Dining Guide

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"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

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 Walnut 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!
From foie gras to sirloin tartare, Mémé serves it up

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 presented 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 butternut 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. Ca'nut'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 boasts eccentric decorations like silverware chandeliers that complement its unique New American cuisine.
New daily venue

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 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 stylish twist.

10 Arts prides itself in the incorporation of local produce 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.
Matyson offers truly eclectic flavor combinations

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 under 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.
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 information, 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.

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 the price was worth the sketchiness factor.

Newbyman’s Burger Shack
American/Fast Food

3925 Walnut St. (The Radian)
14th floor or 11th floor

TXT “Burger” to 41411
Open from 2 a.m. to 4 a.m.
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 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.
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 decor, from the mirror sun mosaic to the healing Buddha, all created by the chef and proprietor 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 delectable 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 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.
Iron Chef serves up a winning dinner

By REBECCA KAPLAN

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.

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Next came the black cod miso ($23), a flaky and tender 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 i shi 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.
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 on 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 the Middle Eastern theme will attract Hebrew speakers in the store.

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 exercise. It is surrounded by an interesting array of eclectic shops, including a car stereo shop across the street.

While perhaps not suitable 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.
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 parmesan ($14), a parmesan flan and strawberry vinaigrette, 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 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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Table 31

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George Perrier and Chris Scarduzio’s newest restaurant maintains their high-class reputation.

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

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

**BRASSERIE PERRIER**

French

1619 Walnut St.
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 5:00 p.m. to 7:00 p.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.

The rabbit, meanwhile — stuffed with foie gras and truffle — was too 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, fondue 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.
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 Mexican,” 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).

Some favorites include the Gui-sados, 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).

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

Distríto

**DISTRITO**

Mexican $$$$ 3945 Chestnut St. 215-222-1657 A taste of Mexico City in West Philadelphia

**El Azteca**

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714 Chestnut St. 215.733.0995
With Menu Turista, have it your way at Modo Mio


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 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 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.

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.
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 Birdright 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 Marigold 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 kebab, 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 sparkling 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.

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If you like Zahav, you might also enjoy...

AROMATIC HOUSE OF KABOB

Middle Eastern

113 Chestnut St.
215-923-4510

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
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 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 fillet 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 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.

Buddakan, a Stephen Starr restaurant, serves Asian fusion cuisine in a family-style atmosphere that’s both upscale and subdued.
Marrakesh offers groups a festive place to enjoy Moroccan food in a relaxed setting. Fresh naan (Middle Eastern flatbread) is your only utensil.

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 (Middle Eastern flatbread) as the only utensil.

You’ll start with a dish of 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’S'tella, 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 course on its own, as well as a nice transition to the final entree 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 sufficiently 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.

MARRAKESH
Middle Eastern $$
517 S. Leithgow St.
215-925-5929
Enjoy authentic Moroccan meals with bread as your only utensil.

Do you have an opinion about a restaurant that you’d like to share?

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The daily Pennsylvanian

Page 18
Wednesday, November 12, 2008

Dining Guide

Linda Li/DP Staff Photographer

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

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 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.

PUB & KITCHEN

Pub

1946 Lombard St.
215-545-6888

British-inspired gastropub serves a juicy Windsor burger

PUB FARE

$$

Dining Guide

The Pub and Kitchen

By ELIZA ROTHSTEIN
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New food on the block

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

**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.

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

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

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 glinting 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.

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

Abbyssinia Ethiopian Restaurant
226 S. 45th Street, 215-307-2424. ($)$ Abys-sinia 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
4327 Baltimore Avenue, 215-386-1971. ($$) Features East African, Ethiopian, Eritrean, Sudanese, Somali, 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, 215-726-8464. ($$) 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
4546 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
4539 Baltimore Avenue, 215-382-0555. ($$) Senegalese cuisine.

Sahara Grill
1354 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 NLL cityguide.

10th Street Pour House
262 S. 10th Street, 215-922-5626. ($$$) Breakfast and lunch. New Orleans style cafe 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. ($$$) One social bar menu including Moroccan Burritos, sophisticated beer list (Troegs, Flying Fish, Dogfish Head) and tastefully picked, affordable wines.

Abner’s
3813 Chestnut Street, 215-462-0100. ($$$) 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 potato dishes too! Broiled and fried seafood.

Allies American Grill
1201 Market Street, (Convention Center Marriott), 215-625-6726, ($$$) Coastal-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.

Ansell
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
142 S. 15th Street, 215-729-7300. ($$$) A new bar in Midtown Village brings a new take on drinks and small dishes. With an upstairs lounge and a rooftop deck, 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

Aspen

Au Bon Pain
3730 Walnut Street, 215-573-0605. ($$$) This well-known campus spot 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.

Back Home Cafe & 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.

Benedux
33 S. 3rd Street, 267-318-7289. ($$$) An extension of Eulogy Belgian Tavern. Offers a large beer, wine, cheese, and chocolate selection. Also serves light food fare, including fendues, pantins, 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

Boathouse Row Bar

Boston Market
3901 Chestnut Street, 215-222-8090. ($$$) Rotisserie chicken, mashed potatoes, cornbread and all the fixings. Eat in or take out.

Bridge Foy’s South Street Grill
200 South Street, 215-922-1813. ($$$) Turbocharged American cuisine on Philadelphia’s hippest fairway — South Street! Bridge 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.

Bridgeway’s Pub
2951 Market Street, 215-387-4787. ($$$) Bridgeway’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

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

Bull’s Lunch Truck
38th Street and Spruce Street, 856-630-7269. ($$$) Consistent good quality and the use of fresh ingredients make Bull’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. ($$$) But- tercup’s provides a comfy, airy atmosphere. Baking is done on premises and the menu includes sandwiches, salads and homely entrées.

Cadence
The Kimmel Center, 260 S. Broad Street, 215-670-2388. ($$$) Cadence offers a spectacular view of the Avenue of the Arts under the glass roof of Kimmel Center. They also serve one of the finest contemporary French brasserie cuisine.
Cafe Estelle
444 North 6th Street, 215-925-5080. ($$)
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 pappardelle served with sweet breads are well deserving. DVOR.

Cafe Pier One
4805 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 reciprocated 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 Phily’s hottest, hippest bar stall 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 & Vager shots, enjoy pool tables and a great jukebox. Let’s get it on!

Chaufer’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
450 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 Sassafras Street, 215-398-3313. ($$$)
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, 215-796-7785. ($) 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
98 South 17th Street, 215-575-6090. ($) 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

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., 625 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, 215-356-5540. ($) 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.

Delli’s Southern Cafe
51 N. 12th Street, (Reading Terminal Market), 215-574-0929. ($) Delli’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
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, 215-883-9400. ($$) 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 caliifornia 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 beers on tap and an excellent collection of reasonably priced wines to pair with your dinner. Bringing the kids? No problem, just BYO anytime, no corkage fee.

Dominio’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 Mar- ket), 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, 215-302-3427. ($$$) 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 Philip’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
80 N. 33rd Street, 215-222-4772. ($$) 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 sandwichs, 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
3515 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
1930 S. Columbus Blvd, Columbus Common- ion, 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, 215-222-4000. ($$) The name is a little deceptive, as Famous Philly Steaks offers much more than steak. It has both American and Chinese food options, and the menu ranges from steaks and hot sandwiches to fried rice.

