

Sophia's on East Passyunk Avenue offers rustic and New American fare.

new kids on the block

TOP-NOTCH EATERIES AND CREATIVE COFFEE JOINTS ARE MAKING A MOVE TO THE STREETS OF PHILLY. BY ALEXANDRA LESHNER



Bufad

Michael and Jeniphur Pasquarello bring a taste of Italy to 13th and Spring Garden Streets with Bufad. Inspired by his southern Italian roots, Michael has always wanted to open a wood-fired pizzeria, and now he's cranking out Neapolitan-style pies with topping combinations you won't find elsewhere.
1240 Spring Garden St., 215-238-9311; bufadpizza.com

Goat Hollow

Mount Airy's Goat Hollow has made a comeback thanks to Race Street Café's Neil Campbell and his business partner, Andy Shahan. The American brasserie features a hearty menu, a generous beer list, and an impressive cocktail program that includes house-made syrups.
300 W. Mt. Pleasant Ave., 267-428-5672; goathollow.com

Joe Coffee

New York cult favorite Joe Coffee

has expanded from the Empire State to Rittenhouse Square. In addition to providing a caffeine fix, the family-owned mini chain supports the community by carrying an assortment of locally made baked goods and displaying the work of Philly artists.
1845 Walnut St., 215-278-2454; joenewyork.com

Luke's Kitchen & Marketplace

Luke Palladino puts his stamp on Atlantic City once again,

bringing what he calls "chef-driven, quality food on a fast, casual level" to Revel. Luke's Kitchen offers all-day options as well as a marketplace stocked with takeaway items and wine and beer by the bottle—perfect for late-night snacking.
Revel, 500 Boardwalk, Atlantic City, 855-348-0500; revelresorts.com

Pennsylvania 6

Brimming with odes to the 1930s, Pennsylvania 6 was inspired by
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PHOTOGRAPHY BY STEVE LEGATO

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Outdoor Dining
Private Dining Available

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“New York City’s iconic Hotel Pennsylvania, a post-Prohibition hot spot,” says co-owner Gary Cardi. At the Midtown Village eatery, chef Mark Plessis is whipping up flatbreads, salads, burgers, and hearty entrées using local ingredients and complex flavor pairings.

114 S. 12th St., 267-639-5606; pennsylvania6philly.com

Sophia’s

Situated on the ever-popular East Passyunk Avenue, Sophia’s offers diners an array of high-end choices that are both rustic and New American. At the recently opened eatery, chef Christopher Lee has created a menu heavy with European and Asian touches.

1623 E. Passyunk Ave., 215-238-1920; sophiasphilly.com

Taqueria Feliz

Seasoned restaurateurs Tim Spinner and Brian Sirhal are spreading their flair for Mexican cuisine to Manayunk with the newly debuted Taqueria Feliz. With two successful eateries already under their belts (Cantina Feliz and La Calaca Feliz), the Garces alums are sticking with what they know: tacos, enchiladas, and other popular Mexican favorites.

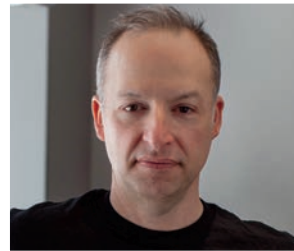
4410 Main St., 215-646-1320; taqueriafeliz.com

The Victoria Freehouse

For a bite of British fare, look no further than The Victoria Freehouse. At the Front Street spot, owner Ed Strojjan of Haddonfield’s British Chip Shop is dishing out bona fide pub food with plenty of inspired cocktails to wash it down.

10 S. Front St., 215-543-6089; victoriainfreehouse.com PS

Chicken and mushroom pie at Metropolitan Cafe.



FRESH BAKED

Metropolitan Bakery’s chef and owner **James Barrett** shares the inspiration behind the new Metropolitan Cafe.

“A café was always part of our original business plan, and it was something our customers have been asking for since day one, but we got sidetracked along the way. In this era of 24-hour news and Wi-Fi, we want to provide a place where our customers can connect with each other over simple, fresh food.”

264 S. 19th St., 215-545-6655; metropolitanbakery.com



PHOTOGRAPHY BY KYLE BORN



FRESH AIR...EVEN FRESHER SEAFOOD



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