

# Philadelphia Restaurant Guide

## Recommended Downtown Restaurants

**Notes:**

1. **WELCOME** - Philadelphia is a great eating town, so plan to sample the diverse cuisines from local Italian to Ethiopian to celebrity chef hot spots. This section of the restaurant guide (pages 1-20) highlights recommended restaurants and will help you find great places for every meal. It includes a variety of choices and should cater to many tastes and budgets. All of the restaurants are located in Center City (downtown) and can be reached on foot, by public transportation, or by cab. Philly is a city of neighborhoods, so this part of the guide is organized by neighborhood. Each section includes information about how to reach each neighborhood. Nearly all are no farther than a short cab ride away. Public transportation is also available; trains along Broad St or Market St will service some neighborhoods, and buses will service most others. Riders 65 and older ride free on all buses; just show your ID to the driver.

2. **BYOB** - Philly features a number of restaurants do not serve alcoholic beverages, but instead are Bring Your Own Bottle (BYOB). Guests are encouraged to bring their own wine, beer, or other drinks. Most of these restaurants offer excellent food at fair prices. Many are chef-owned and it's not unusual to find the chef/owner in the kitchen. You can buy beer at many local stores, including delis, and a complete offering of alcoholic beverages at the nearby State stores at **1218 Chestnut St** and **5 N 12 St** across from the Marriott. If you are in the neighborhood, check out the unusual store inside the Garces Trading Co. It offers a fine selection of European wines hand-chosen by the Garces beverage manager.

3. **Reservations** - Reservations are strongly recommended at most restaurants, and in many cases absolutely necessary. Popular restaurants may be fully-booked and not have room for walk-ins, particularly on the weekends. Consider weeknights, early and late dining times, and lunch as alternatives. Restaurants near Rittenhouse Square tend to fill up first, but the city has excellent choices all over. Choosing an option in a less central location might increase your chances of getting a reservation at a time you like. Also, it's not unusual for restaurants to offer a full menu at the bar. This option can be an alternative at a booked restaurant. Many restaurants now use Open Table (online reservation website) for reservations, but sometimes have more availability than they show on the website. If you find yourself shut out on Open Table, it's worth a phone call to the restaurant to double check availability.

4. **Tippling** - Tipping is customarily 15-20% if you like the service. Be aware that some restaurants will include the tip on the bill for larger parties.

Name	Type	Price	Comments ✓✓ = Highly Recommended; ✓ = Recommended	
<b>Art Museum</b> This is the area west of 8th St. and north of Vine, around the Art Museum. Some restaurants in this area can be reached on foot or by public transportation (especially if they are along the Broad St. subway line), but most are best reached by cab (5-10 minutes).				
<b>Café Lift</b> 428 N. 13th Street (at Noble St) 215.922.3031 www.cafelift.com	Brunch and Lunch only  BYOB	\$	✓	Hidden gem of a luncheonette whose secret is getting out. cannoli French toast and nutty monkey crespelle are menu highlights. The owners also run The Prohibition Taproom at 501 N 13th, which features fine beer and pub food. Open till 3PM. Closed Monday.
<b>Doma</b> 1822 Callowhill 215.564.1114	Japanese/ Korean  BYOB	\$\$	✓	Doma blends Japanese and Korean tastes in both traditional and creative ways. There are the usual bento boxes at lunch or kalbi at dinner, for example, but there's also a bibimbop maki. The Korean offerings are very good, including a fine bibimbap, and the sushi rates tops in the city. The room is small, but charming, and the service is accommodating.
<b>Figs</b> 2501 Meredith St. 215.978.8440 www.figsrestaurant.com	Mediterranean  BYOB	\$\$\$	✓	Figs is a cozy (read, "tiny") BYOB that runs the gamut across the menu from mainly a Mediterranean sway to American classics. The service is helpful and attentive. Brunch earns popular reviews. Cash only.
<b>L'Oca</b> 2025 Fairmount 215.769.0316 www.locafairmount.com	Northern Italian  BYOB	\$\$\$	✓	There's so much good Italian in Philly, that it's easy to overlook L'Oca since it misses the center city and southern Philly paths. But this BYOB takes a modern twist on Northern Italian classics and gets rave reviews doing it. There isn't much by way of decor, but the food is very fine and a state liquor store right down the block makes it easy to stock up before dinner.

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<b>Osteria</b> 640 N Broad (at Wallace) 215.763.0929 www.osteriaphilly.com	Italian and Pizza	\$\$\$\$	✓✓	It's hard to eat in Philly without hearing about local star Marc Vetri. While you might not be able to squeeze into namesake Vetri, there's the option of his second of three restaurants, Osteria. This North Philly spot is a winner, with the focus on innovative Italian. There are a few seats at the bar (where you watch the amazing pizzas cooking) to accommodate walk-ins. It can be reached on foot (check a map before going) or via the Broad St. subway line (3 blocks north of the Spring Garden stop).
<b>Sabrina's</b> 1804 Callowhill (also at 910 Christian) 215.636.9061 www.sabrinascfe.com	Eclectic	\$\$	✓	We love Sabrina's for breakfast. Most Philadelphians do. The atmosphere is low-key and friendly. The menu has classics with a twist, like enormous and delicious French toast, and interesting comfort food treats with clever names and great ingredients. You can get breakfast all day, but lunch and dinner are really good too. There can be long lines on the weekend, but if you can only go then, it's worth the wait.
<b>Sazon</b> 941 Spring Garden 215.763.2500 www.sazonrestaurant.com	Venezuelan  BYOB	\$\$	✓✓	Go for the arepas (corncakes) and other Venezuelan specialties, but don't miss the drinks. The fruit shakes and hot chocolate keep the regulars coming back, as do the cozy atmosphere and reasonable prices.
<b>Bridge Site Area (Midtown)</b> Top choices within walking distance from the playing sites. All restaurants in this area should be "walkable" or reached by 5-minute cab ride.				
<b>Amis</b> 412 S 13th at Waverly 215.732.2647 www.amisphilly.com	Italian	\$\$\$	✓✓	Amis is the Marc Vetri newest venture. It was inspired by Marc's first trip to Rome and a visit to a trattoria recommended by Mario Batali. The idea is sort of an Italian-style tapas bar. The food is simple, but delicious (of course). The bar offers wine (though it is also a BYO for a corkage fee), a variety of beers on tap, and cocktails. Open late with a special menu.
<b>Bindi</b> 105 S 13th (between Chestnut and Sansom) 215.922.6061 www.bindibyob.com	New Indian  BYOB	\$\$\$	✓✓	This Indian restaurant is the place for diners who aren't sure if they like Indian food. Accomplished chef-owner Marcie Turney (also of stand-out Mexican Lolita) brings a New American twist to this accomplished restaurants. The dishes might sound traditional, but the food and decor take a contemporary twist. Drinks are an added bonus, since the restaurant supplies great mixers to your brought alcohol. The no reservations policy on Fridays and Saturdays can mean longer waits, but an early visit can guarantee a spot. Cash only.
<b>Capogiro</b> 119 S 13th (at Sansom) and 117 S 20th (at Sansom) 215.351.0900 www.capogirogelato.com	Gelato and some food, like sandwiches	\$	✓✓	We recommend you skip dessert at any restaurant within walking distance to a Capogiro so you can enjoy the daily homemade gelato that rivals (we think beats) anything in Italy. Departures magazine and others write lovingly of Stephanie Reitano's perfect, creamy gelato in seasonal, inventive flavors. Don't shy away from the four kinds of chocolate or whatever specials you find that day--lavender, basil, avocado, pumpkin...Samples are doled out generously, so try as many as you want before you settle on your favorites.
<b>The Capital Grille</b> 1338 Chestnut 215.545.9588 www.thecapitalgrill.com	Steakhouse	\$\$\$\$\$	✓	Capital Grille is a classy, expensive, well-located steakhouse that won't disappoint. Still, it's a national chain, so you might consider a local option that's as stomach-satisfying and gives a better sense of Philly and its history.
<b>Del Frisco's Double Eagle Steakhouse</b> 1426 Chestnut 215.246.0533 www.delfriscos.com	Steakhouse	\$\$\$\$\$	✓	This Texas steakhouse chain converted space in Philly's former Packard building into the city's largest and one of the most impressive interiors. Its 40-foot ceilings, '20s architecture, and 2500-bottle wine tower impress. The food has its detractors, but many find it awesome as the decor.
<b>El Vez</b> 121 S 13th (at Sansom) 215.928.9811 www.elvezrestaurant.com	Mexican	\$\$\$	✓	El Vez is another of the popular Stephen Starr restaurants; this one is Mexican. Like all Starr spots, it's noisy. It's also bustling with a young crowd and busy bar scene. The food is solid, with highlights like the hand-made guacamole.

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<b>Estia</b> 1405 Locust 215.735.7700 www.estiarestaurant.com	Greek Seafood	\$\$\$\$	✓	Prices might a little daunting for Greek-style seafood at this upscale taverna, but most find it worth the momentary sticker shock. You can choose your own fish from the many interesting choices on ice in the lovely room and enjoy friendly, helpful service. Preparation of both the seafood and other Greek specialties is well done. Opt for the \$30 pre-theater prix fixe option for a better deal.
<b>Flying Monkey Patisserie</b> 1112 Locust (also in the Reading Terminal Market) 215.928.0340 www.flyingmonkeyphilly.com	Pastries	\$	✓	Put on your seatbelt and fly over--fast--to Flying Monkey for a snack or dessert. This pastry shop (now with two locations convenient to the bridge site) has the loveliest pastries, with an emphasis on a variety of cupcake flavors. Owner and pastry chef Rebecca Michael's confections receive tremendous press reviews and easily live up the hype. Go. Your taste buds will thank you.
<b>Garces Trading Company</b> 1111 Locust 215.574.1099 www.garcestadingcompany.com	New American	\$\$\$	✓✓	The Trading Co. is the latest spot from Philly phenomenon and celebrity chef Jose Garces. The cheese shop, bread and pastry counters, charcuterie, olive oil tasting station, and built-in wine shop enhance, rather than distract, from the seating and menu choices. Garces's food never misses. Lunch is casual, and dinner service is fine though relaxed. Note that there is a no reservations policy and the popular spot fills fast.
<b>Good Dog</b> 224 S 15th (between Walnut and Locust) 215.985.9600 www.gooddogbar.com	Bar and Burger Place	\$\$	✓✓	You'll be hard-pressed to find a better or more affordable burger in the city than at Good Dog. The namesake burger is stuffed with blue cheese, put on a brioche roll, and served with a pile of sweet potato and regular fries. The noise in both the regular bar area and upstairs room can be a strain, but it's worth it.
<b>Happy Rooster</b> 18 S 16th (at Sansom) 215.963.9311 www.thehappyrooster.com	American and French Pub Food	\$\$	✓	Happy Rooster is popular bar that offers French-style pub food. The décor is low-brow, but charming. It's a Philly classic that has been around for years, and sometimes offers live entertainment.
<b>Kanella</b> 266 S 10th (at Spruce) 215.922.1773 www.kanellarestaurant.com	Greek BYOB	\$\$\$	✓✓	This wildly popular chef-owned Greek restaurant is a tough reservation to get, but outdoor seating (if the weather cooperates) is first-come, first-served. A weekend brunch menu is different from the usual pancake offerings at diners, so consider that as alternative.
<b>Kibitz Room</b> 1521 Locust 215.735.7305 www.kibitzroomphilly.com	Deli BYOB	\$\$	✓	Great Jewish "soul" food with enormous corned beef, pastrami and other sandwiches. You also can't go wrong with the matzoh ball soup, kugel, and other menu options. There is a pickle bar to fill up your plate, if you can find room.
<b>Knock</b> 225 S 12th (at Locust) 215.925.1116 www.knockphilly.com	New American	\$\$\$	✓	Knock is a pretty, modern lodge-like restaurant with a cozy bar. Unlike many Philly spots, the noise levels here are low and conducive to conversation. The food might not wow the most devoted foodie, but the helpful staff and charming décor make Knock a pleasant experience.
<b>La Viola Ovest</b> 252 S 16th 215.735.8630	Italian BYOB	\$\$\$	✓✓	The companion restaurant to La Viola across the street, Ovest offers equally fine Italian fare at fair prices. It's a neighborhood favorite and popular with Kimmel center concert goers too, which means that early reservations can be hard to get when there's a big show. Cash only.
<b>La Viola</b> 253 S 16th (between Locust and Spruce) 215.735.8630	Italian BYOB	\$\$\$	✓✓	This cramped, noisy Italian turns out terrific food at very reasonable prices. The service is helpful, charming, and authentically Italian. In good weather, diners grab the few tables on the narrow sidewalk to squeeze in. The sister restaurant across the street has more space, but equally good food. aka Bistro La Viola. Cash only.
<b>Ladder 15</b> 1528 Sansom 215.964.9755 www.ladder15philly.com	American	\$\$\$	✓	Intriguing local chef David Ansill made a splash when he opened Pif in the '90s. A popular spot with other Philly chefs and Philly foodies, Ansill pushed the culinary envelope. His namesake restaurant Ansill continued the trend. The chef has now landed as executive chef at Ladder 15 and continues to bring his inventive talents to a menu that includes bar classics, small plates, and "snacks." The vaulted ceilings and full bar offerings also make it a great spot for a drink.
<b>Le Bar Lyonnais</b> 1523 Walnut 215.567.1000 www.lebecfin.com	French Bistro	\$\$\$\$\$	✓✓	Le Bar Lyonnais is Philly's well-known secret for the finest dining with a slightly more casual touch. As the sophisticated downstairs bar at Le Bec Fin, it offers the same menu as the grande dame upstairs dining room, but in a more relaxed and less expensive setting. Note that dinner is available Monday-Thursday and lunch and dinner are available Friday and Saturday.

