, great prizes and \$2 Magic Hat #9, Fat Angel and Hocus Pocus, \$3 cheesesteaks and wings, Wednesday: All you can eat crabs, \$2 Bud Light and Michelob Ultra, Thursday: College Night, \$1 Miller Lite bottles and house drinks from 10-12, no cover, DJ, Friday: 1/2 price Martin's and Guinness from 7-9, \$4 2402 Becks 9-11, DJ upstairs, Saturday: Live music, \$2 Bud Light and Ultra, \$3 Newcastle, Sunday: NFL games, food and beer specials.

The Westbury

261 S. 13th Street, (13th Street & Spruce Street), 215-546-5170. (\$\$) Lots of different chicken, steak, seafood and pasta. Great soups and sandwiches. The Westbury is Philadelphia's friendliest neighborhood pub. Always open for lunch and dinner, we provide a full menu along with daily drink specials. There are seven televisions and a jukebox. Many different social groups and sports teams call the Westbury their home. Best of all, there are discounts for students all night long, seven days a week.

Westy's Tavern

1440 Callowhill Street, 215-563-6134. (\$) Great food. Wing night on Thursday and Sunday nights.

Woody's Bar

202 S. 13th Street, 215-545-1893. (\$) Woody's menu features sandwiches, salads, soups made daily, panini and an array of desserts and coffee drinks including cappuccinos and lattes. Our daily specials are a favorite!

SEAFOOD

Anastasi's Seafood Ristorante

1101 S. 9th Street, (southeast corner of 9th and Washington Avenue), 215-462-0550. (\$\$\$) Great seafood! Fresh, every day!

Chart House

555 S. Columbus Boulevard, 215-625-8383. (\$\$\$) This waterfront hot spot offers a great river view and is also noted for its seafood and prime rib. Two outdoor decks. Complimentary valet parking.

Devon Seafood Grill

225 S. 18th Street, Rittenhouse Square, 215-546-5940. (\$\$\$) Great seafood. Fresh and delicious fish 7 days a week!

DiNardo's Famous Crabs

312 Race Street, 215-925-5115. (\$\$) Seafood specialties including steamed Louisiana Hard Shell crabs and sautéed garlic crabs, all featuring the DiNardo family's secret recipes. Full menu including chicken, steaks, pasta and salads too! All you can eat crab nights are Monday — crabs, fries and coleslaw only \$32.

Gloria's Gourmet Seafood Cafe

120 Fairmount Avenue, 215-235-5290. (\$\$) Gourmet seafood with live jazz.

Ippolito's

1300 Dickinson Street, 215-389-8906. (\$\$) Seafood Store in South Philly, freshest fish on the market.

Little Fish

600 Catharine Street, 215-413-3464. (\$\$) Fusion seafood restaurant.

McCormick and Schmick's Seafood

1 S. Broad Street, 215-568-6888. (\$\$\$) Great seafood! Sandwiches for lunch, steak and lobster for dinner. Also offers pasta, fried chicken and many other tasty foods.

O'Hara's Fish House

3900 Chestnut Street, 215-349-9000. (\$\$) Serving fresh seafood, charbroiled steaks and burgers, BBQ ribs. Large selection of imported and domestic beer, student discount nights and crab legs every week. Live music and karaoke.

Oceanaire Seafood Room

700 Walnut Street, 215-625-8862. (\$\$\$) This fine seafood chain has finally made its way to Philadelphia! The Oceanaire prides itself on having only the freshest fish to offer, but don't worry, there is also plenty to choose from for non-fish eaters.

Philadelphia Fish & Company

207 Chestnut Street, 215-625-8605. (\$\$\$) Established in 1982, this restaurant in historic Philadelphia has earned a national reputation for its innovative approach to seafood preparation. Fine wines & cocktails. Outdoor dining available.