Farmcia/ Metropolitan Café
15 S. 3rd Street, 215-627-6274. ($$$) Farmi- cia and Metro Cafe are open everyday but Saturday and Sunday Brunch is a special event. Bringing the kids? No problem, 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.

Fiume Bar
229 S. 45th Street, 215-546-9095. ($$$) Grab breakfast or a sandwich at this fantastic place outside dining by DLR. Serving American favorites.

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

Geno’s Steaks
1229 S. 9th Street, (9th Street and Passyunk Avenue), 215-389-0659. ($$) Three generations. The pork is hand-cut fries. Terrific outdoor dining by DLR. A friendly neighborhood pub.

Good Dog

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. ($$$) Chubby atmosphere. low ceilings, silk walls and a lot of woodwork.

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. HBC 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 rooftop room is also available for private parties.

Hemo’s
37th Street and Spruce, 215-546-2302. ($$$) 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, 215-925-3150. ($$$) The truck is seasonally located around campus and is roasted in our commercial oven daily. It offers a variety of 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 fresh range eggs, Lancaster County Bacon and locally grown vegetables and fruit whenever possible. Everything is homemade, including our soups, salad dressings, breads and preserves. Voted Best of Philly Breakfast.

Houston Market
4317 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 cheeses, steaks, 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
3311 Walnut Street, 215-222-4300. ($$$) Intermezzo Café is a little deceptive, as Famous Philly Steaks offers much more than steak. It has both American and Chinese food options, and the menu ranges from steaks and hot sandwiches to fried rice.

Jake’s Restaurant and Bar
635 Main Street, 215-483-0444. ($$$) Features innovative seasonal new American cuisine. Specialties include crab cakes, blackened salmon, grilled seafood, lamb loin and veal tournedos. Outrageous homemade desserts.

James
4020 South Street, 215-928-1111. ($$$) 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 Build- ings, (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, JL Sullivan’s offers the finest in food, spirits and atmosphere, with exceptional service and 34 HD TVs for the sports fan in everyone.

John’s Roast Pork
14 E. Snyder Avenue, (215) 463-1511. ($$$) Our Roast Pork is completely homemade. We use only top-quality pork and bone the meat right on premises. The pork is seasonally roasted and slowly 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 Wawecocca and Snyder Avenue since 1930 and has been a family business for three generations.

Johnny Rocket’s

Jon’s Bar and Grill
696 S. 3rd Street, 215-532-3900. ($$$) 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 tradi- tional 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

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, locally-sourced ingredients to create our menu of eclectic favorites. Located at the waterfront, Keating’s River Grill is the perfect location for not just a meal but a dining experience. Join us for Happy Hour,
Monday - Friday 5-7PM.
KFC
4322 Market Street, 215-682-5920. ($) Fast, delicious chicken.
Khan Hotdog Cart
Between 35th/36th Streets and Spruce Street, ($) This foodcart serves a variety of hot dogs, steaks, hot sandwiches and hoagies.

L2

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. ($$) Tuna hoagie and chickensteak great items at Lee's Hoagie House. Along with the #1 tuna hoagie and chickensteak on Penn's campus, Lee's also serves fantastic 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. PLEASE SEE OUR AD, PAGE 30

Liberties

Little Pete's Restaurant

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
120 S. 19th Street, 215-558-0800. ($$) 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 Satter 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, from 5-7 @ bar/café. Accessible parking.

Malhagony on Walnut
1724 Walnut Street, 2nd Floor, 215-732-3962. ($$) Plush cocktail 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 ventilations. 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, 215-222-0190. ($$$) 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
1639 Spruce Street, 215-731-9800. ($$$) 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

M and D's
4120 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.

McCrossen’s Tavern
529 N. 20th Street, 215-854-9233. ($$$$) Two row homes from the 1800's make up the present day McCrossen’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.

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

**Monk's Belgian Café & Beer Emporium**
626 S. 16th Street, 215-545-7065. ($$) The tall ship has been transformed into a classy restaurant dishing up food 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**

**Ms. Tootsie's Soul Food Cafe**
1214 South Street, 215-731-9045. ($$) Ms. Tootsie is a little more “uptown” than your typical soul food restaurant. Great home cooking, stylish surroundings. **PLEASE SEE REVIEW, PAGE 30**

**More Than Just Ice Cream**
1119 Locust Street, 215-574-6588. ($$) 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 dessert 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 craft beers and 30 bottled beers. Our menu features award-winning burgers, famous “Best of Philly” chicken wings, specialty sandwiches, 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. **PLEASE SEE OUR AD, PAGE 8**

**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.

**Mosshull**
401 S. Columbus Boulevard, 215-923-2500. ($$$) The tall ship has been transformed into a classy restaurant dishing up food 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**

**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. **PLEASE SEE OUR AD, PAGE 44**

**North Third Bar/Restaurant**
201 S. Broad Street, (Park Hyatt Bellevue), 215-701-1025. ($$$) Designed to be a St. Louis style bar and restaurant. — One of America’s Top Restaurants last 2 years. Trendy upbeat restaurant.

**Parkway Room**
201 Philadelphia Avenue, 215-751-6988. ($) Great atmosphere, excellent service, great food. The opportunity to experience fine dining on one side and a bar at the other.

**Philly Diner**
2901 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**
3901 Walnut Street, 215-382-3400. ($) Great atmosphere, excellent service, great food. The opportunity to experience fine dining on one side and a bar at the other.

**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**
3131 Walnut Street, 215-222-1608. ($) Great pizza at a great price.

**Plume**
2047 S. 3rd Street, Corner of Snyder Street & 3rd Street, 215-531-4100. ($) 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.

**Pothilly Sandwich Works**
1 Convention Avenue, (PennTower), 215-382-0548. ($) Pothilly's unique experience is defined by its combination of hot sandwiches, hand-dipped shakes, tasty desserts, sea scallops and filet mignon. Inventive vegetarian fare, too! Choose from 200 beers from around the world. Fine wines.

**Public House**
1801 Arch Street, 215-587-9040. ($) America's best eat and greet! Upscale bar environment with modern American favorites. **PLEASE SEE REVIEW, PAGE 34**

**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**
2829 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 60 stalls with local food from...
Dining Guide

Chef Moe Azizi prepares his menu fresh house (1848), with all of its original charm. 121 S. 19th Street, 215-564-6070. ($$) Saffron House Restaurant

items such as mascarpone stuffed French Chicken Cordon Blue. Specialty brunch Serves breakfast, lunch and dinner. Some Sabrina’s Cafe and Spencer’s, Too menus as well.

scramble. Extensive lunch and dinner pancakes, homemade granola, and tofu Market by stopping at this American BYOB.

Rx anthems. Whether you’re into AC/DC or hipsters alike. This casual neighborhood beer drinkers, and budget-conscious Tavern packs them in every night with an Royal Tavern

available in good weather. Royal Tavern

Pennsylvania, 215-389-6094. (8) 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 wall above average bar and a jukebox full of hip-shaking anthems. Whether you’re into AC/DC or Squeeze, PB& Gruner Veltliner, juicy burgers or baragle of poached summer vegetables, you’re apt to become a regular here.

Rx 4443 Spruce Street, 215-222-9590. (8) West Philadelphia BYOB offering everything from organic brunches to seared scallops at dinner. We feature all local, free range meats and live-caught fish, as well as produce from over 20 local farmers.

Sabrinas Cafe 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 5-7 p.m.


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


Savory on Spruce Street 3716 Spruce Street, 215-573-4431. ($8) 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 11 am.