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<b>Le Bec-Fin</b> 1523 Walnut 215.567.1000 www.lebecfin.com	French	\$\$\$\$\$+	✓✓	Georges Perrier single-handedly put Philadelphia on the culinary map when he opened Le Bec-Fin in 1970, and this star of the Philly food scene still dazzles. It has changed over years, now offering an a la carte dinner menu as well as the sumptuous prix fixe tasting menu standard that has thrilled diners for years. The ultimate in stand-out cuisine and attentive service, this "gem" costs a lot but never fails to deliver. The dessert cart alone (try-all-you-like) is legendary and practically worth a visit on its own.
<b>Lolita</b> 106 S 13th (between Chestnut and Sansom) 215.546.7100 www.lolitabyob.com	New Mexican  BYOB	\$\$\$	✓✓	Chef Marcie Turney (also of Bindi) turned Philadelphian's idea of Mexican food around when she opened Lolita. You won't find a taco or fajita on this authentic menu with twists. The food is excellent and unexpected, the décor is charming, and the service is helpful to first-timers who might want assistance sorting out the options of small and large plates. Plus, it's also a BYOT (bring your own tequila) and offers a changing variety of margarita options that are always interesting and good.
<b>McCormick &amp; Schmick's</b> 1 S Broad (at Penn Square) 215.568.6888 www.mccormickandschmick.com	Seafood	\$\$\$\$	✓	A quality U.S. chain of seafood restaurants that earns high marks for freshness and service, though not necessarily for innovation.
<b>Mercato</b> 1216 Spruce 215.985.2962 www.mercatobyob.com	Contemporary Italian  BYOB	\$\$\$	✓✓	Mercato is a cramped, noisy BYO that regularly packs crowds because of its terrifically innovative, delicious, and fresh food. The menu offers a unique olive oil flight, where you can try a variety of wonderful olive oils along with the tasty menu. Don't ignore the "sides," which aren't necessary with the generous portions, but taste great. No reservations except between 5:00 and 6:30 Sunday to Fridays. Waits can be long, so consider going early.
<b>Miga</b> 211 S 15th (between Walnut and Locust) 215.732.1616 www.migarestaurant.com	Korean	\$\$\$	✓	If you haven't tried Korean food yet, Miga is a good place to start. The authentic food tastes great and the friendly staff will help you figure the menu and tend the bbq grill. The room is spacious and well-decorated.
<b>Mixto</b> 1141 Pine 215.592.0363 www.mistorestaruante.com	Pan-Latin	\$\$\$	✓	If the Pan-Latin description throws you a little, try to imagine updated Spanish food in a lively, fun setting. This popular spot is busy all day, serving meals from breakfast to late night (they are now open until 2 AM). The wide variety of fruit smoothies, mixed drinks, a spanish speciality dishes will keep you happy and full. It's one of the nicer spots to eat outdoors, since the restaurant maintains shading plants and umbrellas on the sidewalk of their relatively quiet street.
<b>Monk's Café</b> 264 S 16th (at Spruce) 215.545.7005 www.monkscafe.com	Belgium Pub Food	\$\$\$	✓	Locals love Monk's. It's a "Belgian-style" bar that draws huge crowds clamoring for the many beer choices, mussels, and burgers. Open late.
<b>Naked Chocolate Café</b> 1317 Walnut 215.735.7310 www.nakedchocolateonline.com	Desserts	\$	✓	In 2007, USA Today named Naked Chocolate one of the Top 10 places in America for chocolate. We agree. The European-style hot chocolate (thick!) is sinful. The shops (there are also locations off Rittenhouse Square and in University City) are also coffee shops and dessert emporia, selling cupcakes, lemon bars, and other stand-alone desserts. And don't forget to take away a bag of the house-made chocolates.
<b>Oyster House</b> 1516 Sansom 215.567.7683 www.oysterhousephilly.com	Seafood	\$\$\$	✓✓	The Mink family has been part of the Philly restaurant scene since 1947 and grandson David now owns The Oyster House. You won't want to miss the old-time shuckers managing the oyster bar or the other seafood classics (like fried oysters with chicken salad or lobster roll) at this institution. Seats at the bar provide a great vantage point for all the action. Closed Sunday. Reservations only for large groups.
<b>Palace at the Ben</b> 834 Chestnut 267.232.5600 www.thepalaceattheben.com	Indian	\$\$\$	✓	Palace at the Ben is probably the best-looking Indian restaurant in town; the room is soothing and lovely. Most diners agree that the elegant food is generally up to quality of the décor. It's a little more expensive than other Indian restaurants, but the higher-end menu and decor justify the cost for most. Note that there is also a good lunch buffet.

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<b>Raw Sushi Sake Lounge</b> 1225 Sansom 215.238.1903 www.rawlounge.net	Japanese	\$\$\$	✓	This chic, higher-end sushi hotspot draws rave reviews and a hip crowd for both its food and sake selections. The scene is "happening," in part because of the setting and in part for the high-quality food and drinks. The action might get started at night, but lunch is served efficiently and can be a nice escape during the day.
<b>Reading Terminal Market</b> 51 N 12th (at Arch) 215.922.2317 www.readingterminalmarket.org	Various	\$-\$\$	✓✓	Reading Terminal Market is an historic farmer's market and a must-see for visitors. The original market opened in 1892, and was state of the art with refrigeration and packed stalls for merchants. Today, it is a bustling scene with over 80 restaurants and merchants selling meats and produce, baked goods, flowers, housewares, crafts, and more. It is home to many Philly classics, like Bassett's Ice Cream and the Dutch Diner.
<b>Roy's</b> 124 S. 15th (at Sansom) 215.988.1814 www.roysrestaurant.com	Asian Fusion Hawaiian	\$\$\$\$	✓	Roy's is part of a national mini-chain founded by Roy Yamaguchi to highlight the flavors and ingredients of Hawaii. The menu has ended up focused on Pan-Asian seafood. Prices are high, but the room is spacious, quiet, and restful. Bar seats ringing the open kitchen provide dining entertainment for people who would rather watch the action.
<b>Ruth's Chris Steak House</b> 260 S Broad (at Spruce) 215.790.1515 www.ruthschris.com	Steakhouse	\$\$\$\$	✓✓	Ruth's Chris a national steakhouse chain originally from the New Orleans/Baton Rouge area. We think that their seared, butter-topped steaks and creamed spinach can't be beat. Prices are high, but not quite as bank-breaking as some other steakhouses in the city. The interior space lacks the drama of places like Union Trust, but it's comfortable.
<b>Sampan</b> 124 S 13th (between Sansom and Walnut) 215.732.3501 www.sampanphilly.com	Pan Asian Small Plates	\$\$\$	✓	Sampan features a Pan-Asian menu crafted by celebrity chef Michael Schulson (from TV and Buddakan in NYC). The space has lighted walls and a modern feel that keep the restaurant full of energy. The food can be sampled as small plates, and has many excellent choices worth trying.
<b>Shank's Original</b> 120 S 15th (near Market) 215.629.1093 www.shanksooriginal.com	Sandwiches	\$	✓	Shank's has been around since 1962, when it opened as Shank's and Evelyn's Luncheonette [sic]. It's still around today, making legendary pork sandwiches, cheesesteaks, and chicken cutlet sandwiches. There's a new location and a shortened name, but the quality and popularity haven't wavered and the business is still family-owned.
<b>Tria</b> 1137 Spruce (also at 123 S 18th at Sansom) 215.629.9200 www.triacafe.com	International small plates	\$\$\$	✓	A small plates haven for cheese lovers, Tria is place to go for wine or beer pairings. It's also popular for lunch, since it makes great salads and sandwiches. Both locations are small and have restricted reservations policies, so check before going. Open late on Friday and Saturday.
<b>Varga Bar</b> 941 Spruce 215.627.5200 www.vargabar.com	New American	\$\$\$	✓	An upscale, retro bar with pin-up girls on the ceiling that evoke a bygone era. The beer list is long and all-American. The menu focuses on comfort food, and it's delicious. Open late, and a charming choice for night-owls.
<b>Vetri</b> 1312 Spruce 215.732.3478 www.vetiristorante.com	Italian	\$\$\$\$\$	✓✓	If you are lucky enough to squeeze out a reservation to Vetri, go. This 40-seat townhouse restaurant is the flagship and namesake original restaurants of Marc Vetri--the Philly star of Vetri, Osteria, and Amis. It's the top Italian in the city (in a city known for its Italian food) and rated by many as one of the top in the country. The low-key, but helpful and attentive, servers take pride in the menu, which changes seasonally. Vetri's attention to detail in the food, and passion for it, is evident in the fact that he gives up space in his already small dining room to show off the meat slicer, cheese cart, and espresso maker. Note that Friday and Saturday nights are a prix fixe tasting menu only.
<b>Vintage</b> 129 S 13th (between Chestnut and Walnut) 215.922.3095 www.vintage-philadelphia.com	French Bistro/Wine Bar	\$\$\$	✓	The focus at Vintage is on the wine list, but this wine bar does a nice job presenting a menu of French bistro classics. It's almost always packed and noisy after work and on the weekends, but local fans like the bustling atmosphere and quality bar choices.
<b>Warsaw Café</b> 306 S 16th (at Spruce) 215.546.0204 www.warsawcafe.thekalon.com	Polish	\$\$\$	✓	Warsaw Café is the place in town for really good borscht, blini, and pierogies. This intimate, friendly café has lighter dishes too, but it's the classics that keep diners coming back.
<b>Zavino</b> 112 S 13th (at Sansom) 215.732.2400 www.zavino.com	Pizza Bar	\$\$	✓	Philly has a lot of pizza joints, but few places like this one--an attractive upscale pizza and wine bar. If you're looking for fine pizza in a finer setting, this is the spot.