Phillips Seafood

200 N. 17th Street, 215.448.2700. (\$\$\$) Originally known for their Maryland style crab cakes and regional fare, Phillips has expanded in location to Philadelphia. It is located in the Sheraton Philadelphia City Center Hotel. The menu includes a raw bar, a variety of fresh fish, and pastas. Steaks and other meats are available for non-seafood lover's. Phillips is famous for their soups and crab cakes, so be sure to check them out!

Rock Lobster Club

221 N. Columbus Boulevard, 215-627-7625. (\$\$\$) Rock Lobster is a perennial winner of "Best of Philly" recognition from *Philadelphia Magazine*—"Best food, best waterfront bar, most convivial mix of people and most fun!" Enjoy upscale dining in a beautiful setting reminiscent of a New England yacht club. Live rock dance bands entertain Wednesday-Sunday, making Rock Lobster the place to be. Open seasonally.

Roy's

124-34 S. 15th Street, 215-988-1814. (\$\$\$) Hawaiian fusion is: the freshest local ingredients, European sauces, bold Asian spices with an emphasis on seafood.

Sansom Street Oyster House

1516 Sansom Street, 215-567-7683. (\$\$) Oyster bar/seafood house in the heart of Center City since 1947. "Best of Philly" Raw Bar.

Seafood Unlimited

270 S. 20th Street, 215-732-3663. (\$\$) Live lobsters, softshell crabs, and king crabs are available, as well as tuna, scallops, shrimp, and at least 15 different kinds of fresh fish daily. We also have Philly's best Happy Hour, featuring \$2.50 Yuengling Lager drafts, \$5 wine, \$5 margaritas, and \$5 appetizers like peel&eat shrimp, blackened chicken quesadilla, portabella mushroom salad, steamed mussels, and more.

Snockey's Oyster and Crab House

1020 S. 2nd Street, 215-339-9578. (\$\$) Casual dining with a wide selection of different seafoods: lobster specials, hard-shell crabs, oysters, five to six different broiled fish each night. Nonsmoking section available at certain times. Luncheon specials every day.

SoleFood

1200 Market Street, (Loew's Hotel), 215-231-7228. (\$\$\$) It is not just for seafood lovers, but for everyone that enjoys something fresh and different. An inviting decor of warm woods, soothing colors, elliptical tables and banquettes is the perfect backdrop for what can only be described as an ideal dining experience.

Sotto Varalli

231 S. Broad Street, 215-546-6800. (\$\$\$) Sotto Varalli has a classic seafood menu with many Mediterranean twists. Freshness is a key word here and so is variety - many options for the non-seafood lover- pasta, steaks and chops! The decor is sophisticated yet playful - from its hand blown glass starfish pendants and waterwalls to its giant squid which floats over the bustling bar. Entertainment on weekends. Handicapped accessible.

Tir Na Nog

1600 Arch Street, 267-514-1700. (\$\$) "The air around our table was whirling with the sounds and aromas of Ireland. And for just a moment I was transfixed." Craig LeBan, Philadelphia Inquirer

SOUTHWESTERN/CAJUN**Adobe Café**

4550 Mitchell Street, 215-483-3947. (\$\$) Features high-quality, moderately priced southwestern cuisine. The house specialty is blackened catfish with a margarita sauce. There is an outdoor café and free parking. Outdoor heated patio.

Bourbon Blue

2 Rector Street, 215-508-3360. (\$\$\$) Get a taste of New Orleans at this Manayunk restaurant and bar. Features southern fare such as oysters, crawfish, and jambalaya.

Café NOLA

414 S. 2nd Street, 215-574-1687 215-627-2590. (\$\$) Also located at 414 South St. on Head House Square. This great Creole restaurant with an Italian flair has been getting rave reviews. A perfect place for a date or a special gathering. Also available for private parties and social gatherings. We have a great party space for groups of 100 to 250 people — any kind of party, college gathering, and such.

Les Bon Temps

114 S. 12th Street, 215-238-9100. (\$\$\$) Les Bons Temps is a relaxed fine dining restaurant located in the heart of Center

City Philadelphia. We specialize in cajun and creole cuisine prepared by our executive chef and co-owner John Mims. We have a first floor dining room and full bar with mezzanine and balcony seating. On our second floor we offer an additional bar with room to enjoy cocktails with friends while lounging on our decadent couches. This is an ideal location for a relaxing night out. This room will also be available for private parties. Come visit us to experience the true essence of New Orleans right in Philadelphia!

