



# **ITALIAN MARKET**

#### Overview:

This tour encompasses one of the oldest and largest working outdoor market in the United States. As you walk through the Italian Market, you'll see dozens of vendors along the streets selling vegetables, fish, spices, and more! Stop by one of the multiple delis and specialty shops while you're at it and experience what Philly has to offer. Though the Italian Market has a strong Italian heritage, there are many shops and restaurants that give the Market a truly diverse community. You can visit the Market for Mexican or Vietnamese food, Korean barbecue and many other cuisines from Asian countries, such as Thailand and Laos.

#### **Transportation:**

To get to the market, take the Market – Frankford Line 8th Street, then catch the 47 bus to 8th and Washington. To return to Penn, take the Broad Street line from Ellsworth-Federal to City Hall and transfer to the MFL to 34th Street or 40th Street.

### Honduran Food @ Tamalex 1163 S. 7th Street

Honduran restaurant that also serves Mexican food. There's a great deal to love here, but if you're a vegetarian, I recommend trying the quesadillas made of huitacoche or flor de calabaza. Few places make them better. Also, they make great horchata, a refreshing ricebased drink.

## **Geno's Steaks**1219 S. 9th Street

Glitzy cheesesteak place famed for its anti-immigrant politics as much as its food, Geno's is a reminder of an older, nastier South Philly. Some of the xenophobic stickers and signs have come down, but the words "This is America, When Ordering Speak English" still keep many away from its counters.

Pat's King of Steaks 1237 E. Passyunk Avenue

Inventors of the Philly Cheesesteak. Worth a visit, though most would argue they are not the best cheesesteak place in the city. Bring cash, and know how to order. Watch this video first: http://www.visitphilly.com/articles/Philadelphia/top-10-spots-for-authentic-philly-cheesesteaks/

Tacos @ Prima Pizza Taqueria 1104 S. 9th Street

There are several Mexican restaurants and eateries along 9th Street, and each has something to recommend it. For tacos, though, you can't do better than Prima. Try the carne enchilada tacos. Their quesadillas are also sinfully good. Open till 4am 7 days a week.

Fresh Tortillas @ Tortilleria San Roman 951 S. 9th Street

A beloved institution in the Italian Market. This is the only place in Philly where they make fresh tortillas, hot off the griddle. If you're lucky, you'll walk in and be handed a tortilla and some salsa, gratis.

Coffee and Dessert @ Anthony's 903 S. 9th Street

A warm neighborhood coffee house where people come together to chat and hang out instead of typing away like lab rats on their laptops. The family has been in the neighborhood for the last century. Try their sandwiches as well as their cannolis and their sfogliatella (if you can pronounce it right!)

Historical Marker for the "Ninth Street Curb Market"
9th and Christian Streets

The Italian Market is formally known as the "Ninth Street Curb Market" and is the oldest outdoor market in America.

8 Banh Mi @ Cafe Cuong

Home of some of the best banh mi (or Vietnamese hoagie) sandwiches in the city. Also have delicious an and Vietnamese coffee.

Fresh Bread @ Sarcone's Bakery 758 S. 9th Street

The bread at Sarcone's is legendary. Take a loaf home or stop by their deli a few doors up for a classic Italian hoagie.

Pastries @ Isgro
1009 Christian Street

Even if you don't have a sweet tooth, or any space for dessert, step into this 100-year old bakery just for the atmosphere and the aroma.

Pizza @ Santucci's 901 S. 10th Street

For the best pizza in the Italian Market, try Santucci's. Here the pizza is square and the sauce is poured over the cheese, not below, but when in Rome... A great neighborhood family restaurant.

Hot Sandwiches @ George's 900 S. 9th Street

There's no dearth of sandwich places in the Italian Market. But for a hot sandwich—say a cheesesteak or hot roasted pork or spicy veal (or tripe and tongue sandwich for the truly adventurous)—you can't really do better than George's. Just don't expect to get a place to sit.

Fresh Mozzarella @ Claudio's 924 S. 9th Street

Claudio's Specialty Food is a more reasonably priced version of Di Bruno Brothers next door. They have an amazing array of cured meats and cheeses as well as antipasto and other Italian goodies. The highlight is its storefront next door where they make delicious fresh mozzarella. You can buy a ball of mozzarella while it's still hot and enjoy it for days.

Free Samples @ Di Bruno Bros. 930 S. 9th Street

Di Bruno Brothers now has branches all over the city, but the original location is this shop in the Italian Market. Wide selection of cheeses, meats and other specialty items, though a bit pricey. The best part of any visit is the generous free samples. Don't be shy, try their selection.

Hung Vuong Supermarket
1122 Washington Avenue

Hung Vuong is an Asian supermarket stocked full of various Asian groceries. Stop here to grab fresh baked goods, yummy snacks, or unique brands of ramen that you can't find on campus.

Pho @ Pho75
1122 Washington Avenue

If you have never had the noodle and beef broth deliciousness that is Pho, you should go here immediately. If you have had Pho elsewhere, try the place where Philly's chefs—and everyone else—go to get their pho. Featured in Anthony Bourdain's "cheesesteak-free" episode on Philly. One well-kept secret is that the Vietnamese coffee here is some of the best coffee in the neighborhood.

See www.italianmarketphilly.org for more information.