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<b>Zinc</b> 246 S 11th (between Locust and Spruce) 215.351.9901 www.zincbarphilly.com	French Bistro	\$\$\$	✓	Zinc rates as a warm and appealing French bistro that keeps surprising its audience with a creative menu. It's a small spot that evokes a classic bistro atmosphere. There's a lovely bar and tight tables that induce friendly conversation with neighbors.
<b>Chinatown</b> Who doesn't love Chinatown? The food is varied, delicious, and affordable. The bridge site sits in the heart of Chinatown, so all of the restaurants in this section should be easily reached on foot. A cab, if necessary, would take less than 5 minutes.				
<b>Banana Leaf</b> 1009 Arch 215.592.8288 www.phillybananaleaf.com	Malaysian  BYOB	\$\$	✓	Twenty years ago, Chinatown offered, well, Chinese food. Now you have to make tantalizing choices from among many more varied options including Indonesian, Vietnamese, and Burmese. You can actually choose from among several Malaysian restaurants, including the lovely Banana Leaf. Its charming bamboo decor, affordable prices, unpretentious service, and interesting and very tasty food make it a fine choice for diners wanting to venture beyond the "Chinese" in Chinatown.
<b>Dim Sum Garden</b> 59 N 11th (between Market and Arch) 215.627.0218	Chinese	\$	✓	If you actually go to Dim Sum Garden, you'll be shocked that we sent you there. It has all the charm of a bus station depot. It is, in fact, situated next to a bus station so the location isn't much better than the decor. But the fantastic soup dumplings and dim sum at rock bottom prices make up for any (and all) shortcomings in the atmosphere department. It's usually packed at any time with loyal diners feasting on the many menu delights.
<b>Four Rivers</b> 936 Race 215.629.8385	Sichuan  BYOB	\$\$	✓	Four Rivers focuses on the cuisine of Sichuan province, which means that the food is spicy and very flavorful. It is a very fine example of this regional cuisine, so don't let a fear of spicy dishes warn you off. Helpful service can steer you through the menu and the very reasonable prices make it possible to sample a variety of dishes to find what you like.
<b>Joy Tsin Lau</b> 1026 Race 215.592.7226	Dim Sum and Chinese	\$\$	✓	Joy Tsin Lau serves Cantonese and Mandarin Chinese, but you go for the dim sum. Lines of locals stretch out the door on weekends since you can have your fill of tasty, varied dim sum plates for very little cost. The trays and carts flow by and you'll do a lot of pointing to try them all. It's great fun and an adventure we highly recommend.
<b>Lee How Fook</b> 219 N 11th (at Spring) 215.925.7266 www.leehowfook.com	Cantonese  BYOB	\$\$	✓	Lee How Fook is a classic Cantonese-style Chinese restaurant that's been serving Philadelphians for 25 years. The room is small and minimally appointed, but the food is solid--hence its appeal and longevity.
<b>Nan Zhou Hand Drawn Noodles</b> 927 Race 215.923.1550	Noodle Shop	\$	✓	How can you not like a place that creates hand-made noodles right before your eyes? This no-décor spot wins raves for the noodle soup and low, low prices. It's really a two-for-one, since you get fantastic noodle soup and a show rolled into one. Cash only.
<b>Ocean Harbor</b> 1023 Race 215.574.1398	Dim Sum and Chinese	\$\$	✓✓	Opinions over the "best" of anything always vary in a big city, but there seems to be a growing consensus that Ocean Harbor is the best spot for dim sum. Like many places in Chinatown, you go for the food, not the décor, and Ocean Harbor is no exception. The atmosphere, though, is full of bustling fun as the carts roll by with a huge variety of foods. Everything tastes great (even if you can't identify everything you've eaten) and you'll never face sticker shock when the bill arrives.
<b>Penang</b> 117 N 10th (at Cherry) 215.413.2531 www.penangusa.com	Malaysian and Thai	\$\$	✓	Penang is a unusual bird in Chinatown because it actually has some visual style and an attempt at "hip-ness." It's noisy and busy, with good Malaysian and Thai food.
<b>Pho 75</b> 1022 Race (also 1122 Washington) 215.925.1231	Vietnamese Noodle Shop	\$	✓	In a rush? Try Pho 75 for super-quick all-in-one noodle soup bowls. They taste great, cost little, and will have you back in action in no time. Cash only.

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<b>Pho Xe Lua</b> 907 Race 215.627.8883	Vietnamese	\$\$	✓	Vietnamese noodle shops have popped up across Chinatown. They're quick, delicious, and inexpensive. Pho Xe Lua is easy to find, with its neon train in the window, and good thing, too. It's a food gem with incidental charm that comes from being packed with the locals. Closed Wednesdays.
<b>Rangoon</b> 112 N 9th (between Arch and Cherry) 215.829.8939	Burmese	\$\$	✓	Rangoon is the only Burmese restaurants in Chinatown and it offers a tasty and unusual cuisine you don't often find. The green beans, noodle dishes, and 1000-layer bread keep the locals coming back and it's worth a visit if you want to try something new.
<b>Ray's Café and Tea House</b> 141 N 9th (near Cherry) 215.922.5122 www.rayscafe.com	Chinese and Tea Room  BYOB	\$	✓	You'll probably find better Chinese food elsewhere, but Ray's is the spot in Chinatown for coffee, tea, bubble tea, and dumplings. The coffee comes with drama as it's served from a glass siphon system. A visit anytime is a soothing pick-me-up.
<b>Sakura Mandarin</b> 1038 Race 215.873.8338	Chinese and Japanese  BYOB	\$\$	✓	This green and white Chinese/Japanese combo restaurant has more interior charm than most spots in Chinatown. It serves good food from both sides of the menu, at very reasonable prices.
<b>Sang Kee Peking Duck House</b> 238 N 9th (at Vine) (also in The Reading Terminal Market) 215.925.7532 www.sangkeephiladelphia.com	Chinese	\$\$	✓	It's not just a restaurant name, it's a suggestion: Go to Sang Kee and have the Peking Duck. The restaurant has been around for years and continues to serve top-notch duck and other Cantonese dishes. Like many Chinese spots, the décor is minimal, but the tasty food makes up for whatever is lacking in atmosphere. The Reading Terminal location is a counter and take-out place with a more limited menu, but the duck is there too and just as good. Cash only.
<b>Shiao Lan Kung</b> 930 Race 215.928.0282	Chinese  BYOB	\$\$	✓	Affectionately known as the "three name" Chinese, Shiao Lan Kung has been a Chinatown favorite for years--first as an insider's haunt and now as one of the forerunners. You probably won't be surprised by now to hear that it's cramped, low on décor, and subject to long lines. On the other hand, the food is great, service is efficient, and prices are reasonable.
<b>Szechuan Tasty House</b> 902 Arch 215.925.2839	Chinese	\$\$	✓	Szechuan Tasty House is a good choice for spicy Szechuan cuisine. Those in the know consider the food authentic and tasty. Your tongue will feel the heat, but enjoy the visit.
<b>Tai Lake</b> 134 N 10th (near Cherry) 215.922.0698	Cantonese and Seafood	\$\$	✓	Tai Lake stays open until 3:00 am, which is a great plus, since you'll want to head there for dinner or a late-night splurge. The Cantonese seafood specialties satisfy the most finicky foodies and the food doesn't get any fresher--the tanks at the front of the restaurants testify to that fact. All this goodness still comes at reasonable prices. Open late. Private room available for large groups.
<b>Ting Wong</b> 138 N 10th 215.928.1883 www.phillychinatown.com/tingwong	Chinese	\$\$	✓	We put Ting Wong on the list because of the fact that it opens for breakfast--an unusual Chinatown feature. They serve congee, which is a rice porridge topped with your choice of options and served as an Asian breakfast. If you've had your fill of cereal and pancakes, Ting Wong makes for an interesting alternative. They also serve a "regular" Chinese menu throughout the day.
<b>Vietnam</b> 221 N 11th St (between Race and Vine) 215.592.1163 www.eatatvietnam.com	Vietnam	\$\$	✓✓	We looove Vietnam. The oh so yummy food, like the BBQ platter, spring rolls, hot pots, and noodle bowls, are so good that you'll probably stop looking for Chinatown places to eat again. The fruit shakes and cocktails are terrific too. You can head up to the third floor cocktail lounge for late-night fun, as well. Service is quick and friendly, which compensates for the sometimes wait for a table. No reservations.
<b>Old City</b> Old City was the "original" part of Philadelphia and much of it retains its historic charm, making it a nice place to eat and walk. It ranges from Vine to South Sts and Front to 8th. Its wide range means that some places will be easily reached on foot, while others will not. Public transportation running down Market St. will gain access to others. Cabs might be preferred for locations on the edges of this zone (5-15 minutes).				