Ortlieb's Jazzhaus

847 N. 3rd Street, 215-922-1035. (\$\$) World-class jazz artists nightly, with no cover charge on weekdays. Original brewery tavern, featuring American and Continental cuisine, with many seafood dishes as well.

Santa Fe Burrito Company

212 S. 11th Street, 215-413-2378. (\$) Great Southwestern food for the person on-the-go. The relatively inexpensive menu features mostly chicken and veggie burritos that can be accompanied with crunchy tortilla chips.

Tori's Brickhouse

119 South Street, 215-627-4866. (\$\$) A restaurant and bar that has two cuisines. We also have a retro lounge and bar on the second floor and we do private parties. Thursday nights we have Quizzo at 9:00 PM. We serve food until 1:00 AM, seven nights a week.

Warmdaddy's

1400 S. Columbus Blvd., . (\$\$) Come dine, dance, and "experience the spirit of true Southern hospitality" at this great new locale in South Philly. Enjoy authentic Southern/soul food dishes and music with family or a fun group of friends.

SPANISH/LATIN**Alma de Cuba**

1623 Walnut Street, 215-988-1799. (\$\$\$) A modern Cuban restaurant and lounge serving innovative Latino cuisine and cocktails. Live Latin jazz quartet Wednesday nights.

Amada

217-219 Chestnut Street, 215-625-2450. (\$\$) Traditional and authentic Spanish Tapas - not a cookie cutter trendy spot. Features Flamenco performances every Wednesday night at 9:00p.m. and every Friday night at 10:00p.m.

Bar Ferdinand

1030 N. 2nd Street, 215-923-1313. (\$) The food here is straight tapas — hot and cold, salads, bocadillos and pinchos — and for the most part neatly presented. The authentic Spanish taste is apparent in the flaky empanada stuffed with eggplant and lentils, and drizzled with a swirl of romesco sauce. Another favorite is the asparagus and crab flan, a delicate, creamy custard served with a spoon.

Brasil's Restaurant and Night Spot

112 Chestnut Street, 215-413-1700. (\$\$) Authentic Brazilian cuisine. Fejoada, the national dish of Brazil, served on weekends, is one of the many delicious and different dishes served at this relaxing and romantic restaurant. Rodizio offered on Tuesdays and Thursdays.

Cafe Apamate

1620 South Street, 215-790-1620. (\$) A new Spanish addition to the ethnic BYOB's on South Street. The prices are perfect for a

student wallet and all dishes are prepared fresh.

Café Habana

102 S. 21st Street, 215-561-2822. (\$\$) Traditional Cuban cuisine. Visit our Mojito bar open until 2:00 a.m. Thursday, live jazz during dinner; Friday, live jazz; Saturday, Latin DJ spins salsa, merengue, and Latin pop.

Cebu

123 Chestnut Street, 215-629-1100. (\$\$\$) This new Old City restaurant brings an exotic menu to the table to accompany the exciting atmosphere. The cuisine is primarily Filipino with Spanish influence, allowing for some very unusual dishes. This restaurant is often the site of various events, such as a Red Carpet Fashion Premiere and Jazz nights that are soon to come. Open for banquets and private events 7 days a week (reservations for that are at 215-667-1317 or cebu@cebuphiladelphia.com)

Cuba Libre

10 S. 2nd Street, 215-922-3200. (\$\$\$) Cuba comes to Old City with the recreation of a 40's Havana street scene and contemporary Cuban Cuisine, including Cuban coffee and an extensive rum selection. Upstairs in La Galleria dining room, exhibits of Cuban artists change quarterly.

Isla Ibiza

1176 N. 3rd Street, 215-923-8500. (\$\$) Isla Ibiza boasts traditional Spanish cuisine in a traditional Spanish, homespun atmosphere. The most famous dishes offered are its tapas, but it also has a wide variety of authentic Spanish dishes.

