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Tweet It: Spring's here, and with it comes a slew of new restaurants serving brunch, beer, pizza and pasta in @visitphilly: <https://vstphl.ly/2VvhOVr>

NEW RESTAURANTS COME TO PHILADELPHIA THIS SPRING
New Dining Options Include Beer Fare, Brunch, Ramen, Thai Classics & Pizza By Joe Beddia

PHILADELPHIA, April 8, 2019 – Spring's beginning always feels sweet, especially with a promising yield of new restaurants to explore. The recently opened additions include a concept from restaurateur Michael Schulson, a second wave of ramen shops and an abundance of Thai eateries offering Philly diners the ultimate in curry convenience. Also, some favorite spots return, some with new names, others with new decor and menu.

Here's a look at some new dining excursions to consider this season:

Bella Vista & Queen Village:

- **Angelo's** – Already a local pizza legend for the New York City- and Trenton-style pies he creates at Haddonfield's Angelo's Pizzeria, Danny DiGiampietro has moved across the river and reopened in Bella Vista. There's house-made dough, of course, but also rolls and pretty much everything else. Truly old-school, it's first-come, first-served, with no phone or website. 736 S. 9th Street, angelospizzeriasouthphiladelphia.com
- **Cry Baby Pasta and Wine Bar** – The convivial space that last hosted Queen Village's Ela has turned over to become a “rock 'n' roll wine bar and pasta restaurant” by restaurateur-couple Bridget Foy and Paul Rodriguez and chef-restaurateur couple Carla Goncalves and David Gilberg. Sharing plates, pasta and larger entrees can be matched with Italian beer, wine and cocktails. 627 S. 3rd Street, (267) 534-3076, crybabypasta.com
- **Fiore** – New York chefs Justine MacNeil and Ed Crochet opened a spot in Philly's Queen Village neighborhood. Breakfast and lunch star house-made pastry and charcuterie. For dinner, there's full-service Italian. 757 S. Front Street, (215) 339-0509, fiore-finefoods.com
- **Neighborhood Ramen** – Along with the second great ramen wave in Philly comes this Queen Village shop with a mural by Philly's Kyle Confehr. From-scratch broth is the base for a tight menu of five ramens and three sides (gyoza, sesame cabbage salad, *oshinko* pickles). One rule: No takeout or doggie bags allowed. 617 S. 3rd Street, neighborhoodramen.com
- **Village** – Plenty has rebranded as a full-service neighborhood restaurant catering to families. The comfort food menu highlights artisan producers and accessible flavors with dishes like honey harissa wings and rigatoni Bolognese, plus cocktails, wine and beer. 705 S. 5th Street, (267) 758-6791, villagebarkitchen.com

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Callowhill:

- **Johnny Mañanas** – After dominating an East Falls intersection for more than a decade with its giant chili pepper landmark, the Tex-Mex restau-bar reemerges in the Goldtex building. The colorful new corner venue turns up the party with spicy tacos and margaritas. 315 N. 12th Street, (267) 764-1408, johnnymananas.net

Midtown Village:

- **Alpen Rose** – Michael Schulson’s steakhouse adds a carnivorous option to his Midtown Village empire. The 40-seat dining room features wood paneling and a central hearth—a warm and inviting setting to enjoy dry-aged meats. 118 S. 13th Street, (215) 600-0709, alpenrosephl.com
- **Chatayee Thai** – Chatayee Venus Kapugthong eschews fusion cooking for authentic, homestyle fare. Her expansive Thai restaurant in Midtown Village prepares massaman and panang curries, satay and a full vegan menu. 1227 Walnut Street, (215) 923-8208, chatayeethai.com
- **Crunchik’n** – The Jersey shore’s popular Korean-fusion purveyor made a name for itself cooking up twice-fried chicken, kimchi crunch balls and bulgogi cheesesteaks. Midtown Village’s edition offers more of the same deliciousness. 212 S. 11th Street, (267) 886-9373, crunchikn.com

Old City/Society Hill:

- **Aurora Grace Chocolates** – Confections tempt at this sweets shop from celebrated pastry chef Aurora Wold. Aurora Grace specializes in beautiful, hand-painted chocolate bonbons, plus macarons, cookies, cakes and more. 517 S. 5th Street, auroragracechocolates.com
- **Bloomsday Café** – The owners of Haverford’s Green Engine Café expand on their coffee shop concept, adding “spirits supply,” natural wine by the glass and bottle, in Headhouse Square. All-day eats complement select, small-producer vintages and coffee by Rival Bros. 414 S. 2nd Street, bloomsdaycafe.com
- **Makhani Modern Indian** – Chef Sanjoy Banik and longtime Philly restaurateur Shafi Gaffar team up for high-end Northern Indian fare in Old City. This intimate bring-your-own-bottle (BYOB) spot specializes in rich curries, plated individually. 7 N. 3rd Street, (267) 534-5097, eatmakhani.com

Northern Liberties/River Wards:

- **Aether** – Fishtown now has a sophisticated seafoodery among its legion of excellent restaurants. The owners, the team behind Elements and the Mistral in Princeton, put the focus on the raw bar, seasonal plates and natural wines. 1832 Frankford Avenue, (267) 875-1832, aetherfishtown.com
- **Craft Hall** – It’s all under one roof at FCM Hospitality’s new riverfront complex. Mainstay Independent Brewery, Lost Bread Co. Bakery, two bars and a full kitchen, plus a playground and live music stage offer many reasons to visit. 901 N. Delaware Avenue, (267) 297-2072, crafthallphilly.com
- **Hajimaru Ramen** – Fishtown’s new Hakata-style ramen kitchen ladles out classic bowls of brothy noodles with all the trimmings, plus Japanese small plates such as fried chicken and gyoza. 200 E. Girard Avenue, (215) 426-8700, facebook.com/hajimaruramen
- **Liberty Kitchen** – A pickle-maker and a cheesemonger joined forces to open this market, commissary and food workshop in Fishtown. With an emphasis on local makers, the market peddles groceries and casual food like mac and cheese and hoagies. 1244 N. Front Street, libertykitchenphl.com

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- **Luna Café** – An Old City bruncherie adds a Kensington outpost. Luna offers a full coffee bar and serves vegetarian-friendly bowls, pancakes and breakfast sandwiches. 1700 N. 3rd Street, lunaphilly.com
- **Pizzeria Beddia** – Award-winning Joe Beddia returns with his legendary pizza in an expanded venue. No more standing in line and hoping for the best; the new place is open seven days a week, takes online reservations and serves cocktails and natural wine. 1313 N. Lee Street, pizzeriabeddia.com
- **Poe's Sandwich Joint** – Takeout sandwiches cater to the late-night crowds at this Fishtown shop that stays open until 3 a.m. Tasty munchies include smoked Gouda cheesesteaks, chicken cutlets on Sarcone's rolls and funnel cake "fries." 1429 Marlborough Street, (215) 201-5836, [instagram.com/poessandwichjoint](https://www.instagram.com/poessandwichjoint)

Rittenhouse:

- **20th Street Pizza** – Former Blackbird Pizza owner Mark Mebus brings his vegan pizza genius to Rittenhouse via a New York-style, by-the-square and by-the-slice operation with a focus on seasonal vegetables. Also for sale: Dottie's vegan doughnuts and vegan cookies from Crust Bakery. 108 S. 20th Street, (215) 380-5136

West Philadelphia/University City:

- **The Common** – Chef Patrick Feury turned the short-lived Danlu into a New American restaurant and bar with expansive seating, communal tables and lots of plant life. The menu makes the most of local ingredients in dishes such as creamy sunchoke soup with smoked shrimp and pappardelle with braised Lancaster beef. 3601 Market Street, (215) 310-9828, thecommonphl.com
- **Kabobeesh** – Samir Sabir's beloved, 20-year-old South Asian halal grill has added a casual adjacent outpost. On the menu: Tandoori chicken pizza, masala cheesesteaks and fries dusted with cardamom, curry, turmeric, chili and coriander. 4201 Chestnut Street, (215) 222-8081, kabobeesh.com
- **Pelicana Chicken** – University City now has a South Korean chicken joint to call its own. Chicken can be ordered boneless, on the bone or as wings only with flavorings and sides such as corn salad and cheese sticks. 4002 Spruce Street, (267) 969-6956, pelicanausa.com/phila
- **The Post** – Local brews, arcade games and bar food make a winning combination at this University City beer hall. Visitors can chow on wings and meatball sliders in between rounds of shuffleboard, darts and board games. 129 S. 30th Street, (267) 353-8521, thepostphl.com
- **Woosa Bubble Tea** – Powelton's gotten bubblier thanks to this recently opened tea-parium. Tapioca and jelly enthusiasts will find all the usual boba flavors, made with real tea and real milk. 3639 Lancaster Avenue, (215) 921-6346, woosa-bubble-tea-store.business.site