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<b>Amada</b> 217 Chestnut 215.625.2450 www.amadarestaurant.com	Tapas	\$\$\$\$	✓✓	If you've been reading these commentaries, then you know by now that we're BIG fans of Jose Garces and his many restaurants across the city. Amada was the first. Choosing it as the best is a little like picking a favorite among your children, but it is undoubtedly excellent from style to food to service. It a lively, well-heeled tapas restaurant with an open kitchen and meat slicer right on the bar. Paella and whole roasted pig (ordered in advance) are other specialties. After many years, its popularity still grows and reservations can be scarce, but a full menu is served at and around the bar on a first-come basis. We consider Amada a must-try for Philly visitors, even those who think they've had their fill of small-plates tapas.
<b>Bistro 7</b> 7 N 3rd (at Market) 215.931.1560 www.bistro7restaurant.com	New American  BYOB	\$\$\$\$	✓	Bistro 7 is a small, simple, stylish bistro located off a busy corner of Market St. in Old City. The focus is on seasonal, fresh ingredients and fans think it's a foodie paradise, with lively flavors popping out of the kitchen. Other wish the moments of culinary inspiration were a little more consistent. All agree, however, that the value is high since prices are reasonable for such fine food. Note that \$35 prix fixe Tuesday to Thursday.
<b>Buddakan</b> 325 Chestnut 215.574.9440 www.buddakan.com	Pan Asian	\$\$\$\$	✓✓	When Buddakan opened, it marked a change in the Philly dining scene. With its enormous Buddha as a design focal point and upscale pan-Asian menu, the restaurant proved that innovative, dramatic dining could thrive here. It's still one of the most popular spots in town despite the jackhammer noise levels as the only real drawback.
<b>Café Spice</b> 35 S 2nd (between Chestnut and Market) 215.627.6273 www.cafespice.com	Indian	\$\$\$	✓	Indian restaurants aren't largely known for their swanky styling, but Café Spice breaks the mold. It has a chic modern flair and fine food, making it a popular spot with young urbanites and food lovers alike. It undergoes a sort of late-night club-conversion on Friday and Saturday nights, and serves brunch on Saturday and Sunday.
<b>Chifa</b> 707 Chestnut 215.925.5555 www.chifarestaurant.com	Chinese Peruvian	\$\$\$	✓✓	Don't let the idea of Peruvian Chinese fusion cuisine throw you off. The food at Chifa is excellent (of course, it's Jose Garces!) and harks back to the blended cuisine that emerged when Chinese immigrants arrived in Peru to build the railroads. Sometimes it's hard to tease out the original elements from the two cuisines, but when food tastes this good, you stop trying. The ceviche bar turns out some of the most delicious and creative versions we've had and if you eat only one thing in Philly, we suggest it's seafood noodle bowl at Chifa. You can't go wrong with just about anything else on the menu and strongly suggest you try it for lunch or dinner.
<b>City Tavern</b> 138 S 2nd (at Walnut) 215.413.1443 www.citytavern.com	Traditional American	\$\$\$	✓	Originally established in 1773, City Tavern is now a classic tourist stop. The atmosphere and menu recreate a colonial experience. The menu offers dishes served 200 years ago, including some recipes that belonged to founding fathers. Servers dress in period costumes and relish their roles. It might be a bit hokey, but the food is good and the experience is unusual.
<b>Chloe</b> 232 Arch 215.629.2337 www.chloebyob.com	New American  BYOB	\$\$\$	✓	Chloe is tiny, noisy, tight, cash-only, and closed Sunday to Tuesday. Sound restrictive? It's all worth the trouble for the excellent food. Despite its small quarters, the atmosphere ends up being sort of cozy and "talk to you neighbors" friendly. The food is consistently high-quality and flavorful. Cash only. No reservations. Open Wednesday to Saturday.
<b>Fork</b> 306 Market 215.625.9425 www.forkrestaurant.com	New American	\$\$\$\$	✓✓	Fork's simple name reflects its approach to fine, but unpretentious, dining. It belies, however, the sophistication and quality of the food. A long-time Philly favorite, Fork has creative, fresh, seasonal dishes served in a relaxed but upscale setting. It has reached even higher acclaim and popularity recently with the return of local chef favorite Terence Feury.
<b>Franklin Fountain</b> 116 Market St. 215,627.1899 www.franklinfountain.com	Ice Cream Shop	\$	✓	Franklin Fountain is a wonderful, old-fashioned ice-cream, candy, and fudge shop. The ice cream is hand-made, but it's the ice-cream concoctions, like sodas, malts, and shakes that are the real treats. The atmosphere is a terrific throwback, with vintage elements and servers in period outfits. It's worth a visit for recreating the feel and flavors of a time when ice cream was served in shoppes, rather than shops.
<b>Karma</b> 114 Chestnut 215.925.1444 www.thekarmarestaurant.com	Indian	\$\$\$	✓	The 100 block of Chestnut Street has a full and interesting mix of restaurants, but none better than Karma. It serves consistently delicious Indian food in a pleasant setting. The service is friendly and helps you navigate the menu if you need help sorting out paneer from poori.

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			✓✓ = Highly Recommended; ✓ = Recommended	
<b>Konak</b> 228 Vine 215.592.1212 www.konakturkishrestaurant.com	Turkish	\$\$\$	✓	Some locals have a thing for Divan when they want Turkish food, but we like Konak, perhaps because the food is as good and the experience is more authentic. The space is big and less pristine, and you can go on Fridays to see belly dancers.
<b>La Buca</b> 711 Locust 215.928.0556 www.ristlabuca.com	Italian	\$\$\$\$	✓	La Buca is a classic, old-time, old-world Italian that has been around for years. It still serves authentic, quality food, including top-notch, fresh seafood and fine pasta. The tuxedoed waiters create an elegant, but not starchy, atmosphere. Fans love the throwback decor and the location just off Washington Square makes it a destination worth walking to, or around, before or after dinner.
<b>La Famiglia</b> 8 S Front (between Chestnut and Market) 215.922.2803 www.lafamiglia.com	Italian	\$\$\$\$\$	✓	For a grand, black-tie, old-world, expensive night out, La Famiglia is the place. In a time when dining has become more casual, this throw-back still pulls out all the stops, with formal service and décor. The food wows fans and regulars, and the extensive wine list reads like a phone book.
<b>Morimoto</b> 723 Chestnut 215.413.9070 www.morimotorestaurant.com	Japanese	\$\$\$\$\$	✓✓	Philly's Morimoto restaurant is the original (there is another in NYC), and a haven for supreme Japanese fare and sushi. Original Iron Chef Morimoto's namesake restaurant has the hip, modern, sleek look of a spaceship (it's a Karim Rashid design), but you'll hardly notice where you are once the food hits the table. Glimpses of the star chef are rare these days, but the food doesn't skip a beat in his absence. Prices are high, but worth the splurge. Consider one of the levels of the omakase (chef's choice) for a delightful trip through menu.
<b>Moshulu</b> 401 South Columbus Blvd. (at Spruce) 215.923.2500 www.moshulu.com	Polynesian and New American	\$\$\$\$	✓	Moshulu is a restaurant on a 100-year-old ship docked at Penn's landing along the Delaware river. Its main attraction is the location and spectacular views of the water. Diners generally go for the view, but enjoy the well-rated food too. There is also a Sunday brunch buffet (\$35). The restaurant has a liquor license, but allows BYO for a corkage fee.
<b>Radicchio</b> 402 Wood Street 215.627.6850 www.radicchio-cafe.com	Italian	\$\$\$	✓	A pleasant, casual, euro-cafe style room that gets a bit noisy when full. Pair the freshness and quality of the food with the fact that it is a BYOB and you are in for a real treat at a reasonable price. No reservations.
<b>Ristorante Panorama</b> 14 N Front (at Market) 215.922.7800 www.pennsviewhotel.com	Italian	\$\$\$\$	✓	Here is a fine trattoria with high-quality pastas and a long wine list. The murals on the walls give the décor an interesting focal point, and a traditional, romantic ambiance. There's a wine bar offering wine flights to accompany the food.
<b>Union Trust</b> 717 Chestnut 215.925.6000 www.uniontruststeakhouse.com	Steakhouse and Seafood	\$\$\$\$\$	✓✓	In an era when steakhouses, even the very good ones, are often part of a national chain, Union Trust breaks the mold by being locally owned. It's a converted bank with an absolutely fabulous interior. Chapel-like ceilings and outfitted details have made Union Trust an instant classic. The wine vault holds over 10,000 bottles. The dual menu has both the steakhouse usuals and an impressive seafood menu, including a wide array of oysters and seasonal specialties.
<b>Uzu</b> 104 Market 215.923.9290 www.uzuphilly.com	Sushi  BYOB	\$\$\$	✓	It seems that Philly has been colonized by many small, neighborhood sushi spots, but Uzu is one of the best. It's really small (16 seats) and still cramped despite the very small number of seats. The fresh fish and creative maki, however, compensate for any decor discomfort, as does the efficient service.
<b>Zahav</b> 237 St. James Place 215.625.8800 www.zahavrestaurant.com	New Middle Eastern	\$\$\$\$	✓✓	Zahav's Israeli cuisine might make it seem an unlikely candidate for top eating spot in the city, but the creative spin on Middle Eastern fare and undeniable talent of the chefs pulls this restaurant to the top. The stone and fabric décor has an authentic flare without being kitschy. Some diners find they need a little help navigating the menu, and helpful servers willingly oblige. It's a top spot in they city that fills up fast, so call ahead for reservations.
<b>Zento</b> 138 Chestnut 215.925.9998 www.zentocontemporary.com	Japanese  BYOB	\$\$\$	✓✓	Old City doesn't lack for tiny sushi spots with great food. Zento is one. A former Morimoto sushi chef owns this one and turns out sushi bar specialties that wow fans and newcomers alike. There are cooked entrees from the kitchen too, but it's all about the fresh fish here. Like Uzu around the corner, space is limited and service is cheerful.

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<b>Northern Liberties</b> This section includes restaurants between Vine and Girard, Front and 8th streets that are best reached by cab (10-15 minutes).				
<b>Bar Ferdinand</b> 1030 N 2nd (at Girard) 215.923.1213 www.barferdinand.com	Tapas	\$\$\$	✓✓	Bar Ferdinand is a noisy, bustling, busy bar and restaurant that's out of the way, but still draws huge crowds. The young and young-at-heart come for the varied, tasty, affordable tapas and sangria. Both the inside murals and outside architecture make a splash, but be sure to reserve ahead or you'll be fighting the hip regulars for a spot. Dinner only, late night Friday and Saturday, plus Sunday brunch.
<b>Café Estelle</b> 444 N 4th (at Spring Garden) 215.925.5080 www.cafeestelle.com	Diner	\$\$	✓✓	Café Estelle prides itself on serving only homemade *everything* from the bread to the bacon, and locals rate it among the best breakfast in the city. While breakfast earns raves, sandwiches and more are also served at lunch and early dinner. The converted industrial space is sleek, but cozy, with couches mingled around the tables.
<b>Honey's Sit 'n Eat</b> 800 N 4th (at Brown) 215.925.1150 www.honeys-restaurant.com	Southern Jewish  BYOB	\$\$	✓✓	Some might wonder what happens when you mix southern and Jewish cuisines together, but just imagine incredible challah French toast and you get the idea of the wonders that appear at Honey's. Other delectable comfort food combinations mean that lines often reach out the door, particularly on weekends. While breakfast is worth the wait, lunch and dinner are satisfying too.
<b>Koo Zee Doo</b> 613 N 2nd (at Spring Garden) 215.923.8080 www.koozeedoo.com	Portuguese  BYOB	\$\$\$	✓✓	The Portuguese husband and wife owners of Koo Zee Doo will be happy to explain the name behind this rustic, affordable, family-style, restaurant. As far as we know, it's the only authentic Portuguese restaurant in the area and worth a trip for the delicious eats and charm of the room and hosts.
<b>Las Cazuelas</b> 426 W Girard 215.351.9144 www.lascazuelas.net	Mexican	\$\$	✓	Las Cazuelas is so authentic that it's nearly a cliché. It has terrific Mexican food and a mariachi band entertaining guests as they eat. The prices are really affordable for food this good (yes, you have to factor in the cost of the cab...), but the ambiance is charming and without pretension.
<b>Modo Mio</b> 161 W Girard (at Hancock) (also at 901 Christian) 215.203.8707 www.modomiorestaurant.com	Small Plates Italian  BYOB	\$\$\$	✓✓	Modo Mio made a splash on the Philly food scene when it opened in 2007. It is raucous, intimate, friendly, and earns raves for its Northern Italian cuisine. Even now, it's hard to score a weekend reservation at this small Italian BYOB because the food is just so good. It's worth the effort, though, particularly for the \$30 prix fixe dinner. Cash only.
<b>Silk City</b> 435 Spring Garden 215.592.8838 www.silkcityphilly.com	Diner	\$\$	✓	Silk City is a true diner in an old diner car. It serves a diner menu, but the food tastes much better than the usual roadside grub. We like the décor and relaxed atmosphere, easy-going service, and good food. At night, it's a club next door, but we've pretty much enjoyed it in the daytime for breakfast and lunch.
<b>Standard Tap</b> 901 N 2nd (at Poplar) 215.238.0630 www.standardtap.co	American Pub	\$\$	✓✓	Not to be too "punny," but many pub crawlers consider Standard Tap the standard by which all other Philly pubs are measured. It's a two-story affair located in a great old building. The beer choices can't be matched and the food is terrific. You might find an equal burger elsewhere (see Good Dog), but not better, and the fries can't be beat. The rest of the menu is pub-ish, but consistent, varied, and satisfying.
<b>Tiffin</b> 710 W Girard (at Franklin) 215.922.1297 www.tiffin.com	Indian	\$\$	✓	We wish Tiffin would open an output closer to the center of town, because there seems to be little disagreement that they make the best Indian food in town. They deliver, which might not help visitors to the city, but is a plus since there is space to eat but no restaurant service to speak of. Still, you can't beat the supremely good food and might be worth a visit or a phone call if you need a vindaloo fix.