Miami Cafe

429 South street, 215-238-1771. (\$\$) Delicious Cuban cuisine - pressed sandwiches, empanadas and plantains. Relaxed atmosphere on Philadelphia's South Street.

Mixto

1141 Pine Street, 215-592-0363. (\$\$) Traditional Latin food with a contemporary flare.

Noche

1901 Chestnut Street, 2nd Floor, 215-568-0551. (\$) This Center City hotspot offers a distinct and delicious menu including pizza, sandwiches, and empanadas. Happy hour, from 5:30-7:30 Monday-Friday. With a pool table, rock 'n roll jukebox, and a sexy panoramic view of Rittenhouse Square, Noche offers a lively and creative way to spend the evening!

Pura Vida

527 Fairmount Avenue, 215-922-6433. (\$) The restaurant has many many tempting traditional Mexican choices. The El Salvadorian pupusitas, a chewy corn cake cut into triangles and topped with cheese, or the aromatic ginger chicken soup, a Latin version of soothing chicken soup with rice are worth a try. Check out the Spanish/Latin cuisine at Pura Vida if your interested in a change of taste.

Sazon Restaurant & Cafe

941 Spring Garden Street, 215-763-2500/2600. (\$\$) Sazon serves traditional homemade Venezuelan fare. Sazon only cooks with olive oil and corn oil, not lard, chemicals or grease. We only use top quality means & ingredients. Come and join us for a romantic dinner for two, or have your birthday party here, or just come in for an Arepa & Mango Juice.

Tierra Colombiana

4535 N. 5th Street, 215-324-6086. (\$\$) Tierra

Colombiana boasts a relaxed and casual atmosphere and is open for breakfast, lunch, and dinner. With a large menu available, patrons can find a wide array of traditional Cuban and Colombian cuisine. Besides offering a vast list of wines that range from Spain to South America, they are also well known for their "batidos de frutas" (fruit smoothie shakes) and their Kiwi-Strawberry Mojito.

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Tinto Restaurant

114 S. 20th Street, 215-665-9150. (\$\$) If you're looking for atmosphere and fantastic food, look no further than Tinto. The warm environment is made better by the quality of food served. Delicious tapas are only the beginning of Tinto's menu, with desserts that end your meal on the right note.

Tragos

38 S. 19th Street, 215-636-9901. (\$\$) A new Latin lounge and nightclub offering food from Las Locas and tapas on the bottom floor. Upstairs is a giant dance floor that features live bands, jazz ensembles, and flamenco dancers. Come by Friday and Saturday nights for live DJ's. The bar offers over 40 kinds of tequila.

Valanni

1229 Spruce Street, 215-790-9494. (\$\$\$) Valanni offers distinctive Mediterranean cuisine and expertly crafted cocktails in an inviting neighborhood restaurant that is located only one block from the Avenue of the Arts. Relax inside our hip yet cozy interior for dinner or grab a seat outside, sip on cocktails and people watch. R. Evan Turney, executive chef, seizes all the exotic tastes and flavors of Mediterranean and Latin cuisine to create a distinct dining experience. Enjoy classics like paella and vegetarian tapas, as well as signature specialties such as walnut crusted duck breast with coffee cocoa spiced glaze and mussels with chipotle chile, basil and charred tomato broth. If you have never been to Valanni, you will discover a wonderful world of flavors. This unpretentious and welcoming place is a favorite of locals and Center City sophisticates alike.

STEAKHOUSE**Barclay Prime**

237 S. 18th Street, 215-732-7560. (\$\$\$) Barclay Prime is a luxury boutique steakhouse serving a traditional but modern menu in a contemporary setting.

