

Indeblue's mango panna cotta.



# In with the New

A MULTITUDE OF ETHNIC EATERIES COME TO TOWN, WHILE PHILLY'S FAVORITE CHEFS EXPAND THEIR EMPIRES.

BY ALEXANDRA LESHNER

## Agno Grill

The team behind Pure Fare has taken its fresh approach to cooking to a new level with the Mediterranean build-your-own-meal concept at Agno Grill. Starting with a base of spinach, black rice, or Agno's house-made wrap, you can pile your plate high with perfectly prepared proteins, organic vegetables, and flavorful sauces.

**2104 Chestnut St.,**  
**267-858-4590; agnogrill.com**

## Barren Hill Tavern & Brewery

Devil's Den and Old Eagle Tavern owner Erin Wallace is the mastermind behind Barren Hill Tavern & Brewery, located in the former General Lafayette Inn. Courtesy of the unmatched expertise of award-winning brewer Scott Morrison, a line of six house-made beers will join the restaurant's many craft and imported offerings.

**646 Germantown Pike, Lafayette Hill,**  
**215-483-5535**

## Indeblue

Collingswood, NJ's famed BYOB has opened a Philadelphia location in Midtown Village—but this one has a bar. Chef Rakesh Ramola combines fresh, seasonal ingredients with the regional flavors of India to create an authentic menu with a modern twist. The chef's tasting menu is the perfect way to sample his Indian specialties.

**205 S. 13th St., 215-545-4633;**  
**indebluerestaurant.com**

## Jerry's Bar

This Northern Liberties fixture has been a hit since reopening in May after renovations. Besides being a great hangout for drinks, it offers a weekend brunch that's widely popular, thanks to former Café Estelle chef-owner Marshall Green. Says manager and event coordinator Christie Proud, "Chef Green is excited to take bistro classics and put his own spin on them."

**129 W. Laurel St., 267-273-1632;**  
**jerrysbarphilly.com**

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# RESTAURANT WEEK



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YEAR ANNIVERSARY

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## GUIDE **devour**

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### Little Nonna's

Marcie Turney and Valerie Safran are at it again, adding to their Midtown Village domain with Little Nonna's. Inspired by traditional Italian cuisine, the menu features classic recipes that Turney based on input from friends and fellow cooks. Underneath delicate stringed lights, dine on goat's milk ricotta-stuffed shells and Big Mama's Meatballs. **1234 Locust St., 215-546-2100; littlenonnas.com**

### \*ndulge Cupcake Boutique

Goodies are flying out the door of \*ndulge. "One of our signatures is the Peanut Butter Cup, which is a moist chocolate cake with a peanut butter pastry cream filling and peanut butter cream cheese frosting," says owner Donn Selkowitz. **4373 Main St., Manayunk, 267-297-8214; ndulgecupcakes.com**

### Pizzeria Vetri

At Marc Vetri's latest project, diners can get their fix of his unparalleled pizzas. Hearty varieties, like a square marinara pie, emerge from the restaurant's centerpiece: a monstrous Renato pizza oven. **1939 Callowhill St., 215-600-2629; pizzariavetri.com**

### Serpico

Since its arrival, this highly anticipated collaboration between Stephen Starr and chef Peter Serpico has lived up to the hype. The restaurant's interior is beautiful, and the international menu is filled with flavorful ingredients and innovative preparations. Corn ravioli and lamb ribs are just two of the current offerings. **604 South St., 215-925-3001; serpicosouth.com**

### Tiffin Bistro

Munish Narula, the restaurateur

behind city staples Tashan and Tiffin, has opened his new Indian eatery on Federal Street. Executive Chef Kirti Pant has crafted a menu full of traditional fare, like chicken tikka masala with tomato-onion sauce, and aloo papri chaat: wheat crisps, potato, chickpeas, yogurt, and mint chutney. **1100 Federal St., 215-468-0104; tiffin.com PS**

## ICE COLD

Lil' Pop Shop's **Jeanne Chang** shares the inspiration behind her frozen treats.



Red hot mango chile pepper is one of the newest flavors at Lil' Pop Shop.

"Lil' Pop Shop is inspired by the best possible ingredients we can get our hands on. Whether it's the locally sourced dairy and produce or the organic French roast from GreenStreet Coffee Roasters, we are constantly thinking about how to combine these ingredients to make the best-tasting and unique ice pops. Two of our most popular flavors are chocolate with salted caramel brownie and raspberry lemonade."

**265 S. 44th St., 215-222-5829; lilpopshop.com**