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<b>Rittenhouse Square</b> An actual square, named for an American astronomer and inventor, sits at the heart of this neighborhood. We define it from Market to Pine, 16th to 24th streets. It is a lovely neighborhood, with many fine restaurants. You should be able to walk to all of them, but please consult a map before heading out to confirm that the destination falls within your level of walking comfort. Cabs will take 5-10 minutes.				
<b>Alma de Cuba</b> 1623 Walnut 215.988.1799 www.almadecubarestaurant.com	New Latin	\$\$\$\$	✓	High-end Cuban and "New Latin" cuisine is featured at this swanky, raucous, multi-level attraction. Located on fashionable Walnut St., Alma de Cuba holds its own among the top spots in the city. Chef Rodriguez mans the ever surprising and consistent kitchen and the bar turns out "fab" mojitos and other drinks that keep the crowds jammed in. A few complain that the noise is too much to bear, but most don't seem to mind and keep coming back for the terrific food and happening scene.
<b>Almaz Café</b> 140 S 20th (at Walnut) 215.557.0108 www.almaz-café.com	Ethiopian	\$\$	✓	Almaz is pretty un-hip for this generally upscale neighborhood, but the very good Ethiopian food and friendly owners that serve with a smile have kept it popular for years. The "charming" space is also a coffee shop when it's not serving Ethiopian dishes.
<b>Audrey Claire</b> 276 S 20th (at Spruce) 215.731.1222 www.audreyclaire.com	Mediterranean  BYOB	\$\$\$	✓✓	There really is an Audrey behind Audrey Claire, and she hit the food scene with a splash with her namesake restaurant. It hasn't missed a beat or lost an iota of popularity since. The focus was always on the Mediterranean food served in a bright, no-nonsense ambiance with easy-going, helpful service. We think the menu is wonderful and love the clean, modern decor. Go early or late if you want to avoid the crush and noise. Cash only.
<b>Barclay Prime</b> 237 S 18th (at Locust) 215.732.7560 www.barclayprime.com	Steakhouse	\$\$\$\$\$	✓✓	Barclay Prime is the city's highest-rated steakhouse and comes with all the fanfare to make a memorable night out. The knife-selection alone will give you pause, as will the ultra-costly cheesesteak, that might actually be worth the price. As with most Philly steakhouses, you should be prepared to extend your credit line before paying the bill.
<b>Caffe Casta Diva</b> 227 S 20th (at Locust) 215.496.9677	Italian  BYOB	\$\$\$	✓✓	With so many Italian restaurants around the city, it's hard to settle on the right spot to choose. You won't go wrong at Caffe Casta Diva. It's a tiny gem with a number of features that make it a top pick. The food, for one, is top-notch. It's small, cozy, and friendly. Some diners might find the intimacy with nearby tables a little too close, but we find that it's more neighborly than cramped. The location off Rittenhouse Square makes it easily accessible. Cash only.
<b>Continental Midtown</b> 1801 Chestnut 215.567.1800 www.continentalmidtown.com	Eclectic	\$\$\$	✓	Continental Midtown is recommended for its scene and special features rather than as a dining spot. Understand that it's more or less a hip watering hole with a cool roof deck, open in fair weather. The comfort food menu offerings are fine, but not the reason you'd venture into this noisy, happening bar. If cool drinks and cool people in a cool setting are what you seek, however, this is the spot.
<b>Cichetteria 19</b> 267 S 19th (at Rittenhouse Sq) 215.545.0441 www.cichetteria19.com	Italian Small Plates	\$\$\$	✓	The big emphasis at Cichetteria is on "small." The room is tiny and the menu focuses on small plates and nibbles. Although the cuisine is generically "Italian," the focus is on Venetian so there's a nice twist to the kinds of dishes you'll try (like spaghetti with cockles). Not every dish sings, but it has many nice wines and menu offerings to try.
<b>D'Angelo's</b> 256 S 20th (between Locust and Spruce) 215.546.3935 www.dangeloristorante.com	Italian	\$\$\$	✓	D'Angelo's serves up classic red-sauce Italian to loyal fans that feel part of the family when they sit down. There's a busy bar scene at night, and a DJ on Saturday nights that caters to an active older crowd. Some suggest that the décor could use a little sprucing, but others like the classic styling.
<b>Davio's</b> 111 S 17th (between Chestnut and Sansom) 215.563.4810 www.davios.com	Italian	\$\$\$\$	✓	The décor at Davio's impresses. The high ceilings, arched windows, wood floors, and carefully-appointed tables in this converted bank have no detractors. The food, however, garners mixed reviews. Some find the Northern Italian and steakhouse fare as impressive as the room. Others think it's inconsistent and expensive. Still, if you're looking for a beautiful setting to make an impression, Davio's could be the place.

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<b>Devon Seafood Grill</b> 225 S 18th (between Locust and Walnut) 215.546.5940 www.devonseafood.com	Seafood	\$\$\$	✓	Devon is a nice combination of fine restaurant and happening bar scene. Situated along Rittenhouse Square, it packs a crowd indoors and out (at its popular sidewalk seating). The super-fresh seafood is great, with standouts like the raw bar, crab cakes, and lobster bisque. Locals fill this spot until closing. Sunday brunch is available too.
<b>Di Bruno's</b> 1730 Chestnut 215.665.9220 www.dibruno.com	Cheese shop	\$	✓	DiBruno's started as a top-notch cheese shop in the Italian Market in 1939. The original is still at 9th and Christian. The larger, second store in the Rittenhouse neighborhood also offers cheese, cheese, and more cheese (about 200 different types). We would go and just eat cheese with a crusty loaf of bread, but there are terrific sandwiches and other options for lunch as well. Upstairs seating available.
<b>Dmitri's</b> 2227 Pine 215.985.3680	Greek	\$\$\$	✓✓	This is the second location for the original Dmitri's, a wildly popular Greek seafood restaurant in South Philly. The food didn't suffer a drop at all from the move to slightly fancier and roomier digs, so you can enjoy some of the best seafood around if you come here. Loyalists still prefer the cramped quarters of the original, but it's a coin toss when the food is this good and reasonably priced. Note that this location does not take reservations, but does accept credit cards.
<b>El Rey</b> 2013 Chestnut 215.563.3330 www.elreyrestaurant.com	Mexican	\$\$\$	✓	El Rey is like a trip to a Mexican cantina. You can decide if that's a good thing or not, and whether that appeals. There's a front dining room, with good cantina classics, and a back bar with expertly prepared drinks. The overall vibe is packed, noisy, and raucous, with a the din of the crowd competing with rock and blues music. It's like a street fair come indoors, which can be great fun, depending on your mood.
<b>Famous 4th St. Deli</b> 38 S 19th (between Market and Chestnut) (also on 700 S 4th) 215.922.3274 www.famous4thstdelicastessen.com	Jewish Deli  BYOB	\$\$	✓✓	Oh, the deli at Famous 4th St! Corned beef and pastrami sandwiches piled so high that they defy gravity, steaming matzoh ball soup, and stuffed cabbage that only grandmothers could make. The cookies are "famous" too, if you have room after overeating. If you've never had real Jewish deli, try it. The food is fantastically filling and the decor is half the fun.
<b>Fish</b> 1708 Lombard 215.545.9600 www.fishphilly.com	Seafood	\$\$\$	✓✓	Fish specializes in seafood and does it so very well. You really won't find non-seafood alternatives on the menu so you really need to head there with a full set of seafood lovers. You can try it with a few on-the-fence types, though, because the preparations are so good, that you'll likely convert a few doubters. The menu changes frequently and stays fresh. The oyster bar has a limited number of choices, but they are all beautifully prepared. The restaurant is small, though a second floor is under construction. Bar seats are also available with a full menu.
<b>Fountain Restaurant</b> 1 Logan Sq (in Four Seasons Hotel) 215.963.1500 www.fourseasons.com	French	\$\$\$\$\$	✓✓	Fountain rates highest in city for food, service, and décor. It's the ne plus ultra in dining, with creative and unbelievably delicious food. The service is impeccable and unobtrusive. The room overlooks Logan Square and Swann Fountain. The whole space is sumptuous, warm, and relaxing. Jackets are not required, but recommended.
<b>Friday, Saturday, Sunday</b> 261 S 21st (between Locust and Spruce) 215.546.4232 www.frisatsun.com	Traditional American	\$\$\$	✓	Friday Saturday Sunday is a neighborhood place that offers decent food at affordable prices. Locals like the \$10-only markup wine pricing policy and casual atmosphere. An enormous fish tank has given the second-story bar the nickname "tank bar" and is a popular spot for a drink.
<b>Giwa</b> 1608 Sansom 215.557.9830 www.giwakoreanfood.com	Korean	\$\$	✓✓	Giwa only serves lunch, which might limit opportunities for trying it out, but if you get a chance to stop by this excellent Korean, then do. It's low on atmosphere, but soars in the food, affordability, and friendliness categories. The bowls of bibimbop literally sizzle in their hot pots and keep diners coming back for more.
<b>Lacroix</b> 210 W Rittenhouse Sq (in Rittenhouse Hotel) 215.790.2533 www.lacroixrestaurant.com	French	\$\$\$\$\$	✓✓	Lacroix wows diners with its explosive, stellar small plates French culinary creations. It's a top notch restaurant and go-to spot for business dinners, birthdays, and other special occasions. The elegant decor includes charming views of Rittenhouse Square. Service is flawless in an unobtrusive way, and the winning food impresses even die-hard burger-only eaters. The Sunday brunch carries a steep price tag, but amazes all who try it.