Capital Grille

1338 Chestnut Street, 215-545-9588. (\$\$\$) Located on the Avenue of the Arts at the corner of Broad and Chestnut Streets, The Capital Grille has an exciting yet intimate atmosphere with a touch of relaxed elegance and style. The Capital Grille specializes in dry aged Steaks, Chops, a variety of fresh seafood, large Atlantic lobsters and Vegetarian entrees. The award-winning wine list features over 400 selections and there are five private dining rooms with seating for 10-100 guests. Let the masters of steak provide the perfect dining experience.

Chima

1901 JFK Boulevard, (215) 525-3233. (\$\$\$) Chima combines Philadelphia's most authentic Brazilian Churrasco cuisine with a stylish setting, world-class bar, table-to-table rodizio service and an excessive salad bar.

Fogo de Chao

1337 Chestnut Street, 215-636-9700. (\$\$\$)
This Southern Brazilian Steakhouse (also known as a churrascaria) offers a prix-fixe menu with 2 parts. The first course includes a gourmet salad bar with over 30 items. The second course includes 15 different cuts of beef, chicken, pork, lamb and sausage that are served tableside by the chefs.

JW's Steakhouse at the Marriott Hotel

1201 Market Street, 215-625-6074. (\$\$\$\$)
One of the great dining options at the Marriott.

Marmont Steakhouse & Bar

222 Market Street, 215-923-1100. (\$\$\$)
Simple, clean-cut menu. Old City's only steakhouse. Now with an expanded selection of new American and Mediterranean options.

Morton's of Chicago

1411 Walnut Street, 215-557-0724. (\$\$\$\$)
One of the best steakhouses in the city with a relaxed, yet sophisticated atmosphere. Also features lobster and veal chops and a "living menu" for guests to choose entrees at table-side. Clothing restrictions. Cigar friendly.

Pat's King of Steaks

1237 E. Passyunk Avenue, 215-468-1546. (\$) After a bocce game or a night at the opera, this is the place to line up for a sidewalk steak sandwich with onions, cheese, plenty of hot peppers and all the rest. Pioneer and originator of the steak sandwich since 1930. Non-smoking sections available. Open 'round the clock.

Prime Rib

1701 Locust Street, (at the Warwick Hotel), 215-772-1701. (\$\$\$\$)
Expertly prepared cuts of prime beef are the focus in a Deco-ish dining room with black lacquered walls, leopard carpeting and live piano and bass nightly. Business casual in Bar and front dining room. Jackets for gentlemen in main dining room.

Ruth's Chris Steakhouse

260 S. Broad Street, 215-790-1515. (\$\$\$\$)
1990 "Best of Philly" winner for steaks. Rivals The Palm for best steakhouse in the city. Menu also includes other entrees such as chicken, pork, and seafood, and conclude dinner with tasty homemade desserts. Diner's Club card also accepted.
PLEASE SEE OUR AD, PAGE 23

Smith and Wollensky

210 W. Rittenhouse Square, 215-545-1700. (\$\$\$\$)
The Rittenhouse Hotel is the latest home of this classic New York steakhouse, with its famous pea soup and renowned dry-aged steaks. The more casual Wollensky's Grill serves into the wee hours.

Table 31

1701 JFK Boulevard, (215) 567-7111. () From Georges Perrier and Chris Scarduzio, a steakhouse bistro in the Comcast Center. That's steaks, of course (go for the complex, slow-burn house-made steak sauce), in the requisite cuts and a range of pedigrees, lots of seafood options, and lighter dishes including pizzas.
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The Palm

200 S. Broad Street, 215-546-7256. (\$\$\$\$)
In the Bellevue Hotel, one of the best steak restaurants in the city. Pricey, but worth it. While the lobster, steak, lamb and veal is made to order, relax in the portrait gallery of famous Philadelphia faces.

THAI

Aqua

705 Chestnut Street, 215-928-2838. (\$\$)
Restaurant serving Thai and Malaysian cuisine. The menu offers a wide variety of soups, noodles, rice dishes, and some seafood entrees.
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Banana Leaf Malaysian Cuisine

1009 Arch Street, 215-592-8288. (\$) The food at Banana Leaf is extremely similar to that of Penang, its Malaysian cousin around the corner. It is consistently bursting with flavor and prepared with the freshest ingredients available.