Serrano / Tin Angel 20 S. 26th Street, (Between Market Street and Chestnut Street), 215-528-0775. (8) 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 coffee, 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 in its size in the country.

Shank & Evelyn’s 932 S. 10th Street, 215-629-1093. (8) Shank & Evelyn’s weekly hours are 8:00 a.m. - 5:00 p.m., Tuesday until Saturday. Handicap accessible. No 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. Menus items like shrimp and crab 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, 215-735-6735. ($) 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, 215-629-5780. ($) Authentic Award Winning Steaks

South Street Diner 140 South Street, 215-627-5288. ($) 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-11:00 AM. Lunch & dinner specials include dessert from our new bakery offering a variety of cakes and pies.

Spirit of Philadelphia 275 S. Broad Street, Pier 5 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.

Sportz Page 900 Packer Avenue, (at the Holiday Inn), 215-755-9590. ($$) Music, dancing and watching sports on wall to wall plasma screens.

Steak Queen 38th Street (Between Locust and Spruce), 267-205-5906. (8) Great American food for low prices! Service is quick and the food is always tasty.

Supper 926 South Street, (215) 592-6180. ($$$) 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 & Cafe 1 Logan Square, Four Seasons Hotel Philadelphia, 215-563-7100. ($$$) 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), 215-663-8443. (8) 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-alongs 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.G.I. is in the heart of Philadelphia’s LGTB 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 offering the best 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.


The Bourse Food Court and Specialty Shops 111 S Independence Mall East, 215-625-0300 ext. 1 (8) 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
2011 Walnut Street, 215-568-5863. ($) Open-air and sidewalk seating for dinner, Saturday brunch. Parking or easy public transit. Flavors from around the world. Good cocktail and beer list. Great for lunch and dinner.

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 celebrations. 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. ($$) Jazzy 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 Restaurant School 4207 Walnut Street, 215-222-4290. ($) 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) 338-1100. ($) 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 continuities 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, sport and beer lovers to the wine connoisseur and nightlife partiers, 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 quick after work, a night out at the club or a place to watch the game, TIME and its upstairs Bohemian Lounge will satisfy your appetite.


Tri Tone 1508 South Street, 215-545-0475. ($) Top rate international pub fare. Large vegetarian and Vegan selection. All the food is prepared fresh on the premises. Best dance club in the city. – from food, scotch and beer lovers to the wine connoisseur and more. Outstanding beer selection.

Triad 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.


Union Jacks Pub Manayunk 4801 Umbria Street, 215-482-0890. ($) 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, 215-564-0624. ($$$) Eastern European cuisine such as borscht, beef stroganoff and other Polish, Russian and German dishes including Transylvanian cassette, stuffed cabbage leaves, sauerbraten and wiener schnitzel.

Water Works Restaurant and Lounge 640 Water Works Drive, 215-286-9000. ($) Water Works Restaurant and Lounge, Philadelphia’s landmark dining experience offers mouthwatering cuisine and breathing-takes of BoatHouse Row and the Schuylkill River. Water Works is the perfect place for all occasions. Private events are welcome.

White Dog Café 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.

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 Gunn’s American Barbecue, and Dhilrnoo 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 Gray’s Ferry Avenue, (215) 735-5332. ($) 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, honest, cozy and unpretentious. Smoking allowed, soy products available, homemade goodies.

Ben & Jerry’s Ice Cream 218 S. 40th Street, 215-392-3902. ($) The finest quality all natural ice cream. It’s great to be on campus.

Capogiro Gelato Artisans 115 S. 11th 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 1790 Locust Street, Warren Hotel, 215-735-9797. ($) Espresso, cappuccino and spe...
cially coffee drinks as well as sandwiches, salads and desserts — great place to hang out, study or just grab some java and 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 Lewin and our pastry chef deliver delicious cuisine. Room available for private parties, theater or just relax. Delicious selection of 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 salads and sandwiches. Cookie and pie baskets are shipped nationwide and can be convenientlyordered on our Web site, PinkRosePastry.com.


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. 6th Street, 215-627-7666. Open 7 days a week. Serving vegetarian and regular food.


Hong Kong Café 3900 Walnut 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, 215-925-2850. ($$) Located near HUP (Penn’s Hospital), Hong Kong’s serves a variety of standard 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.


Nan Zhou Handdrawn Noodle Restaurant 927 Race Street, 215-923-1350. ($$) 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 234-256 N. 9th Street, 215-829-6088. ($$$) 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.


Ray’s Café & Tea House, Inc. 141 N. 9th Street, 215-922-5122. ($$$) Small café/restaurante. Serves Taiwanese cuisine followed by variety of coffees and desserts. Received “Best of Philly” for coffee for several years, including 1996 & 2000. Coffee’s uniquely brewed with syphon makers. BYOB. May come in only for meal, only for coffee/dessert or both!

Sang Kee Peking Duck House 238 N. 9th Street, 215-925-7352. ($) The real Hong Kong-style cooking. Specialize in all kinds of noodle dishes, Peking Duck and lobster. The best roasted duck wonton
Dining Guide

Leaky 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

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

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 sandwich. 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.

Campelo’s Deli
214 Market Street, 215-293-1000. ($)


Famous Fourth Street Deli
700 S. 4th Street, 215-923-3274. ($)

A very Philly. New/old-like deli where neighborhood residents and other city dwellers come together for some good old-fashioned 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. ($)


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, 215-382-2472. ($)

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 frat parties, sororities, and student club gatherings. A DELicious experience. Izzy and Zoe’s offers kosher style dishes.

Kibbitz in the City
703 Chestnut Street, 215-929-1447. ($)

Kibbitz is 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.

FOOD

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

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

PLEASE SEE OUR AD, PAGE 11

Shiao Lan Kung
930 Rittenhouse Street, 215-568-0688. ($)

Offering a wide variety of Cantonese cuisine, this cheap but tasty eateries ranks among the best in Chinatown. Share stir fries, noodles, soups, and poultry with family and friends.

Square on Oak
1905 Chestnut Street, 215-568-0688. ($)

A Chinese restaurants in west center city serving most of the typical dishes you would find anywhere else but unlike the food trucks, Square on Oak’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 it's menu. Good for those who want to try something slightly different. Order a lot of water.

Tai Lake
134 N. 16th Street, 215-922-6968. ($)

Specializing in seafood.

Tang Chinese Food
38th 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, 215-731-9990. ($)

Features a large menu with dishes from the Wok Chinese Seafood Restaurant "This truck has the best sesame chicken, fried rice and wonton soup. Menu also worth a try. The chef specials such as Honey Walnut A Chinese restaurants in west center city noodle soup in town. The flavor hot spot in Chinatown.

with fair trade coffee. Nice music, ser-

News
Zagat Survey.

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

of pastries and coffee, Hausbrandt Café prides itself on having the best selection of coffee in Philadelphia.

Java City
3601 Walnut Street, Penn Bookstore, 215-898-7205. ($) 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 we use locally produced and raised veg-
**Dining Guide**

**Day, September - April.**

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

**Park Restaurant**

227 S. 18th Street, 215-545-2262. ($$$) This Parisian style restaurant lies directly on Walnut 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, high tech atmosphere, Pari Cafe Creperie offers Parisian style crepes cooked much the way they were from their inception and offers a fresh, hearty and delicious alternative to the fast food dilemma. The crepe baker 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.

**French Onion Soup, duck à 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 bistros 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!

**Village Diner**

120 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.