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<b>Mary Cassatt Tea Room</b> 210 W Rittenhouse Sq (in Rittenhouse Hotel) 215.546.9000 www.rittenhousehotel.com	Tea Room	\$\$\$	✓	There are plenty of places to drink tea, but as far as we know, the Cassatt Tea Room is the only place town for true high tea. You won't be disappointed by the high-end experience. It's scones, pastries and mini-sandwiches served with pomp and circumstance in the ritzy setting of the Rittenhouse Hotel. It's good fun and a restful getaway from the everyday.
<b>Matyson</b> 37 S 19th (near Chestnut) 215.564.2925 www.matyson.com	New American  BYOB	\$\$\$\$	✓✓	Matyson is a very fine, relaxed lunch and dinner restaurant that has become a Philly classic. It's simple in the best sense--unpretentious and smooth like a well-oiled machine. Everything runs as if from long experience, from the front room to the kitchen, which offers interesting, well-crafted food. Lunch is a good deal, as is the weekday tasting menu.
<b>Melograno</b> 2012 Sansom 215.875.8116 www.melogranorestaurant.com	Italian  BYOB	\$\$\$\$	✓	Melograno doesn't take reservations, but that doesn't keep it from being packed night after night. The mix of Italian cuisines, well-executed and presented from an open kitchen, seems to have wide appeal for the locals. The décor is bare-bones, though augmented with family pictures, and the room is noisy. It must be the food that keeps crowds coming back.
<b>Mémé</b> 2201 Spruce 215.735.4900 www.memerestaurant.com	New American	\$\$\$	✓✓	Chef David Katz named his restaurant for his grandmother, affectionately known as "meme," and the place appropriately feels like his family spot. He's in and out of the open kitchen and the menu is available on a huge chalkboard. The relaxed menu, with highlights like sizzling mussels, pork chop for two, and agnolotti, focuses on seasonal and local ingredients. The restaurant serves a nice variety of wine and beer, but is a BYO on Wednesday night without a corkage fee. It's a little noisy when the music blares, but it's a diner's haven and an easy-going, friendly place to eat.
<b>Parc</b> 227 S 18th (at Locust) 215.545.2262 www.parc-restaurant.com	French Bistro	\$\$\$	✓✓	Parc is a sensation. It seems that every movie star that comes to town for a film shoot ends up at Parc at some point; it's the best bet around for celebrity sitings. Maybe it's the sense you have that you've gone to Paris that draws people in. This little taste of France--authentic touches in the decor and classics on the menu--has such wide appeal that the place is packed morning, noon, and night. We find the menu generally appealing, with some real winners and a few misses. Service can be a little too ingratiating, but has mellowed over time. In general, it's a well-run operation that pleases all who go--from the familiar to the famous.
<b>Porcini</b> 2048 Sansom 215.751.1175 www.porcinirestaurant.com	Italian  BYOB	\$\$\$	✓	The homemade pastas are terrific at this tiny, family-owned and run Italian. It's cramped and noisy when full, but it's also friendly and spirited, like eating in someone's home.
<b>Prime Rib</b> 1701 Locust 215.772.1701 www.theprimerib.com	Steakhouse	\$\$\$\$\$	✓	It seems as if we write a lot about steakhouses; the city seems to have a lot of them. While Philadelphians seem to like Prime Rib well enough, we think there are better choices. Within a few blocks, you can go to the city's highest rated steakhouse instead--Barclay Prime. At Prime Rib, the food is perfectly fine, but certain things detract. Service can be snooty and split plate charges seem chintzy.
<b>R2L</b> 50 S 16th (at Chestnut) Liberty Place 37th floor 215.564.5337 www.r2lrestaurant.com	New American	\$\$\$\$	✓	R2L is a new addition to the drink and dining scene, and it makes a visual impression. Located on the 37th floor of Liberty Place, it offers both 360° views of the city and of the open kitchen (whatever your pleasure...). The views and drinks have garnered praise. The bar snacks menu and spotty service, however, leave diners disappointed. Consider going for a drink and to take in the city, but foodies--you've been warned!
<b>Rouge</b> 205 S 18th (between Locust and Walnut) 215.732.6622 www.rouge98.com	New American	\$\$\$	✓	Rouge sits on a corner of Rittenhouse Square and has outdoor seating that's always packed. It's the place to see and be seen, and few would question that it's the people watching corner of the city. Finding your way to the bar for a drink can be a challenge; finding a table for what some consider the city's best burger (an onion and gruyere topped piece of goodness) can also be an effort. For a slice of local fun, though, make a stop. Brunch is good too, and not so crowded, IF you go early.
<b>Shiroi Hana</b> 222 S 15th (between Locust and Walnut) 215.735.4444 www.shiroihana.com	Sushi	\$\$\$	✓	Shiroi Hana is one of the city's better sushi spots. The very friendly and efficient service is one of its draws, as well as the fresh, affordable, quality food. It's a short walk from the bridge site, which makes it especially appealing to readers of this guide.

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<b>Slate</b> 102 S 21st (at Sansom) 215.568.6886 www.slatephiladelphia.com	Gastropub	\$\$\$	✓	Slate leads the way in the growing and welcome trend of "gastropubs" colonizing the city--high-end bars with fine beer and/or wine lists and fine menu offerings. The marble topped bar and clean, simple décor set the stage. The well-chosen beer list, well-executed menu, and reasonable prices fill in the details to make this a popular neighborhood spot.
<b>Smith and Wollensky</b> 210 W Rittenhouse Sq (in Rittenhouse Hotel) 215.545.1700 www.smithandwollensky.com	Steakhouse	\$\$\$\$\$	✓	A perennially popular steakhouse chain that ups the ante by offering views of Rittenhouse Square, making seats by the window a premium. The two-story restaurant seems to have a more casual feel downstairs and a power-play business atmosphere upstairs (when it's open), but the whole place is a high-quality, expensive, steak club.
<b>Snackbar</b> 253 S 20th (at Rittenhouse Sq) 215.545.5655 www.snackbarltd.com	New American	\$\$\$	✓✓	Snackbar is a teeny spot on the back of Rittenhouse Square that manages to fit in a bar, fireplace, and a fair number of tables. We have no idea how small the kitchen is, but it manages to produce really good eats for an always packed house. Diners spill out on the sidewalk tables in good weather for a chance to chow down on well-done classics with a twist.
<b>Square 1682</b> 121 S 18th (at Sansom) (in Hotel Palomar) 215.563.5008 www.square1682.com	New American	\$\$\$\$	✓	There are a number of extremely fine hotel restaurants in Philly (Lacroix and Fountain being two exceptional examples), and Square 1682 has recently joined the ranks of notable choices. The chef has a Charlie Trotter's pedigree and presents a mix of small and large plates of local, seasonal New American fare that has enough inventive flair to keep the foodies happy. The second story restaurant sits over a bar full of happy hour drinkers so there's always a hip energy.
<b>Swann Lounge</b> 1 Logan Sq (in Four Seasons Hotel) 215.963.1500	French	\$\$\$\$	✓✓	Swann Lounge is the Fountain's (the city's highest rated restaurant) slightly less formal little sister. Name for the Swann Fountain in Logan Square that it faces, it still offers the finest cuisine in a lovely setting with flawless service, but without as much suit-and-tie seriousness.
<b>Table 31</b> 1701 JFK (in Comcast Center) 215.567.7111 www.table-31.com	Italian	\$\$\$\$	✓	Table 31 is the restaurant at the Comcast Center, the city's newest skyscraper. It's a powerhouse restaurant to match the powerhouse building. Its original steakhouse concept now has a more Italian slant. There's more relaxed seating outdoors in the cafe by the fountain if the weather is fair.
<b>Tinto</b> 114 S 20th (at Sansom) 215.665.9150 www.tintorestaurant.com	Basque Tapas	\$\$\$\$	✓✓	When Jose Garces opened Tinto, his second restaurant after Amada, the debate began over which was better. Some liked this Basque small plates better than the original tapas-style, and others thought the original reigned supreme. The whole discussion was nonsense, of course, when diners had two such wonderful options to choose from. The food at Tinto is marvelous, and the tradition of excellent sangria and other wine choices continued there as at Amada. Some customers dislike the third room downstairs for dining, while others think it's cozy and funky. While Garces's restaurants have otherwise universally flawless service, Tinto has--on occasion--been noted by reviewers for its short and snobby help. We hope that they've taken notice and that any visit you make will be smooth and trouble-free.
<b>Tria</b> 123 S 18th (at Sansom) 215.972.8742 www.triacafe.com	Small plates	\$\$\$	✓	A small plates haven for cheese lovers, Tria is place to go for wine/beer pairings. It's also popular for lunch since it makes great salads and sandwiches, but both locations are small and have restricted reservations policy. Open late on Friday and Saturday.
<b>Twenty Manning</b> 261 S 20th (at Manning) 215.731.0900 www.twentymanning.com	Asian-influenced New American	\$\$\$	✓	At the time of this writing, Twenty Manning was undergoing a décor and menu renovation so its new look and food offerings will be a surprise. Owner Audrey Taichman (of perennial favorite Audrey Claire) and chef Kiong Banh will likely continue to deliver the same sophisticated pan Asian menu in a chic space. This happening hot spot has always been popular with a young, hip crowd. Maybe the new space reduce the din.
<b>Village Whiskey</b> 118 S 20th (at Sansom) 215.665.1088 www.villagewhiskey.com	American Food	\$\$	✓	Celebrity and Iron Chef Jose Garces goes off the board at this popular whiskey bar and watering hole. His excellent and overwhelmingly popular first restaurants were Spanish, Basque, Mexican, and Peruvian; Village Whiskey serves burgers and bar food. Everything Garces does, though, he does so well. Here, you'll get a great burger and excellent, innovative bar fare. Go early, though. A table, and even a spot at the bar, is tough to get.