Cafe de Laos

1117 S. 11th Street, 215-467-1546. (\$\$)
Tiny spot off of Washington Ave featuring Thai and Loatian Cuisine such as Laos hor'deurves, Thai treasure, om lao curry, tum mark, houg, lapp, ect. Lunch special \$7.95 (3 courses)

Chabaa Thai Bistro

4371 Main Street, 215-483-1931. (\$\$\$)
Through our cooking and family style serving, you may trace our charming tradition. We want to preserve the true spirit and tradition of authentic Thai that always uses healthy and fresh ingredients. All dishes are delicately prepared as we patiently wait for our herbs and spices to render a rich and full aroma.

Erawan Thai Cuisine

123 S. 23rd Street, 215-567-2542. (\$\$)
Eager-to-please family-run restaurant with all the stir-fry and curry dishes you expect and a few dishes you don't, like rack of lamb, a grilled veal chop and a very good crispy duck. Both the Philadelphia Inquirer and Citypaper describe their pad thai as "perfect". Modest pricing and serene atmosphere make this a good date spot. Open lunch Monday-Friday 11:30 a.m.-3 p.m. Dinner Sunday-Thursday 4:30 p.m.-10:00 p.m. Friday-Saturday 4:30 p.m.-10:30 p.m.

Heng's Thai Cuisine

1156 Baltimore Pike, 484-625-7777. (\$\$)
Formerly Thai Garden. A modern dining room offering special lunch menu and authentic Thai dinner menu. Pad Thai, steamed dumplings, all Thai curries, vegetarian dishes. Now open is the second location at Newtown Square. Both locations offer a sushi bar along with a romantic and serene dining experience.

Lemon Grass Thai Restaurant

3630 Lancaster Avenue, 215-222-8042. (\$\$)
Awarded "Best of Philly" '92 and '93 for its Thai food. Also, Readers' Choice Award for Best Thai Restaurant 1994 from Philadelphia Magazine. Features imaginative dishes, such as Evil Jungle Princess, Swimming Rama and Young Girl on Fire, and an extensive vegetarian menu. Also some fabulous desserts, such as mango with sticky rice and fried banana.

My Thai

2200 South Street, 215-985-1878. (\$\$) 1993 Reader's Choice Award City Paper, 1994 Popular Write-in Zagat Survey, 1995 Get Fit Calendar (Blue Cross Blue Shield), 1995 "Best of Philly" Philadelphia Magazine. 1997 Best Restaurant in America Magellan Press. 1997-98 Reader's Choice Award City Paper. 2002 "Best of Philly" Philadelphia Magazine. City Search 2003 winner of both categories: Audience and Editorial winner by vote.

Nan

4000 Chestnut Street, 215-382-0818. (\$\$\$)

Fine contemporary food in a clean, subtle atmosphere. Chicken in red curry, duck with spices are specialties of our chef. Great date restaurant.

Pad Thai

606 S. 2nd Street, 215-592-1168. (\$\$)
Authentic, contemporary Thai restaurant with a colorful and energetic atmosphere. Combination BYO with beer and wine service.

Pad Thai Shack

127 S. 18th Street, 215-557-0422. (\$) "Best of Philly" South East Asian take out. "Best Fried Rice", Philadelphia City Paper.

Pattaya Grill

4006 Chestnut Street, 215-387-8533. (\$\$)
"Best of Philly/Thai" 1996, Philadelphia Magazine. Rated "Excellent" by Zagat Survey 1999. Greenhouse in back. Serves Thai and French cuisine.
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Penang Malaysian Cuisine

117 N. 10th Street, 215-413-2531. (\$\$)
Authentic Malaysian cuisine that is a taste above the rest. Takeout available.

Siam Cuisine

925 Arch Street, 215-922-7135. (\$\$)
Recognized this year as an award-winning top Thai restaurant by Zagat Survey. Located in Chinatown. Features lemon grass soup and mee pu. Menu also includes spicy stir-fried shell fish, Siamese crispy duck and homemade coconut ice cream and Thai Herb cake.