**Zoom**

120 S. 11th Street, (215) 351-9901. ($$$) Owned by French chef Olivier Desaint-marine of Icarus 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).

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**AUDREY CLAIRE**

Audrey Claire


**Balcan Express Restaurant**

2237 Gays Ferry Avenue, 215-845-1255. ($$$) 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 Sura, Hungarian goulash, Serbian bean soup, Bulgarian salad. End dinner with our desserts baked in-house and best Turkish coffee in Philadelphia.

**Bitar’s**

947 Federal Street, 215-753-1121. ($) Bitar’s serves some of the greatest Mediterranean food in Philadelphia at one of the lowest prices. They are additionally very well known for their take-out sandwiches. A small Mediterranean market is also attached to the restaurant.
Hanah House of Pita
37th Street and Locust, 267-226-5869. ($)
Hanah House of Pita serves a delicious array of food including a variety of vegetarian options. The menu includes falafel, kabas, gyros, salads and platters.

Kanella
1001 Spruce Street, (215) 922-1773. ($)
“Whatever I serve at home is what I’ll serve at the restaurant,” says Konstantinos Pitilides. 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, grilling qui, whole fish in grape leaves, rabbit stews, homemade ice creams, and Cyprus coffee. The casual restaurant, where seats between 45 and 50, was designed by the chef’s wife, Caroline. Lunch and dinner dishes are priced competitively.

Karma
216 S. 19th Street, 215-765-1444. ($)
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
1834 Callowhill Street, 215-568-0750. ($)
A new Indian restaurant located near the Art Museum, King of Tandoor presents itself more as upscale than most other Indian restaurants in the city. The classily decorated is reflected in the slightly higher prices.

Lovash Indian Cuisine
230 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—Thursdays.

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 dishes, salad and appetizers. Sunday—Thursday 11:30 a.m. - 9:30 p.m., Friday and Saturday 11:30 a.m. - 10 p.m.

Stir India Restaurant
63 S. 38th Street, (Between Chestnut Street and Market street), 215-662-0181. ($)
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 50 items — including salad bar — available for lunch and dinner.

RESIST
CHANGE

...and crumpled up dollar bills, ATM transaction fees, and credit card interest charges. Use PennCash, the fast, easy, and smart way to pay for your purchases on campus.

Use it for a quick bite at Au Bon Pain, copies and printing at Van Pelt Library, a post-workout smoothie at Pottruck, and at many other locations.

For more information, or to start using your PennCash account, go to

www.upenn.edu/penncash

www.upenn.edu/penncash

BYOB. Great food and atmosphere of a Greek neighborhood tavern.

INDIAN

Ashoka Palace
38 S. 17th Street, (215) 564-6466. ($)
Ashoka Palace brings budget-priced Indian fare to an area of the city painfully devoid of South Asian spice. It isn’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 vindaloos and tikka masalas; house-specialty biryani dishes; and vegetable staples like navratan korma (a mildly spiced vegetable melange 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
165 S. 13th Street, 215-922-6061. ($$$)
Located in Midtown Village, Bindi shares several characteristics with it’s across-the-street sister restaurant, Lolita. Both are BYOB: Bindi encourages a mixing of vodka or rum with one of several housemade 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. Dishess such as Chana Masala Chicken and Pork Loin Vindaloos are dressed up with a special touch from Marcie Tureny, 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 Punjabi delicacy murgkukila 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
1834 Callowhill Street, 215-568-0750. ($)
A new Indian restaurant located near the Art Museum, King of Tandoor presents itself more as upscale than most other Indian restaurants in the city. The classily decorated is reflected in the slightly higher prices.

Lovash Indian Cuisine
230 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—Thursdays.

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 dishes, salad and appetizers. Sunday—Thursday 11:30 a.m. - 9:30 p.m., Friday and Saturday 11:30 a.m. - 10 p.m.

Stir India Restaurant
63 S. 38th Street, (Between Chestnut Street and Market Street), 215-662-0181. ($)
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 50 items — including salad bar — available for lunch and dinner.

ITALIAN

Abbraccio Restaurant and Bar
820 S. 47th Street, 215-727-8427. ($) 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, 215-627-6588. ($$$)
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
613 Chestnut Street, (Corner of 7th Street and Chestnut Street), 215-925-0900. ($$$)
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 TV’s, Great prices and drink specials.

August
1247 S. 13th Street, 215-468-5442. ($)
Barrel's Fine Food
1725 Wolf Street, 215-389-8108. ($$) Serving the finest Italian food in Philadelphia. All ingredients fresh. Food made to order.

Bellini Grill
220 S. 16th Street, 215-545-5919. ($$) Center City's Lunch and Dinner Bunch likes this affordable, family-run, family-style Italian BYO because chef-owner Jimmy Duka exudes unwavish 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.

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.

Bella Trattoria

Bistro La Baia

Bistro Romano Restaurant & Dinner Theatre
120 Lombard Street, 215-925-8800. ($$) 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.

Bomba Bomb Barbeque Grill & Italian Restaurant

Branzino Restaurant
261 S. 17th Street, 215-796-9103. ($$$) Elegant decor and great ambience complete with chandeliers, tasseled drapery 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 neighborhood 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 ambiance- wide variety of vegetarian offerings- dine while the music of Love, Frank Sinatra and Dean Martin 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
1538 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 BYO/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 traditions featuring many of Rome's signature dishes in a casually elegant ambiance. 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.

Crimini Ristorante Italiano
2611 S. Broad Street, 215-465-7750. ($$) Crimini'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 specialty, 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. 26th Street, 215-546-3935. ($$$) This elegant spot seems to cater almost every aspect of Italian cuisine, including Sicilian. Features good veal, fish, steak and pasta entrees. Open for lunch daily, with dinner till 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 bivelce 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-

Dining Guide
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supper club ambience- wide variety of
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inside the Moravian Cafés is New York’s award winning pizza for the last eight years and now we deliver also. We also have salads, sandwiches, homemade pasta & dishes. Free delivery.

**Gnocchi**
613 E. Passyunk Avenue, 215-532-8390. ($$) 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 curley 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!**

La Famiglia
8 S. Front Street, (Between Market Street and Chestnut Street), 215-922-2803. ($$$) Northern and southern Italian cuisine. Specialties include homemade pastas, meatballs, and the city’s best pasta e fagiolo. Open for lunch Wednesday through Friday.

La Forina Dell Citta
1701 Spruce Street, 215-875-8990. ($$$) 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 Frontera

La Locanda Del Ghiottone
130 N. 3rd Street, 215-267-9000. ($$) 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, 215-271-8601. ($$$) This Italian restaurant is slightly pricier for South Philly especially the mixed drinks. However, salads are a la carte. Service could be improved.

La Viola
253 S. 1st 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. ($$$) Authentic Italian cuisine. We specialize in Italian cuisine with an extensive menu featuring fresh pasta, chicken, veal, seafood and more. Full bar with a happy hour in an all-festive Brazilian atmosphere.

Le Virtu
1927 East Passyunk Avenue, (215) 271-5626. ($$$) This restaurant, complete with a full bar, is committed to being completely authentic Abruzzese Italian. You won’t find the same old pasta 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 ($16-28), 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 parlor.

Maggio’s Little Italian
1201 Filbert Street, 215-877-2920. ($$) This charming 1940’s New York Little Italy style restaurant. Specializing in Southern Italian cuisine. Servied family style. Private party rooms available.