Manayunk:

- **Diner @ Manayunk** – Open for breakfast, brunch and lunch, this new, casual enclave offers a homey option for daytime eating. The Southern-tinged menu includes Salty Caramel Brioche French Toast, seafood grits and avocado breakfast sandwiches. 4371 Main Street, (267) 900-5512
- **Three Kingdoms** – A family-owned Szechuan restaurant amps up the peppercorn quotient on Main Street. Mapo tofu, dry pepper chicken and dumplings in chili oil are a few of the lip-tingling dishes on offer. 4229 Main Street, Manayunk, (267) 766-6167, threekingdoms.business.site

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Western Suburbs:

- **Avalon Bistro** – West Chester’s popular restaubar now has an ideal dinner-and-a-movie option next to the Bryn Mawr Film Institute. The wine system offers 30 by the glass. 818 Lancaster Avenue, (610) 520-9700, facebook.com/avalonbistro
- **Braeloch Brewing** – Live music, a beer garden and a laid-back, dog-friendly atmosphere await at Chester County’s latest addition to the region’s brewpub scene. 225 Birch Street, Kennett Square, (610) 612-9242, braelochbrewing.beer
- **Casablanca Moroccan Cuisine** – A richly detailed interior sets the stage for traditional Moroccan fare in a cozy atmosphere. A seven-course fixed-price menu includes bastilla, a choice of entrees such as spicy chicken, beef shish kebab or lamb with honey and almond, plus tagine and baklava—and live music. 1047 W. Lancaster Avenue, Bryn Mawr, (484) 380-3911, casablancamainline.com
- **Conshohocken Brewing** – The popular brewpub has a new spot in King of Prussia with 14 taps and an easygoing menu of sandwiches, salads and pizzas. Still to come is the attached new production brewery. 3100 Horizon Drive, No. 150, King of Prussia, (484) 684-6105, conshohockenbrewing.com
- **Eat Greek** – Fast-service gyros, spanakopita and avgolemono soup come to Conshohocken. Diners can order at the counter and take a seat in the no-fuss dining room for healthy Greek delicacies. 4 E. 1st Avenue, Conshohocken, (610) 941-1200
- **Green Papaya Asian Bistro** – This pan-Asian BYO spot serves cuisine that spans Thailand, Malaysia and Vietnam. Chef Jimmy Tran, formerly of Center City’s Aqua, cooks up stuffed tofu with papaya salad, pho and roti canai. 202 E. Lancaster Avenue, Ardmore, (610) 896-2288, greenpapayabistro.com
- **Nui Nui Kitchen** – Thai native Nui Kullana adapts Southeast Asian flavors to a modern mix of small and big plates with a vegan emphasis. The exposed brick dining room will soon have its own full-service bar, but for now, it’s BYO. 301 Bridge Street, Phoenixville, (484) 302-5141, nuinuiKitchen.com
- **Rudee’s Thai Cuisine** – Classic Thai dishes—Tom Yum soup, pad si-ew and mango sticky rice—arrive in Wynnewood. This small, bright eatery comes from the owners of Heng’s Thai Cuisine in Springfield. 333 E. Lancaster Avenue, Wynnewood, (610) 994-3399, rudeesthai.com

Coming Soon:

- **Bernie’s** – Locally based mini chain of pubs adds a fourth outpost in the former Derek’s on Main Street in Manayunk.
- **Bud & Marilyn’s Airport** – Safran Turney Hospitality’s kitschy-fun Midwestern restaurant heads to Philadelphia International Airport with a traveler-friendly outpost.
- **Cicala** – Formerly of Le Virtù, chef Joe Cicala will resurface with an elegant Italian restaurant in the newly renovated Divine Lorraine Hotel.
- **Cotoletta Fitler Square** – Belmont Hills’ cutlet-specializing red sauce trattoria heads into the city via Fitler Square.
- **Dolce** – LDV Hospitality, which owns Scarpetta in Rittenhouse Square, will double down with a second Italian restaurant in the upcoming W Hotel in Center City.
- **Double Zero** – Star vegan chef Matthew Kenney is plotting a plant-based pizza joint for 22nd and Catharine streets in fall of 2019.
- **Elwood** – A former Johnny Brenda’s chef will celebrate Pennsylvania cuisine at his future Fishtown BYO.