Siam Lotus

931 Spring Garden Street, 215-769-2031. (\$\$)
Thai food done well. Authentic Thai dishes in a cozy chic atmosphere and smiling friendly service in a location convenient to get to with plenty of FREE parking.

Smile Café

105 S. 22nd Street, 215-564-2502. (\$\$)
Authentic Thai food served at a reasonable price. The menu offers a variety of dishes ranging from traditional pad thai to seafood served with a mango sauce.

Tamarind

117 South Street, 215-925-2764. (\$\$)
Specialties include pad Thai and sautéed shrimp and chicken in curry-coconut sauce.

Thai Singha House

3939 Chestnut Street, 215-382-8001. (\$\$)
Authentic Thai cuisine in a cozy, warm atmosphere. Specialties include fire game hen and spicy shellfish. The daily lunch special with three courses is \$8.95. Also offers an \$9.95 Sunday brunch and a \$10.95 early bird special. Six time Reader's Choice Award from City Paper. Philadelphia Inquirer says "exotic and delicious." Call for details.

Trio

2624 Brown Street, 215-232-8746. (\$\$)
Perhaps one of the best French-Thai fusion restaurants. Not to be missed are lemon grass soup, tamarind lacquered pork loin, and crispy tofu with julienne ginger. In desserts, their creme brulee made from silky custard flavored with floral Thai iced tea is a must try! They also have tiramisu and key lime pie on the menu.

Vientiane Cafe

4728 Baltimore Avenue, 215-726-1095. (\$) Vientiane is a comfortable BYOB with eclectic but tasty Laotian and Thai entrees.
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VEGETARIAN/HEALTH

36th and Spruce Fruit Salad

36th Street and Spruce Street, 267-808-6427. (\$) Fresh tasty fruit at cheap prices! The cart owner includes a free banana with every order.

40th and Locust Fruit and Vegetable Cart

40th Street and Locust Street, . (\$) With a variety of fresh fruits and vegetables, this cart has everything you need to stock your kitchen for healthy eating. While the prices are a little higher than other fruit carts on campus, they are better than those at Fresh Grocer and this cart carries vegetables, which the others do not.

Cereality

3631 Walnut Street, 215-222-1162. (\$) Cereality, a cereal bar and cafe, offers patrons cereal at any time of the day, with a wide variety of toppings and cereals. Have an old favorite or mix up a few flavors to come up with something brand new.

Energy Zone

3701 Walnut Street, (Pottruck Center), 215-898-6100. (\$) Refreshing, great-tasting smoothies! Meal-replacement and recovery shakes, supplements and bars as well as numerous healthy snacks for the body-conscious gym-goer.

Essene Café

719 S. 4th Street, 215-922-1146. (\$) Gourmet organic foods and cuisine featuring vegetarian/macrobiotic entrees, pasta, salads and sushi. Fresh-made juices, served cafeteria style.

Fresh Fruit Salad

36th Street and Spruce, . (\$) Fresh fruit served with a smile. The fruit cart owner includes a free banana with all orders.

Fruit and Vegetable Cart

40th Street and Locust Street, . (\$) Looking for fresh blueberries? How about some string beans? This Fruit and Vegetables Cart has them (and much more) all freshly delivered every day.

Fruit Salad Cart

33rd Street and Spruce Street, . (\$) Located near HUP (Penn's hospital), this food cart serves a variety of fruit salads.

Fruit Salad Truck

34th Street and Walnut Street, . (\$) This food truck serves a variety of fresh fruit salad combinations, offering customers a healthy alternative lunch option.