Mama Palma’s Gourmet Pizza
2229 Spruce Street, 215-735-7837. ($$$) 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 pizzas. Feel free to bring wine or choose from our beer selection. Only cash or check is accepted. AMT on premises. Monday-Thursday 4-10, Friday-Saturday 11-1, Sunday 2-10. **PLEASE SEE OUR AD, PAGE 2**

Mamma Yolanda’s Recipes
4060 Chestnut Street, 215-387-5633. ($$) Traditional Italian antipasti dishes, as well as specials such as the Parmesan Crusted Veal Carlots with spinach gnocchi, tomato, and white asparagus in a white wine demi glace or the popular Pan Seared Diver Scallops with wild mushrooms, English pea risotto, parmesan crisp, and truffle oil.

Mezza Luna
736 S. 6th Street, 215-627-4705. ($$$) Famous for grilled veal chop, rack of lamb, and branzino (fresh fish).

Mio Sogno Italian Restaurant
2650 S. 13th Street, 215-467-3317. ($)$ This charming restaurant is a fully operational Italian 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. Vegetarian, full bar, wine and beer — BYOB — very informal, relaxed atmosphere.

New Style Pizza
4960 Chestnut Street, 215-387-5633. ($$) Pizza, pizza, pizza.

Omega Pizza
2145 South Street, 215-985-2989. ($$) Pizza, steaks and more.

Osteria
320 Spruce Street, 215-627-4110. ($$$) Italian cuisine served in small and unassuming BYOB.
640 North Broad Street, (215) 763-0920. ($$) This restaurant was nominated for the Best Brunch award and Best New Restaurant” award in 2008. Co-owners by Marc Vetri, it is a counter to its first Philadelphia venue, Vetri. Osteria, which means inn or tavern in Italian, is more homely 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, 215-271-0066. ($$) Paradiso is located in the oldest Italian-American business district in the country. The renovated casually-elegant restaurant has an open-air pizza 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, Bellemeade Hotel, Broad Street and Walnut Street, 215-772-1902. ($$$) Good, fast pasto go. Fresh and done daily. Sauces, soups, salads and sandwiches made fresh daily. Special entrees every day. Delicious pastas and dishes prepared before your eyes. Reasonable prices that will suit anyone’s budget.

Pat Bambino’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. The 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, complemented 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 hometown. Live jazz entertainment on Thursdays. Casual family restaurant that seats over 500 people. Featuring spaghetti entrees, rabbit, chicken and veal margarina and other great Italian food. With free parking and a full bar offering one of the best views in town. Every Thursday is Col- lege Thursday, which features our 15 layer lasagna 1/2 off with a valid college ID.

Ristorante La Buca
711 Locust Street, 215-928-0586. ($$$) Traditional Italian cuisine in an elegant setting, specializing in fresh fish.

Ristorante La Veranda

Ristorante Panorama and Wine Bar

Rocco Cafe
2180 South Street, 215-545-8783. ($$) A trattoria serving south Italian food prepared strictly with the freshest seasonal ingredients based on authentic recipes. Casual atmosphere and friendly service.

Royal Villa Cafe
1706 Jackson Street, 215-462-4488. ($$$) A great variety of pasta, seafood, chicken and real dishes available.

Salento
2216 Walnut Street, 215-368-1314. ($$) 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 you like antipasto and try our 6.50 for the extensive entree items.

Saloon
705 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, 215-920-8150. ($$) Italian food, specialty salads and hoagies. Take-out only. You have to try this place.

Scannicchio
2800 S. Broad Street, (Corner of Broad Street and Powelton Avenue), 215-460-4340. ($$$) 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 concert meal. Voted best BYOB 3 years in a row by the readers of the South Philadelphia Review, also Best South Philly Restaurant 2008. Sausage and Figs, Grilled Romaine, and Pork Chop Lasagne are a must try.

Shalom Pizza
7598A Haverford Avenue, 215-817-1287. ($$$) 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.

Solo
218 Market Street, 215-625-3955. ($$) Brick oven pizzeria, Italian beer, wines and a full bar. Great Burakas.

Sovalo
150 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, rabbit, chicken and veal margarina and other great Italian food. With free parking and a full bar offering one of the best views 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. Fantastic dessert and visibility. Desserts are homemade. Extensive, affordable wine list. Open seven days. Comfortable, rustic setting.

The Best House Pizzeria
4381 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 dress- ings are offered. Homemade soups are also popular. Call ahead with your order and we’ll hold our favorite for you. 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 price! Also, we can deliver! You can also eat.

The Olive Garden
1461 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 comp, which you get to visit and order as much as you want. By the way, we also serve seafood.

Tiramisu
528 S. 6th Street, 215-923-3355. ($$$) 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 din- ner Monday-Saturday. Rooms available for private parties.

Towne Pizza & Sub Shop Inc.
1900 Pine Street, 215-545-7570. ($$$) 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 come 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 pastas dishes including gnocchi, penne, ravioli, fettucini and rigatoni, as well as classic Italian desserts like gelato and homemade tiramisu. It is a BYOB.

Trattoria Primadonna
1026 S. Broad Street, 215-772-8330. ($$$) Known as a “music lover’s rendezvous” to opera buffs, the cafe is celebrating its 100th anniversary this year. The disco and cabaret fam- ily 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 “Adriatic.”

Villa Di Roma
906 S. 9th Street, 215-302-1295. ($$$) Family-style Italian specialties, such as chicken Neapolitan, and special pastas such as Ziti Franci, in an old-style Italian restaurant located in the Italian market. Fresh asparagus with caprici sauce is a favorite.

Vinci’s
1820 S. 13th Street, 215-336-8496. ($$$) We offer a full menu, from 20 appetizers to 25 entrees. A full-service, top shelf bar, including over 50 volkeds, from around the world and over 50 domestic and imported bottled beers. We offer 8 screens to help you see all the sporting events, including all NFL games on Sundays. Every NFL game played is shown in our establish- ment. We are open seven days a week, 24 hours a day. Every day on the web at: www.vincenzos.biz.
JAMAICAN

Brown Sugar Cafe
215 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, roots, 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 vegeterian tofu. It also serves homemade fruit juices.

Gigi and Big R's
38th Street and Spruce, 619-389-2150. ($$) Gigi and Big R's mixes traditional Caribbean food with American flavor to produce appetizing dishes. Make sure you visit their restaurant at 5941 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 excellence is the name of the game, and pork, curry, Jamaican homemade island juices as well as chicken, beef and vegetable patties. Very popular with students.

JAPANESE

Rum Bar
2065 Walnut Street, 215-751-6404. ($$$) Located on the 15th floor of the Ritz-Carlton, Rum Bar features conching 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.

Korean

Anjou

Korean Bar
1225 Raw Sushi and Sake Lounge
627 South Street, 215-851-6285. ($$$) ByOB with traditional, yet creative, cuisine. Special rolls and combos are offered, as well as a broad offering of vegetarian options.

Shoji Sushi
30 East Street, 215-351-9890. ($$$) Creative Pan-Asian cuisine and sushi shipped along an elliptical conveyor belt. Please see our AD, Page 8

Moshii Moshi
108 S. 18th Street, 215-396-9590. ($) 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 sukiyaki.

Nara Japanese Restaurant
A3-308 South Street, 215-387-1803. ($) Great sushi and teriyaki dishes right on campus. Reasonably priced, too.