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- **Enoteca Tredici** – The Center City and Bryn Mawr wine bars will get another sibling, this time in Downingtown.
- **Enza** – Also on the way from the Zavino Hospitality Group: a family-friendly pizza restaurant in Wyndmoor.
- **Fabrika** – A retro dinner theater set in a former ice cream factory in Fishtown will mix up the scene with Eastern European cuisine and eclectic entertainment.
- **Fitler Club** – Center City’s contemporary version of a country club (and boutique hotel) will feature a restaurant helmed by esteemed chefs Kevin Sbraga and Jeff Benjamin.
- **Gabi** – Chef Peter Woolsey (Bistrot La Minette, La Peg) plans an all-day French cafe for a new apartment building on North Broad Street.
- **Hiroki** – Morimoto alum Hiroki Fujiyama appropriately sets his fish-centric sushi restaurant in Fishtown.
- **Hops Brewerytown** – Opening any minute in the former Flying Fish Crafthouse, from the folks behind Bernie’s and the revamped U.S. Hotel Bar & Grill in Manayunk, this brewery will have cozy décor and lots of games. 1363 N. 31st Street
- **Jean-Georges** – Named for famed chef Vongerichten, the fine-dining restaurant in the new Four Seasons hotel is coming soon, as is Vongerichten’s lounge Sky High in the same building.
- **K’Far** – The unstoppable hospitality group behind Zahav and Federal Donuts will open an all-day cafe at The Harper, a mixed-use development in Center City, to be helmed by James Beard Award winner Camille Cogswell.
- **Loveluck** – Safran Turney Hospitality has another new project in the works at the almost-renovated LOVE Park Welcome Center.
- **The Lucky Well** – Chad Rosenthal’s second location of his Ambler barbecue restaurant should open this summer in Spring Garden.
- **The Lunar Inn** – Port Richmond’s newest neighborhood hangout, opening soon, combines a restaurant, a bar and a bottle shop called Tiny’s for the best of all worlds, right down to the veggie-forward bites like poblano pimento cheese balls. 3124 Richmond Street, lunarinn.com
- **Ochatto** – With two locations in University City, the hand-drawn noodle and bubble tea shop goes for a third in Rittenhouse Square.
- **Olly and Gigi** – The Southwark group expands to two new restaurants in the same space that last housed Whetstone Tavern—a family restaurant and pizza parlor, respectively.
- **Palma’s Cucina** – Longtime Fitler Square pizzeria will revamp as an Italian restaurant with a broader menu.
- **Picanha Grill** – The legendary Northeast Philly Brazilian grill is planning a new location in Center City.
- **Pom Pom** – This vegetarian cafe will serve salads, sandwiches and breakfast in Fishtown.
- **Pussyfoot Johnson** – The elusive Hop Sing Laundromat owner Lê has envisioned a banh mi shop named for a famous prohibition advocate.
- **ReAnimator Coffee additions** – The rapidly expanding coffee roaster will take over the space next door to its Kensington facility to open a pizzeria and wine bar.
- **Separatist Beer Project** – An Easton brewer opens up to the Philly market with a bar off of East Passyunk Avenue.
- **Stina** – Bobby Saritsoglou and Christina Kallas-Saritsoglou’s South Philly BYOB will have wood-burning-oven pizza and Mediterranean fare, while donating part of its proceeds to local charities.
- **St. Oners** – The Tired Hands brewery crew expands its city footprint with a bar near its recently opened Fishtown beer garden.

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- **Tatel** – A glamorous Spanish restaurant takes over the former Boyd Theater on Chestnut Street.
- **13th Street Kitchens in Callowhill** – The group behind Kensington Quarters and Café Lift has set its sights on a new restaurant in a redeveloped Callowhill property.
- **White Dog Café Glen Mills** – White Dog Café opens its fourth local location at the Shoppes at Brinton Lake in Glen Mills next fall.
- **Wine Dive** – The Tio Flores/Cambridge family bets on South Street again, this time with a bottle shop and unpretentious wine bar.
- **Winkel** – Noord owner Joncarl Lachman focuses on daytime eats at his soon-to-open Midtown Village cafe.

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