



This tour encompasses one of the oldest and largest outdoor markets in the US. 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 while you're at it and experience what Philly has to offer. Though the neighborhood has a strong Italian heritage, you can find Mexican or Vietnamese food, Korean barbecue and many other cuisines such as Thailand and Laos.





## DID YOU KNOW?

Philadelphia's historic South 9th Street Italian Market stretches over 20 blocks and is home to nearly 200 independent businesses, from longtime family-run shops passed down through generations to newer emerging vendors.

For more information, visit: https://italianmarketphilly.org/

- HONDURAN FOOD @ TAMALEX
  - Honduran restaurant that also serves Mexican food. Lot to love here, but if you're vegetarian, try the quesadillas made of huitacoche or flor de calabaza!
- PAT'S king of STEAKS
  Inventors of the Philly Cheesesteak. Worth a visit, though most would argue they are not the best cheesesteak place in the city.
- TACOS @ PRIMA PIZZA TAQVERIA
  For tacos, you can't do better than Prima. Try the carne enchilada tacos.
  Their quesadillas are also sinfully good. Open till 4 am 7 days a week.
- FRESH TORTILLAS @ TORTILLERIA SAN ROMAN
  A beloved institution in the Italian Market. The only place in Philly where they make fresh tortillas, hot off the griddle.
- COFFEE & DESSERT @ ANTHONY'S COFFEEHOUSE
  A warm neighborhood coffeehouse owned by a century-old local family.
  Try the sandwiches, cannoli, and sfogliatella (if you can pronounce it).
- \*\*HISTORICAL MARKER "NINTH STREET CURB MARKET"

  Northeast corner of 9th St. & Christian St.

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

- BANH MI@ CAFE CUONS

  Home of some of the best banh mi (or Vietnamese hoagie) sandwiches in the city. Also have delicious and dangerously strong Vietnamese coffee.
- FRESH BREAD @ SARCONE'S BAKERY
  The bread at Sarcone's is legendary. Take a loaf home or stop by their delia few doors up for a classic Italian hoagie.
- PASTRIES @ ISGRO PASTRIES

  Even if you don't have a sweet tooth, or any space for dessert, step into this 120+ year old bakery just for the atmosphere and the aroma.
- P127A @ SANTVCCI'S
  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.
- HOT SANDWICHES @ FEORFE'S SANDWICH SHOP
  For a hot sandwich—say a cheesesteak, spicy veal, or tripe and tongue for the bold—you can't do better than George's. Just don't expect room to sit.
- FRESH MOZZARELLA @ CLAVDIO'S

  A more reasonably priced version of Di Bruno Brothers. They have an amazing array of cured meats, cheeses, antipasto, and other Italian goodies. Stop by the storefront where they make delicious, fresh, HOT mozzarella.
- FILIPINO FOOD @ TABACHOY

  Tabachoy offers an approachable take on classics like adobo and lumpia. It's not fully traditional, but it's a tasty gateway into Filipino cuisine and culture.
- VIETNAMESE FOOD @ NAM PHVON9
  One of the oldest Vietnamese restaurants in the city, and still one of the best.
- PHO @ PHO75

  Even if you've had Pho (pronounced "fuh") elsewhere, try the place featured on Anthony Bourdain's "cheesesteak-free" Philly episode. One well-kept secret is their Vietnamese coffee: some of the best in the neighborhood.