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<b>Zama</b> 128 S 19th (at Sansom) 215.568.1021 www.zamarestaurant.com	Japanese	\$\$\$	✓	We, and many locals, think that the best sushi in the area (and perhaps in the entire northeast corridor) is actually across the bridge in at Sagami in Collingswood, NJ. If you love sushi and can grab a car, make a trip. Otherwise, center city offers some decent alternatives and Zama is one. It has a lovely location, just off Rittenhouse Square, and a lovely interior of blonde wood. The sushi bar turns out decent fare and the kitchen has good alternatives for eaters who prefer something else.
<b>South Philly (Lower)</b> This area covers all of Philly south of South Street and east of 8th St. It is a big area, though intrepid walkers might be able to reach some of the closer-in spots on foot. Cabs (15-25 minutes) will be needed for the others.				
<b>Alyan's</b> 603 S 4th (at South) 215.922.3523	Middle Eastern  BYOB	\$\$	✓	Alyan's backroom skylight redeems its spartan décor from oblivion, but patrons hardly seem to notice the surroundings when they are enjoying the high-quality Middle Eastern basics there. Low prices and yummy food make for a great combination and explain why Alyan's has been around for nearly 20 years.
<b>Beau Monde</b> 624 S 6th (at Bainbridge) 215.592.0656 www.creperie-beaumonde.com	French and Dessert	\$\$\$	✓✓	Beau Monde is a great option for a meal or just dessert because it's crepes, crepes, and more crepes--both savory and sweet--in the classic Breton style. There's a "regular" menu of French fare that's also very good, but it's the crepes that steal the show. You can choose from pre-arranged combinations or pick your own from seemingly endless choices. The cozy interior and friendly service make the entire experience a lot of fun, whether you pop in after dinner elsewhere or make a night of it.
<b>Bibou</b> 1009 S 8th (at Kimball) 215.965.8290 www.biboubyob.com	French Bistro  BYOB	\$\$\$\$	✓✓	Le Bec-Fin alumnus, Pierre Calmels and his wife, Charlotte, have opened a fabulous bistro in a tiny storefront near the Italian Market. Bibou is spot-on casual French dining. The room is tiny and intimate, with relaxed, but impeccable, service. Philly diners have gone gaga for the food, calling it "divine." Cash only.
<b>Bistrot La Minette</b> 623 S 6th (at Bainbridge) 215.925.8000 www.bistrotlaminette.com	French Bistro	\$\$\$	✓	Bistrot La Minette is a Parisian-style bistro with decor that transports you to France. There is outside dining available in good weather and a side room available for large private parties. The menu offers the classics and kitchen execution can match the expectation of being whisked to an evening in Paris.
<b>Cochon</b> 801 E Passyunk (at Catharine) 215.923.7675 www.cochonbyob.com	French  BYOB	\$\$\$	✓	Philly had a dearth of French bistros, then a spate seemed to open about the same time. One of the nicest and earliest was Cochon. It has a relaxed, pig-inspired décor, charming staff, open kitchen, and classic, well-executed bistro menu that includes inventive twists from time to time. It's casual and friendly, just like a French bistro should be. Cash only.
<b>Cucina Forte</b> 768 S 8th (at Catharine) 215.238.0778	Italian  BYOB	\$\$\$	✓✓	Maria Forte runs this namesake BYO Italian in South Philly. That description alone pretty much makes it a classic, but the fact that the food is terrific (including gnocchi and other pastas that dreams are made of) and that the restaurant sits in a converted townhouse seal the deal.
<b>Dmitri's</b> 795 S 3rd (at Catharine) 215.625.0556	Greek  BYOB	\$\$\$	✓✓	This Dmitri's is the original, and some say the one worth visiting. Before the second location opened near Rittenhouse, fans would line up out the door or wait in nearby bars for a long time to squeeze in to cramped tables for tastes of the Greek specialties coming from the kitchen. Fans say that nobody does octopus better, and that you can't eat better Greek seafood for more affordable prices than here. Cash only. No reservations.
<b>Famous 4th Street Deli</b> 700 S 4th (at Bainbridge) (also on 38 S 19th) 215.922.3274 www.famous4thdelicatessen.com	Jewish Deli  BYOB	\$\$	✓✓	Oh, the deli at Famous 4th St. Corned beef and pastrami sandwiches piled so high that they defy gravity, steaming matzoh ball soup, and stuffed cabbage that only a grandmother could make. The cookies are "famous" too, if you have room after overeating. If you've never had real Jewish deli, try it here. The food is filling and the brash atmosphere half the fun.

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<b>Fond</b> 1617 E Passyunk (at Tasker) 215.551.5000 www.fondphilly.com	New American  BYOB	\$\$\$	✓✓	Veterans of Le Bec-Fin and Lacroix (two of the city's finest restaurants) team up at this homey, intimate BYOB that serves a moderately priced menu of creative and delicious New American fare with homemade desserts and French press coffee to end your wonderful meal. It's very intimate and noisy when crowded, but the food is worth snuggling with your neighboring table.
<b>Hoof + Fin</b> 617 S 3rd (at Bainbridge) 215.925.3070	New American	\$\$\$	✓	The menu at Hoof + Fin covers a lot of ground. It focuses on steaks and seafood (hence the name), but also includes a mish mash of other cuisines. The space it occupies, with a charming backyard patio, has housed a number of popular neighborhood restaurants; Hoof + Fin strives to occupy a similar role as a local joint. Both the well-priced, casual menu and easy-going atmosphere suggest this recent addition to the culinary landscape will succeed.
<b>Horizons</b> 611 S 7th (at Kater) 215.923.6117 www.horizonsphiladelphia.com	Vegan	\$\$\$	✓✓	Don't let Horizons's classification as a vegan restaurant scare you off; it's one of the city's highest-rated and best-loved dining spots among vegetarians and meat-eaters alike. The menu inventions defy expectations and do amazing things without meat. It's a cozy spot, as well, with a bar downstairs and a dining room upstairs.
<b>Hosteria Da Elio</b> 615 S 3rd (between South and Bainbridge) 215.925.0930	Italian	\$\$\$	✓	Elio is charming host and runs a lovely Italian bistro on the edge of Old City and Queen Village. The food is delicious, authentic, varied, and plentiful. There's an outdoor patio, and room for large parties. Elio will check on your group often and well, accommodate special requests when he can, and be sure that you are taken care of during your visit.
<b>James</b> 824 S 8th (between Catharine and Christian) 215.629.4980 www.jameson8th.com	New American	\$\$\$\$\$	✓	The self-referential James features chef Jim Burke at the helm. Fans find the food a revelation and the space attractive. There are plenty of detractors, though, who find the food a disappointment, the service snooty, and prices ridiculously high.
<b>Jim's Steaks</b> 400 South St. 215.928.1911 www.jimssteaks.com	Cheesesteaks	\$	✓	We're frankly a little afraid to get into the cheesesteak wars. Choosing a favorite cheesesteak place is just too personal, like picking Mac or Windows, or a brand of soap. That said, we still come down in favor of Jim's and name it as the only cheesesteak spot on this list. You can find a more thorough list of options on the cheesesteak list, and there are many good choices, but we like Jim's best. The lines out the door at nearly all hours reflect something of a consensus. You might feel compelled to check out the Geno's/Pat's corner for its well-known scene, but we think you'll enjoy Jim's food better and the scene just as well. The decor is a funky art deco style with tons of signed photos. Cash only. Open late.
<b>Le Virtu</b> 1927 E Passyunk (near Mifflin) 215.271.5626 www.levirtu.com	Italian	\$\$\$	✓✓	If you have only chance to eat Italian in South Philly, you should probably try to get to Le Virtu. The kitchen takes effectively creative license with authentic dishes. Fans marvel at the food and the restaurant consistently earns rave reviews. The staff is charming and knowledgeable about the menu and wine list. There is a patio, which is open in good weather.
<b>Marra's</b> 1734 E. Passyunk Ave. 215.463.9249 www.marras1.com	Italian  BYOB	\$\$\$	✓	Opened in 1927 (!), Marra's has been a family operation for four generations. It's more just a "red-gravy" restaurant, because the kitchen turns out perhaps the best thin crust pizza in the city as well as fine pastas. The décor, with walls covered with pictures of famous South Philadelphians, is an homage to the neighborhood. So come here for more than just good food. It's a good time, too.
<b>Saloon</b> 750 S 7th (between Catharine and Fitzwater) 215.627.1811 www.saloonrestaurant.net	Italian and Steakhouse	\$\$\$\$\$	✓	Saloon is *the* local steakhouse. It's been a South Philly landmark for 40 years, the place where people go to impress a date, celebrate an event, or wow a client. The quality of the food--steaks and Italian--remains high. Portions are big and served with a smile. Customers are treated well, as if they were "members of the club." The atmosphere is still casual, and a prix fixe menu is available for dinner.
<b>Salt and Pepper</b> 746 S 6th (at Fitzwater) 215.238.1920 www.saltandpepperphilly.com	New American  BYOB	\$\$\$	✓	This tiny BYOB has a friendly feel since customers can talk to the chef working away in the open kitchen. The emphasis is on fresh, local, seasonal ingredients prepared in tasty and creative ways. Word is just getting out about what a treat dinner at Salt and Pepper is, so consider yourself in on the secret and make a trip to this insider's special spot.

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			✓✓ = Highly Recommended; ✓ = Recommended	
<b>Saute</b> 775 S Front (at Fitzwater) 215.271.9300 www.sauteonline.com	French/New American  BYOB	\$\$\$	✓	Saute falls into the class of inviting, cozy BYOB restaurants that make South Philly neighborhoods a pleasure. The atmosphere is warm and the food is appealing. The chef worked at the Latin-inspired and highly rated Alma de Cuba, but the menu here is French and New American. Despite the culinary shift, each dish is expertly prepared and delicious.
<b>Southwark</b> 701 S 4th (at Bainbridge) 215.238.1888 www.southwarkrestaurant.com	New American	\$\$\$\$	✓	Southwark has a definite bar vibe and there's an emphasis on mixed drinks. The bartenders know their stuff and it's a cool spot to watch the crowd. The food is also good, and neighborhood locals make regular visits to sample the inventive dishes along with the creative drinks.
<b>Tre Scalini</b> 1915 E Passyunk (near Mifflin) 215.551.3870	Italian  BYOB	\$\$\$	✓	Tre Scalini moved to new space in 2007, but it's really an old-time Philly Italian restaurant. It serves the classics, expertly prepared, and all of the pasta is homemade. Unlike many restaurants around town, where the decibel levels can drown out even jackhammer noise, sound levels here are low and make for a comfortable atmosphere.
<b>Xochitl</b> 408 S 2nd (at Pine) 215.238.7280 www.xochitlphilly.com	Mexican	\$\$\$	✓	The name looks unpronounceable, but learn it. You might want to tell a cab driver or friend that's meeting you there. It's "SO-cheet" and it's a Mexican restaurant worth visiting. The dishes are authentic (no chimichangas that we know of) and really tasty. The staff will walk you through anything unfamiliar on the menu and it's worth giving just about anything you read a try. The room is charming, with a great-looking bar that turns out both classic and exotic drinks that can apparently put out (or light up) any fire. There's a Sunday night prix fixe dinner.
<b>South Street (Upper) and Italian Market</b> This area covers all of Philly south of South St and west of 8th. A few spots can be reached on foot or via the Broad St. subway line. Cabs (10-20 minutes) can reach the others.				
<b>Apamate</b> 1620 South 215.790.1620 www.cafeapamate.com	Tapas  BYOB	\$\$	✓	Apamate is a small Spanish tapas restaurant that offers fine quality small plates at reasonable prices. The menu isn't huge, but offers a nice variety of very tasty treats. There's outdoor patio seating in good weather and brunch on the weekend. Cash only.
<b>August</b> 1247 S 13th (at Wharton) 215.468.5926 www.augustbyob.com	Italian  BYOB	\$\$\$	✓	August is a friendly, relaxed, neighborhood Italian with food that exceeds its casual appearance. Philadelphians consistently rate it highly for its earnest cooking and staff. Cash only.
<b>Bitar's</b> 947 Federal (at 10th) 215.755.1121 www.bitars.com	Middle Eastern	\$\$	✓	If you're touring South Philly and don't mind ducking in to a place with great food but little ambiance (Bitar's is attached to a grocery store), you could be very happy at Bitar's. Fans rave about the delicious Middle Eastern food at really low prices at this family-run spot.
<b>Bomb Bomb</b> 1026 Wolf 215.463.1311 www.bombbomb-restaurant.com	Italian and Barbecue	\$\$	✓✓	Bomb Bomb is a mix of Italian and some of the best BBQ in the city at a "real" local joint. You won't find many tourists here since it's mainly frequented by people who live right in the neighborhood. Prices are reasonable, décor is minimal, diners and servers alike have a good time. Yes, the place really was rocked by bomb explosions (twice!) back in the '30s, which explains the name.
<b>Café de Laos</b> 1117 S 11th (near Washington) 215.467.1546	Thai and Laotian  BYOB	\$\$	✓	There's great food all over Chinatown, but for Thai and Laotian, you'll actually want to head out of Chinatown. One really good option is to go the Italian Market and visit Cafe de Laos. It's an oasis on a not-so-pretty block, and the food is very fine. Service is attentive and friendly, and will help you figure out any part of the menu that's unfamiliar.
<b>Carluccio's</b> 932 S 10th (at Carpenter) 215.574.5000	Italian  BYOB	\$\$\$	✓	Carluccio's features a slicer right in the dining room, so consider the antipasto if you go; it's clearly a featured item. The rest of the menu focuses on the chef's favorites, which always satisfy customers.
<b>Carman's Country Kitchen</b> 1301 S 11th (at Wharton) 215.339.9613	Eclectic	\$\$	✓✓	Namesake owner Carman is a character, but diners head south to her country kitchen purely for the food. (Well, some go for the quirky décor, but they are always delighted by the food.) The focus is on breakfast and lunch (Carman's closes at 2 PM) and Philadelphians flock to it. Cash only.