Gourmet to Go

1400 South Street, 215-545-5452. (\$) Voted Best Vegetarian Restaurant in 2007 in Philadelphia Magazine's esteemed Best of Philly Awards. Located right on the corner of Broad and South Streets, it's a happening place with delicious, original, now-famous vegetarian cuisine. Open 7 days a week, but fine dining only Thursday-Sunday

Govinda's Gourmet Vegetarian

1400 South Street, 215-985-9303. (\$\$)
Voted Best Vegetarian Restaurant in 2007 in Philadelphia Magazine's esteemed Best of Philly Awards. Located right on the corner of Broad and South Streets, it's a happening place with delicious, original, now-famous vegetarian cuisine. Open 7 days a week, but fine dining only Thursday-Sunday.

Horizons

611 S. 7th Street, 215-923-6117. (\$\$) The

owners aspire to be Philadelphia's "signature vegetarian restaurant". Surprisingly there is no granola, alfalfa sprouts or wheat germ anywhere on the menu. Instead there are exotic and tastefully done wild mushroom stuffings, spicy red chili cauliflower rolls, tamarind rum-glazed tempeh, roasted oyster mushrooms and creamy horseradish butter. They also have plenty of vegan wine and beer.

Natural Goodness Market & Cafe

2000 Walnut Street, 215-413-2290. (\$) Healthy, meatless entrees, soups, sandwiches, veggie burgers, salads, smoothies and fresh juices. Organic meats: chicken, beef, buffalo, ostrich, wild salmon. Debit cards accepted.

New Harmony Vegetarian Restaurant

135 N. 9th Street, 215-627-4520. (\$) Harmony is a smoke-free restaurant, offering over 100 items on its menu. We use soy products, wheat gluten and vegetables in our creations.

SaladWorks

3728 Spruce Street, 215-222-8899. (\$) Make your own fresh, delicious salad masterpiece! Fresh turkey sandwiches and pasta dishes.

VIETNAMESE

Cafe Huong Lan

1037 S. 8th Street, 215-629-9966. (\$) Cafe Huong Lan is a small scale, high quality Vietnamese restaurant.

Cafe Nhuy

802 Christian Street, 215-925-6544. (\$) Cafe Nhuy will personalize your hoagie, along with everything else on their menu, with Vietnamese flair. Using spices, sauces, and vegetables such as cucumbers and jalapeno peppers, Nhuy makes the most basic hoagie it offers interesting. It also offers up vegetarian options, like a hoagie, made with tofu or just a fantastic combination of vegetables. While the atmosphere isn't great, the desserts and drink mixes are.

Pho Cali Vietnamese Restaurant

1000 Arch Street, 215-629-1888. (\$) Join the "Pho craze"... the Vietnamese noodle soup raised to the nth degree. A myriad of options to personalize your pho bowl. We offer a perfect blend of Vietnamese cooking in a relaxed atmosphere.

Pho Xe Lua Viet Thai Restaurant

907 Race Street, 215-627-8883. (\$) Live seafood (lobster, crab, and shrimp) an special beef noodle soup. Vermicelli combinations.

Vietnam Cafe

814 S. 47th Street, 215-729-0260. (\$\$) This offshoot of the popular Vietnam restaurant in Chinatown arrives in West Philly offering the same Cha Gio (crispy spring rolls) and Pho Dac Biet at very affordable prices. With only 11 tables, this "elegant yet casual" BYOB doesn't take reservations and won't serve parties of 8 or more after 6pm.

Vietnam Palace

222 N. 11th Street, 215-592-9596. (\$) Casual Vietnamese dining seven days a week. Located in Chinatown. Banquet facilities for parties up to 100. Full bar available.

Vietnam Restaurant

221 N. 11th Street, 215-592-1163. (\$) This Vietnamese restaurant in Chinatown prepares all meals with care. The portions are generous and the prices are excellent.

The **ULTIMATE** Dining Experience



Here are some coupons for Fall

**Medium
3-Topping Pizza**

\$9.99

(code MD3T) expires 12/31/2008

**Large 1-Topping
Pizza & Any Side**

\$15.99

(code LGSD15) expires 12/31/2008

**Medium 1-Topping
Pizza & Any Dessert**

\$12.99

(code MDST) expires 12/31/2008

**EXTRA Large
3-Topping Pizza**

\$13.99

(code XL3TP) expires 12/31/2008



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