Pod
3636 Sansom Street, 215-863-1803. ($) Creative Pan-Asian cuisine and sushi shipped along an elliptical conveyor belt. Please see our AD, Page 8

Shinju Sushi
930 Locust Street, 215-351-8625. ($) ByOB with traditional, yet creative, cuisine. Special rolls and combos are offered, as well as a broad offering of vegetarian options.

Shiroi Hana

Umi
1008 S. 12th Street, 215-496-9950. ($) Fresh Pan Asian sushi and tempura, which qualifies as the hottest addition the Rittenhouse nightlife, Best of Philadelphia. Please see our ad, Page 9

Anjou Los Caballitos
104 S. 21st Street, 215-557-9593. ($$) 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.

CANTINA LOS CABALLITOS
45 N. 12th Street, Reading Terminal Market, 215-922-0221. ($$) Located downstairs at the Bellevue at Broad and Walters 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 Street, 215-527-6200. ($) This new innovative New World Mexican restaurant features 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.

MEXICAN

12th Street Cantina
45 N. 12th Street, Reading Terminal Market, 215-922-0221. ($$) Also located downstairs at the Bellevue at Broad and Walters Streets. Great atmosphere, great food and drinks for those in need of a quick and tasty Mexican meal, stop by El Fuego in an exciting atmosphere.

Cantina Los Caballitos
1651 E. Passyunk Avenue, 215-755-3530. ($) Mexican food goes gastro-pub on East Passyunk Ave. Along with the 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 ncuos 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
5381 Chestnut Street, 215-222-7222. ($) A great atmosphere, good food, friendly service and a fantastic tequila bar. Please see our ad, Page 9

Copaiba
4600 Spruce Street, 215-382-1338. ($) With a location on campus, one at 1819 Grant Avenue, and a new location at 1716 Chestnut, Copa is celebrating more than 25 years of fun with award-winning margaritas, spanisch fries and the hit of the week -- Tacos Mignon. 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 Miavi at 1716 Chestnut Street.

Districio
2945 Chestnut Street, 215-222-1677. ($) 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 do not disappoint 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, 215-733-0885. ($) Some of our customers have told us that when they eat out at 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 a delicious and 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 mexican border cuisine. Home style authentic food for both the burro burrito and whole wheat taco. Classic border enchilada sauces classic pumpkin sesame mole & vegetarian tamales.

El Vez
131 S. 13th Street, 215-328-9800. ($) Yet another addition to the Stephen Starr lineup, El Vez features authentic Mexican dishes served in an eclectic setting.

Hot Tamales Café
1805 JFK Boulevard, 215-557-9009. ($) It's
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.

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Volvo Financial had a sale and so are we OVER 80 VOLVOS IN STOCK

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Founded in Philadelphia in 1979, we moved to the wholesale capital of the world in 2001. Buy from where the dealers buy, Manheim Imports. Contact Joe Moore W74, Pam Bensin, or Ed Diamond.

Read “about us” at: www.manheimimports.com

712 Lancaster Rd
Manheim Pa 17545
(717) 665-6611
MexiCal
110 S. 40th Street, 215-222-2667. ($$) Mexican food with a California flavor.
Mexican Post Restaurant & Bar
104 Chestnut Street, 215-923-3233. ($$) Mexican restaurant in Old City. Open for delicious Mexican dinners, snacks and drinks. Great chicken quesadillas. Their enchilada suiza is also recommended. Friendly service. A good place to start off an evening or to wind down with a snack after a bit film.

Mission Grill

Muchos Tacos
38th Street and Spruce Street. ($) Attractive 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
6156 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. ($$) Fascinating decorations fill this small Tex-Mex restaurant. Homemade chips, fish tacos, and grilled chorizo, along with traditional fare, make up the affordable menu. Sucking pigs delivered.

Plaza Garibaldi

Qdoba Mexican Grill
230 S. 40th Street, 215-222-2887. ($$$) This Mexican food truck 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 mole. 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.

Taco de Gallo
1501 South Street, 215-772-3003. ($$) 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.

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
39th Street, (Between Walnut and Chestnut), 610-529-2030. ($$) With quality Mexican food served up hot and fresh, Tacos Don Memo will satisfy your need to spice it up.

Taqueria El Jarocho
1130 S. 13th Street, 215-463-2020. ($$$) A new Mexican restaurant is a great new hot spot just off of South Street.

Taqueria La Veracruzana
906 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, 215-230-7280. ($$$) Dine at the bar or dine at the bar. This new Mexican restaurant is a great new hot spot just off of South Street.
Mamm's Vegetarian
18 20th Street, 215-751-9477. (S) Mamm's vegetarian is a lively middle eastern joint serving one of the fresh falafel sandwiches. Not only are its ingredients fresh but everything including the 250 pita breads baked daily are made fresh on the premises. The menu is not very extensive but it's a must try if you're craving a taste of the Middle East.

Maoz
248 20th Street, 215-625-3500. (S) A Dutch chain serving all-vegetarian falafel. You can build your own sandwich from the vast selection of fresh vegetables, toppings and sauces.

Marrakesh
517 S. Lehigh Avenue, 215-925-3500. (S) 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

Ramä’s
40th and Locust Street, 215-483-6547. (S) Hungry but low on cash? Ramä’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. Ramä’s has been serving the University City community for 22 years.

Rana Middle Eastern Cuisine
3013 Lancaster Avenue, 215-222-7138. (S) 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. (S) 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. (S) 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 “mezuzas” 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 a favorite, the hummus is probably the best in town and so are the delicious dishes made with pomegranates.

Shaheen’s
1823 Sassafras Street, 215-569-1160. (S) This new Middle Eastern restaraunt is a hidden gem. Shaheen’s offers entrees like lamb shish kebab with pomegranate sauce and fresh hummus. The menu has a wide variety of choices, including Chinese, Thai, and Vietnamese. The food is delicious and the atmosphere is cozy.

Shoney’s
4100 Chestnut Street, 215-626-8081. (S) Offering everything from fried chicken to pizza, Shoney’s is a popular spot for students and families. The service is fast and friendly, and the food is consistently good. Recommended for those looking for a quick and affordable meal.

Siam Thai Restaurant
1900 Chestnut Street, 215-922-3288. (S) A cozy Thai restaurant in the heart of the University City. The menu offers a wide variety of Thai dishes, all cooked to order. The atmosphere is warm and welcoming, making it a great place to enjoy a meal with friends or family.

Souk Mediterranean Cuisine
320 S. 13th Street, 215-922-8688. (S) Live music with a club and bar atmosphere. The food is delicious and the drinks are even better. Perfect for a night out with friends.

Stir Fry
3520 Chestnut Street, 215-922-8688. (S) A Chinese restaurant that serves all-vegetarian dishes. The menu offers a wide variety of options, from stir-fried noodles to deep-fried appetizers. The food is fresh and flavorful, and the service is friendly.

Tawan
4500 Sansom Street, 215-626-0909. (S) Thai cuisine at its finest. The menu offers a wide variety of Thai dishes, all cooked to order. The atmosphere is warm and welcoming, making it a great place to enjoy a meal with friends or family.

Tia’s Kitchen
1325 Spruce Street, 215-922-8688. (S) A casual Mexican restaurant that serves all-vegetarian dishes. The menu offers a wide variety of options, from burritos to tacos. The food is fresh and flavorful, and the service is friendly.

Tiki Room
4000 Chestnut Street, 215-626-8081. (S) A cozy Thai restaurant in the heart of the University City. The menu offers a wide variety of Thai dishes, all cooked to order. The atmosphere is warm and welcoming, making it a great place to enjoy a meal with friends or family.