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<b>Divan</b> 918 S 22nd (at Carpenter) 215.545.5790 www.divanturkishkitchen.com	Turkish	\$\$\$	✓	Divan serves heapings of fine Turkish dishes, like kebobs, grilled fish, and manti (dumplings). You get a lot of good food at affordable prices, which might explain why the tables are nearly always full on weekends at this up-and-coming, but still slightly out of the way, spot. Divan has a liquor license, but you can BYO without a corkage fee Monday-Thursday.
<b>Franco's High Note Café</b> 1549 S 13th (at Tasker) 215.755.8903 www.francoluigis.com	Italian  BYOB	\$\$\$	✓	To enter Franco's, you pass through the pizza shop run by the same owners. This debut could be off-putting or charming, but we think it's charming--like the restaurant itself. The two-tiered space has pictures all over the walls and a small stage where the servers, who are talented local opera singers, entertain diners throughout the meal. It's all good fun, with good Italian food to match.
<b>Grace Tavern</b> 2229 Grays Ferry 215.893.9580 www.gracetavern.com	New American/Bar	\$\$	✓	You can't help but fall in love with this bar, as locals do. It has an easy-going style, like the city its New Orleans-influenced menu reflects. The oyster po' boy, blackened green beans and other menu highlights keep the eaters coming back; the fine beer selection and friendly bartenders keep the drinkers happy. Also, nearby Betty's Speakeasy, while perhaps not a place you would hop in a cab to visit on its own, is well worth a visit for coffee, top-notch cupcakes and other desserts, after lunch, a drink, or dinner at Grace Tavern.
<b>L'Angolo</b> 1415 W Porter (at Broad) 215.389.4252 www.salentorestaurant.com	Italian  BYOB	\$\$\$	✓	If you agree that your Philly experience should include a South Philly Italian dining experience at a family-owned restaurant, consider L'Angolo. The space is tiny, but the portions are not. Antipasti and pasta are featured items. Service is friendly and warm.
<b>Le Viet</b> 1019 S. 11th (Kimball) 215.463.1870 www.levietrestaurant.com	Vietnamese	\$\$\$	✓	A new addition to the South Philly scene, Le Viet isn't unusual for being a Vietnamese restaurant (and a good one) in this neighborhood. It is unusual, however, for its modern, sleek, stylish décor. The rest of the competition in this area serves really good food, but in really drab locations. You can get fantastic Vietnamese food in a lovely setting in Chinatown or in less fancy digs for less money in this neighborhood (Nam Phuong), but if you're touring this area and want to opt for the sleek version, it's here at Le Viet.
<b>Meritage</b> 500 S 20th (at Lombard) 215.985.1922 www.meritagephiladelphia.com	New American	\$\$\$\$	✓	At Meritage, the emphasis is on the wine list, but not at the expense of the food. The menu has a sort of Asian-inspired new-American feel, which matches the sort of low-key, but elegant, feel of the room and service. Prices seem a little high, but you will find the service appropriately attentive and the food well-presented.
<b>Morning Glory</b> 735 S 10th (at Fitzwater) 215.413.3999 www.themorningglorydiner.com	Diner	\$\$	✓✓	Find time for breakfast. Morning Glory bustles on the weekends and has a nice "day-off" treat feel during the week. After 10 AM on Saturday or Sunday, you'll wait for a table, but it's so worth the wait. A seat at the counter gives you a great view of the cooks whipping up eggs just the way you like them with grits and biscuits, enormous French Toast with a changing selection of toppings, or all the other breakfast classics. Cash only. Breakfast and lunch only.
<b>Nam Phuong</b> 1100 Washington 215.468.0410 www.namphuongphilly.com	Vietnamese	\$\$	✓	We love Vietnam in Chinatown for Vietnamese food, but if you want an adventure to South Philly or happen to be in the area, try Nam Phuong. It's where the local Asian population flocks for authentic and well-priced Vietnamese food. Some say it has the best Vietnamese in the city, though you trade off a little in atmosphere and location.
<b>Novita Bistro</b> 1608 South St 215.545.4665 www.novitabistro.com	Moroccan/ Mediterranean  BYOB	\$\$\$	✓	Novita has an eclectic menu that mixes Moroccan, Mediterranean, and Italian cuisines. Considering that there aren't many places to eat tagines and other Moroccan classics in Philly, it's nice that this BYO executes well. The chef is CIA trained, with experience at restaurants in Italy and the U.S., which explains the menu mix.
<b>Pumpkin</b> 1713 South 215.545.4448 www.pumpkinphilly.com	New American  BYOB	\$\$\$	✓✓	Perhaps Philly's defining food feature (besides Italian restaurants) is the presence of small, chef-owned, BYOB restaurants. Pumpkin is a classic. The couple co-owners run the kitchen and dining room respectively. At only 28 seats, it is intimate. The kitchen serves really good food from a seasonal and frequently changing menu. Cash only.

Name	Type	Price	Comments	
			✓✓ = Highly Recommended; ✓ = Recommended	
<b>Ralph's</b> 760 S 9th (between Catharine and Fitzwater) 215.627.6011 www.ralphsrestaurant.com	Italian	\$\$\$	✓	In Philly, Italian tomato sauce is known as "gravy" and Ralph's is a real red-gravy place. It's been around for about 100 years and is still family owned. The red and white checkered tablecloths make you feel instantly welcome. The portions are big and cover the "Italian-American" classics like veal parmigiana. It's not the greatest food in the city, but it's a Philly landmark and part of our history. Cash only.
<b>Sabrina's</b> 910 Christian (also 1804 Callowhill) 215.574.1599 www.sabrinascafe.com	Eclectic  BYOB	\$\$	✓✓	We love Sabrina's for breakfast. Most Philadelphians do. The atmosphere is low-key and friendly. The menu has classics with a twist, like enormous and delicious French toast, and interesting comfort food treats with clever names and great ingredients. You can get breakfast all day, but lunch and dinner are really good too. There can be long lines on the weekend, but if you can only go then, it's worth the wait.
<b>Sarcone's Deli</b> 736 S 9th 215.922.1717 www.sarconesdeli.com	Deli	\$	✓	You go to Sarcone's for hoagies. Not sure what a hoagie is? It's a yum yum sandwich on a long roll. It's the bread that makes a hoagie great and Sarcone's has the best bread in town. The fillings are pretty great, too, and that's what makes Sarcone's a Philly legend.
<b>Scannicchio's</b> 2500 S Broad (at Porter) 215.468.3900 www.scannicchio.com	Italian  BYOB	\$\$\$	✓	Big portions and big taste are the way at Scannicchio's. Regulars love the red-gravy classics and rave that food is great, the service is friendly, and room is packed with good fun.
<b>Supper</b> 926 South 215.592.8180 www.supperphilly.com	New American	\$\$\$\$\$	✓	Supper is a great-looking space--sort of a modern take on a rustic bar or wood-paneled cabin. We like the open kitchen and the tall, exposed bar. We like the food, too. The small plates concept gives you a chance to share many interesting tastes without relying on a traditional tapas menu. The small plates brunch is different than the traditional "stack of pancakes" approach, and you get a chance to try the many excellent flavors that come from this talented kitchen. Prices always seem high, though, so be prepared; we don't want you to have sticker shock.
<b>University City</b> This is the area around the University of Pennsylvania. The area can be reached via buses along Walnut St. or by cab (15-20 minutes).				
<b>Abyssinia</b> 229 S 45th (at Locust) 215.387.2424	Ethiopian	\$\$	✓	Ethiopian food is always a fun experience since you eat with your hands, and Abyssinia has the classics at fair prices. The room is nothing special and service can be slow, but if you're looking for an unusual and entertaining dining experience, this could be just the place.
<b>Distrito</b> 3945 Chestnut 215.222.1657 www.distritorestaurant.com	Mexican	\$\$\$	✓✓	We think that Distrito proves that José Garces could make children like prunes. The restaurant's version of something as overdone as nachos is so good that you'll fall asleep the night you have them hoping you can go back the next day for more. The mushroom flatbread will make you think you can give up meat forever. At any rate, don't overlook Distrito just because you had "Mexican" a million times before or because it seems out of the way. Distrito is a treat and worth a trip. The two-story space screams fun (eat upstairs if you can). Be forewarned, however, that it's really easy to over-order, even with guidance from the servers. Start with less than you, or they, think you need.
<b>Marigold Kitchen</b> 501 S 45th (at Larchwood) 215.222.2399 www.marigoldkitchenbyob.com	New American  BYOB	\$\$\$\$	✓✓	Marigold Kitchen is a BYOB restaurant set in a Victorian house. Tables scatter among a few rooms and the setup gives the place a homey feel. The food ranges up and down, depending on the chef of the time, but has been a reliable University City outpost for many years. Marigold's recent chef, in place about a year at the time of this publication, should bring very high quality cooking to this Philly institution.
<b>Nan</b> 4000 Chestnut 215.382.0818 www.nanrestaurant.com	French Thai Fusion  BYOB	\$\$\$\$	✓	Nan is a subdued, mature, quiet, white-tablecloth restaurant with elegant food. There are no missteps in the menu that carefully blends French elegance with the fundamental flavors of Thai cuisine. First-timers will likely enjoy the mix as well as the well-executed dishes. Some locals find the space a little staid, but in a city where so many restaurants are really noisy, it's nice to find a place where you can easily converse with your dinner companions.

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<b>Pod</b> 3636 Sansom 215.387.1803 www.podrestaurant.com	Pan Asian	\$\$\$\$	✓	There really are dining pods at Pod, and you can play with the lights in them, too. It's a little Sci-Fi at this groovy, Pan-Asian bar/restaurant. Sushi zooms by on a conveyer belt at the bar and the light show never stops. It might all be a bit much if the food weren't good, but it is. There might be better eats elsewhere, but you won't get a better show.
<b>White Dog Cafe</b> 3420 Sansom 215.386.9224 www.whitedog.com	Eclectic	\$\$\$	✓	White Dog sits at the heart of the University of Penn campus and for many years has reflected a "university" vibe. It was creative, organic, local, environmental, and easy-going. Fans rave that White Dog still lives up to its long-standing tradition, though detractors feel that it's lost some of the edge and the "hippie" feel has given way to lacking service. Still, it's a spot that can please and surprise on any given night. One special feature is that it frequently hosts events, like science lectures. Weekend brunch.
<b>Rx</b> 4443 Spruce 215.222.9590 www.caferx.com	Eclectic  BYOB	\$\$\$	✓	Rx gets its name from the original pharmacy where it sets up shop. It prides itself on natural, organic, seasonal food in a friendly and easy-going atmosphere. The weekend brunch is wildly popular and for good reason.