Togo’s
1500 Sansom Street, 215-922-8688. (S) A fast-casual chain that serves Japanese rolls and sushi. The menu offers a wide variety of options, from sushi rolls to bento boxes. The food is fresh and flavorful, and the service is friendly.

Tower 80
3000 Chestnut Street, 215-922-8688. (S) A casual Chinese restaurant that serves all-vegetarian dishes. The menu offers a wide variety of options, from dumplings to lo mein. The food is fresh and flavorful, and the service is friendly.

Tran’s Vietnamese Salad Bar
4000 Chestnut Street, 215-626-0909. (S) A cozy Vietnamese restaurant that serves all-vegetarian dishes. The menu offers a wide variety of options, from pho to spring rolls. The food is fresh and flavorful, and the service is friendly.

Tunick’s Turkish Kitchen
2047 Green Street, 215-922-8688. (S) A cozy Turkish restaurant that serves all-vegetarian dishes. The menu offers a wide variety of options, from kebabs to iskender. The food is fresh and flavorful, and the service is friendly.
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


Black Sheep

247 S. 17th Street, (17th Street and Latimer Street), 215-345-9473. ($) 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.

Fergie's Pub

1214 Sansom Street, 215-928-8118. ($) Fergie's Pub is a very reasonable, very friendly, neighborhood pub thirsty. A wide variety of traditional Belgian food is also available. The second floor features a "coffein room" decorated with burial caskets. Philly's only real Belgian-themed pub in Rittenhouse Square with 3 floors, State-of-the-art full-size beds. Fully furnished w/ full-size beds.

BOLD, STATE-OF-THE-ART STUDENT APARTMENTS

The Radian's daring lines and cutting edge student lifestyle is your boldest choice for off-campus freedom. Philadelphia's new landmark is at 39th & Walnut with 14 floors, street-level shopping and restaurants, all right next to University of Pennsylvania. Space is limited. Don't miss out...
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 Bar is open seven days a week with entertainment nightly. The entertainment includes Quiz (pub’s quiz), Irish music and local bands.

Finnigan’s Wake
4417 Main Street, Mayanuk, 215-482-7242. ($ Las Vegas Lounge
704 Chestnut Street, 215-392-9333. ($ Great menu including mussels, crab cakes, huancay style, and our 10 oz Prime Burger. Awesome daily wine special in addition to our regular low prices.

Lucast Bar
235 S. 10th Street, 215-925-2191, 215-627-8550. ($ Local tavern. Good food menu. 12 beers on draft: Toopies, Flying Fish, Hoo- gaarden, Sam Adams Summer, Guinness, 12 beers on draft; Troegs, Flying Fish, Hoegaarden. Beautifully restored, with some of the best Americana around- almost famous wings, chicken Cajun sandwich, salads, and more! 2 pool tables, piano, pinball, TV's 2 rooms. 2 completely separate vibes; Newly remodelled, capacity up to 400 people; DJ's spinning nightly Wed - Sat; Home of the $20 all you can eat and drink Drunken Monkey. Happy Hour Wed through Sat 1 bottle. Dinner served nightly until 11pm. No cover.

Lucy's Crossing
1714 Cherry Street, 215-564-5203. ($ Serves a light fare of hamburgers, sandwiches and chill, and offers a weekend brunch.

Mccillin's Old Ale House

MccInglene's Bar & Grill Inc.

Mississippi Crewe
1511 Locust Street, 215-732-5797. ($ Attracting a young, professional crowd, Mississippi Crewe, named after the owner who runs the place, offers a wide variety of food and drinks. We offer you the best experience in downtown Philadelphia. From our full bar to our delicious menu, we have something for everyone.

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 1900, this charming Irish Tavern has been home to an extensive assortment of quality food items, beautifully prepared, and uniquely priced, making New Deck a Pennsylvania tradition. Home of Philly’s first Quiz. Monday and Wednesday at 10:00 pm. Best happy hour food and drink specials. Best happy hour food and drink specials. Best happy hour food and drink specials.

New Wave Cafe
784 S. 3rd Street, 3rd and Caroline Street, 215-922-6484. ($) Come to enjoy a pool table, darts, sports on satellite, and Quiz 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, 215-528-9411. ($) Offers a variety of deli-style sandwich, steaks, hoagies, pizza, salads, vegetarian sandwich, appetizers and daily drink specials. We have a wide variety of beers on tap and in bottles, including domestic and imported beers.

Nodding Head Brewery & Restaurant
1516 Sansom Street, 2nd Floor, 215-569-7783. ($) A class- act. In the heart of Manayunk, the Nodding Head Brewery & Restaurant is open till midnight, the bar till 2 a.m. Not only do we serve the best beers on campus, we also offer the best food in the city. Nodding Head Brewery & Restaurant is Philadelphia’s number one choice for beer lovers, as well as an unlimited selection of quality food. The kitchen features classic American food, with a focus on local and seasonal ingredients. The restaurant is open for breakfast, lunch, and dinner, and also offers brunch on the weekends.

Oh! Sheal's Pub
1907 Sansom Street, 215-586-7071. ($) Great drinks as well as a great place to hang out.

Oscar's Tavern
3124 Sansom Street, 215-972-9938. ($ A great tavern.

Queen Sheeb pub
1411 Baltimore Avenue, 215-382-2099. ($) Very relaxed atmosphere with inexpensive drinks, great bar food, and arcade games!

Roosevelt Pub
2200 Walnut St, 215-569-8878. ($) English-style pub featuring 18 drafts and 15 bottle 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
261 Chesnut 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 St, 215-731-9930. ($) “A little South Philly in Center City”. We offer you, everything from pasta with red gravy or Alfredo sauce to huge sandwiches and appetizers.

Skinner's Dry Goods
236 Market Street, 215-922-9252. ($) Skinner’s is one of, or all, of many things. Skinner’s Lounge, Skinner’s isn’t for everyone. Skinner’s has no theme. Skinner’s�salutes the power of the positive.

Slaine Pub and Grill
3000 Market Street, 215-722-7400. ($) 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. Slaine now serves food till midnight & later on Thursday, Friday & Saturday Nights. We also have daily lunch specials for $6.99.

Smoky Joe's
210 S. 4th Street, 215-222-0770. ($) Not just for drinking, this Pennsitu- ation serves the best burgers on campus. Check out Smokey’s new look. Voted one of America’s top 10 College bars by Playboy Magazine. Our new chef is a Culinary Institute graduate who threw away the corporate world for the cozy world of Smokes.

Spaceman's Cafe Grill
3292 Sansom Street, 215-222-5340. ($) Monday: $6 lite pitchers, $4 car bombs, 25 cent wings during M.N.F. Tuesday: Quiz, half-price steaks and wraps, $2.50 Middlens 9-12, Wednesday: $1 “call-it”, $2 domes- tics 9-12, Thursday: $30 night for 9-12, $2 vodka drinks and select bottles 11-12 Friday: $2.50 Super Jumbo, $2 Miller Lite and Bud pints 10-12 Saturday: karaoke 10-12 Sunday: food specials, $6 Miller Lite pitch- ers during football. $2 umbrella drinks 9-12.

Strikes Bowling Lounge
4040 Locust Street, 215-387-2015. (BOWL) Although Strikes is known best for its bowling, the Lounge serves a variety of food and fun -drinks that’s sure to please anybody’s craving.

Sugar Mom’s Church Street Tavern
225 Church Street, 215-925-8219. ($) Twelve taps. Great. 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. 2nd Street, 215-561-1163. ($) Irish pub run by a third-generation saloon keeper. Great roast beef and roast pork sandwich- es. Everything fresh made on premises. Come join us for a pint, and a great time with friends!

Tanger Café
1801 Lombard Street, 215-732-5006. ($) Food, drink, shelter — a neighborhood, casual café. Tanger is a state of mind. Tim bees on tap, 80, best Buffalo Wings this side of Philadelphia. Please see our ad, Page 10

Tattooed Mom's
530 South Street, 215-238-9880. (S) South Street neighborhood bar. Reasonably priced food and drink seven days a week. Tattoos not required.

Tavern 17
225 S. 17th St., 215-790-1799. ($) Enjoy the casual, relaxing atmosphere as you dine from our creative, contemporary, neighborhood American Brasserie menu, featuring an array of wines by the glass, micro- brews and specialty cocktails.

The Bars

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. It’s Philadelphia’s friendliest neighborhood bar. Open always for lunch and dinner, we provide a full menu along with daily 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, 215-545-1983. ($) Woody’s menu features sandwiches, salads, soups, daily specials, panini and an array of desserts and coffee drinks including cappuccinos and lattes. Our daily specials are a favorite! Seafood

Anastasio's Seafood Restaurant
110 S. 9th Street, (southeast corner of 9th and Washington Avenue), 215-462-0550. ($) Great seafood! Fresh, everyday! Chart House
550 S. Columbus Boulevard, 215-625-8838. ($) 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.
DINING GUIDE

The Daily Pennsylvanian

Making Rock Lobster the place to be. Open of a New England yacht club. Live rock

221 N. Columbus Boulevard, 215-627-523-360. (S$) 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 Vangeling Lager drafts, $5 wine, $5 margaritas, and $5 appetizers like peelkeet shrimp, blackened chicken quesadilla, portabella mushroom salad, steamed mussels, and more.

Santé's Oyster and Crab House

106 S. 2nd Street, 215-339-5678. (S$) Casual dining with a wide selection of different seafoods: lobsters, specials, hard-shell crabs, oysters, five to six different broiled fish each night. Nonsmoking section available at certain times. Luncheon specials available.

SoleFood

1200 Market Street, (Loen's Hotel), 215-231-7228. (S$) 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 back drop for what can only be described as an ideal dining experience.

Soto Varalli

231 S. Broad Street, 215-546-8890. (S$) Soto Varalli has a classic seafood menu with Mediterranean twist. Freshness is a key word here and so is variety - many options for the non-seafood lover - pasta, steaks and chops! The decor is very sophisticated yet playful - your hand blongn grassy panicots and waterfalls to its giant squid which floats over the bustling bar. Entertainment on weekends. Handicapped accessible.

Tir Na Nog

1600 Arch Street, 267-514-1700. (S$) The air around our table was whirling with the sounds and aromas of Ireland. And for just a moment I was transfixed.” Craig LeFan, Philadelphia Inquirer

SOUTHWESTERN/CAJUN

Adobe Café

4550 Mitchell Street, 215-450-3947. (S$) Features high-quality, moderately priced southwestern cuisine. The house specialty is blackened catfish with a margarita sauce. Another favorite is the asparagus and crab flan, a delicate, creamy custard sauce. Another favorite is the asparagus and crab flan, a delicate, creamy custard sauce.

Amada

217-215 Broad Street, 215-625-2450. (S$) 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

106 S. 2nd Street, 215-923-1133. (S$) The food here is straight tapas — hot and cold, salads, bocadillos and pinchos — and the food is straight tapas — hot and cold, salads, bocadillos and pinchos — and the most part neatly presented. The quality of food served. Delicious tapas are now the beginning of Tinto’s menu, with desserts that end your meal on the right note.

Barclay Prime

237 S. 18th Street, 215-732-7560. (S$$) Barclay Prime is a luxury boutique steakhouse serving a traditional but modern menu in a contemporary setting.

Capital Grille

1388 Broad Street, 215-454-9588. (S$$$) 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 kind of 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 wines and there are five private dining rooms with seating for 10-100 guests. The fantastic service provides the perfect dining experience.

Chima

1915 JFK Boulevard, 215-525-1233. ($$$) Chima combines Philadelphia’s most authentic Brazilian Churrasco cuisine with a stylish setting, world-class bar, table-to-table rodizio service and an expansive salad bar.

Colombiana

5353 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 will find a wide array of traditional Cuban and Colombian cuisine. Beside 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 Kivi-Strawberry Mojito.

Dining Guide

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The Daily Pennsylvanian

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**Vegetarian/Health**

36th and Spruce Fruit Salad  
36th and Spruce Street, 267-804-6427. ($$) Fresh tasty fruit at cheap prices! The cart offers a variety of fruits at a very low price.

40th and Locust Fruit and Vegetable Cart  
40th 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  
3611 Walnut Street, 215-222-1162. ($) Cereal, a cereal bar and cafe, offers patrons cereal at any time of the day, with a wide variety of toppings and cereals. And an old favorite or mix up a few flavors to come up with something brand new.

Energy Zone  
3701 Walnut Street, (Pottruck Center), 215-896-6100. (S) Refreshing, guilt-free, tasty smoothies! Meal-replacement and recovery shakes, supplements and bars as well as numerous healthy snacks for the body-conscious gym-goer.

Essene Café  

Fresh Fruit Salad  
36th Street and Spruce, ($$) Fresh fruit served with a smile. The fruit cart owner includes a free banana with all orders.

Vegetable and Fruit Cart  
40th Street and Locust Street, ($). Looking for fresh blueberries? How about some raisins? This fruit and Vegetable Cart has them (and much more) all freshly delivered every day.

Vegetable 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. ($$) Best Vegan 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, non-vegan vegetarian cuisine. Open 7 days a week, but fine dining only Thursday-Sunday.

Govinda’s Gourmet Vegetarian  
1400 South Street, 215-985-3833. ($$$) Best Vegan Vegetarian Restaurant in 1998 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, non-vegan vegetarian cuisine. Open 7 days a week, but fine dining only Thursday-Sunday.

Horizons  
611 S. 7th Street, 215-923-6617. ($$) The owners aspire to be Philadelphia’s “signature vegetarian restaurant.” Surprisingly there is no grating, alfalfa sprouts or wheat germ anywhere on the menu. Instead there are exotic and tastefully done wild mushroom stuffings, spicy red chili cauliflower flowers, tamarind rum-glazed tempah, roasted oyster mushrooms and creamy horseradish butter. They also have plenty of vegan wine and beer.

**National Goodness Market & Cafe**  
2900 Walnut Street, 215-413-2290. ($ Healthy, meatless entrees, soups, sandwiches, veggie burgers, salads, smoothies and fresh juices. Organic meats and chicken, beef, buffalo, ostrich, wild salmon. Debit cards accepted.

**New Harmony Vegetarian Restaurant**  
135 N. 9th Street, 215-627-4528. ($) 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 masterpieces! Fresh turkey sandwiches and pasta dishes.
The ULTIMATE Dining Experience

Honey, thank you for taking me to this wonderful 5-star restaurant

I’d rather be at Papa John’s

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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Better Ingredients.
Better Pizza.

Coupon required. Pan Pizza Extra. Offer good for a limited time at participating Papa John’s restaurants only. Additional toppings extra. Not valid with any other coupons or discounts. Limited delivery area. Charges may apply. Customer responsible for all applicable taxes.