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NEW RESTAURANT OPENINGS IN PHILADELPHIA: JUNE 2019

Philly's Latest Dining Options Include Fine French, High-End Japanese & Turkish Deliciousness

PHILADELPHIA, June 28, 2019 – Summertime, and the living is...delicious in Philadelphia, where new restaurants include a fine French hideaway in South Philly (**Bistro La Bête**), high-end Japanese for Fishtown (**HIROKI**), edgy Turkish fare in Point Breeze (**Stina**) and a destination-worthy Jose Garces spot for New Hope (**Stella**).

Here's a look at some of the newly opened and coming-soon dining and drinking spots in the Philadelphia region:

Brewerytown/Fairmount:

- **Dessertcrazy** – A scientist with a personal connection to sugar-free eating established this low-carb, gluten-free, keto (no sugar, no wheat flour) bakery in Francisville to give people like her a chance to enjoy sweets—and, soon, boxed lunches. Almond and coconut flour, sweeteners allulose, tagatose, erythritol, debittered Stevia and monk-fruit extract go into the strawberry vanilla cupcakes, hazelnut bombs, lemon bars and more. 1925 Fairmount Avenue, (267) 764-1411, dessertcrazy.com
- **Hops Brewerytown** – A massive brewpub houses a 126-seat dining room, three bars and games aplenty. The beer-centric menu uses the beverage both as ingredient (pizza with lager sauce) and as inspiration (wings, burgers, fries) for pairing with selections from 16 taps. 1363 N. 31st Street, (267) 886-8402, facebook.com/hopsbrewerytown

Center City:

- **20th Street Pizza** – Philly vegan pioneer Mark Mebus returns with a pizzeria for Rittenhouse Square. The naturally leavened crusts can be topped with smoked mushroom sausage, pistachio pesto, cauliflower ricotta, “roast pork”-style jack fruit and other inventive delicacies. 108 S. 20th Street, 20thstreet.pizza
- **Ambrosia** – Fitler Square's new Italian bring-your-own-bottle (BYOB) spot harkens back to what Philly does well—simple, small eateries with a neighborhood draw. Homemade bread and pasta dishes complement roasted monkfish with mussels or short ribs over polenta. 231 S. 24th Street, (215) 703-2010, ambrosiabyob.azurewebsites.net
- **Bloomsday Café** – The team behind Haverford's popular Green Engine Café brings an all-day cafe, wine bar and bottle shop to Headhouse Square. Marble countertops and a moss-covered wall set the stage for casual, creative bites, natural wines by the glass and bottle, Rival Bros. coffees and cocktails. 414 S. 2nd Street, bloomsdaycafe.com

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- **Blume** – Floral and botanical décor seems to wrap every surface of Rittenhouse Square’s glamorous wine bar. With an emphasis on natural wine, the kitchen keeps the food eclectic and fun: Gruyère cheese sticks with French onion dip and bánh mì with Korean fried chicken. 1500 Locust Street, (267) 761-5582, blumephilly.com
- **Cotoletta Fitler Square** – Belmont Hills’ red sauce trattoria lands a second location, this time with a purple-hued open kitchen. Cutlets, pounded thin and served in all the traditional sauces, are the house specialty; so are pastas and seafood. 2227 Pine Street, (267) 519-9697, cotolettafs.com
- **DaMò Pasta Lab** – Simple, straightforward pasta, available in two sizes, is the focus at this Midtown Village spot. The menu includes tonnarelli *cacio e pepe*, tagliatelle Bolognese, pesto sauce and gnocchi; customers can also build their own dishes. 105 S. 12th Street, (267) 687-1410, damopastalab.com
- **Franklin Social and Franklin Lounge** – Old City’s Renaissance Hotel revamps its restaurant and bar concepts, renaming them after one of the neighborhood’s most famous residents. The slate blue dining area stays open all day with classic American fare; a coffee bar serves Au Fournil pastries from La Colombe coffee; the lounge does its thing Tuesday through Saturday from 5 p.m. 401 Chestnut Street, (215) 931-4260, franklinsocialphilly.com
- **Kennett Square Specialties/KSS Fresh** – The Reading Terminal Market welcomed this Chester County-based mushroom purveyor, offering nine varieties of fungi picked less than 24 hours before they go on sale. Also up for grabs: dried mushrooms, mushroom soups, mushroom teas, home-grow kits and more. 12th & Arch Streets, kennettmushrooms.com
- **Palma’s Cucina** – A beloved Fitler Square pizzeria goes bigger and bolder with a broader menu and an added liquor license. Diners can still enjoy pizzas from the wood-fired oven and bring their own bottle, but now, pasta entrees, wine, craft beer and signature cocktails heighten the experience. 2229 Spruce Street, (215) 735-7357, palmascucinaphilly.com
- **Winkel** – Noord owner Joncarl Lachman brings his Northern European culinary stylings to a Midtown Village cafe. The daytime-only menu features hearty omelets, house-smoked fish and a beet and Gouda salad. 1119 Locust Street, (267) 639-3453, winkelphilly.com

Northern Liberties/The River Wards:

- **Circles and Squares** – The geometry of the name refers to the shapes of pizza available at this Kensington pie shop. The product, first made popular in Instagram-sensation pop-ups around the city known as Pizza Gutt (the owner’s name is Dan Gutter), has the thick, chewy texture of a focaccia and the crispy edges of a charred crust. 2513 Tulip Street, (215) 309-3342
- **Elwood** – Johnny Brenda’s alum Adam Diltz turns his passion for regional Pennsylvania fare and culinary history into an exciting white tablecloth BYOB concept in Fishtown. 1007 Frankford Avenue, (215) 279-7427, elwoodrestaurant.com
- **HIROKI** – Fishtown’s already stellar dining scene can now count a high-end Japanese restaurant in the mix. Former Morimoto sushi chef Hiroki Fujiyama serves only an omakase menu of 20 courses with a sake pairing option. 1335 N. Front Street, (215) 422-3222, hirokisan.com
- **Liberty Kitchen** – The latest local-centric deli and market for South Kensington/Fishtown offers easy takeout, custom sandwich trays or eat-in dining. There’s a BYOB policy, a weekly pop-up bar featuring local breweries and an underground commissary where culinary pros host workshops and classes. 1224 N. Front Street, (215) 309-2241, libertykitchenphl.com

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- **The Lunar Inn** – Port Richmond’s newest neighborhood hangout combines a restaurant, a bar and a bottle shop called Tinys. There are natural wines, a kid-friendly menu and veggie-forward bites like poblano pimento cheese dip. 3124 Richmond Street, lunarinn.com
- **Pho House** – The owners of Thang Long add to their neighborhood holdings with another Vietnamese cuisine specialist. The small menu here focuses on bánh mì, summer rolls, rice vermicelli and herb-rich noodle soups. 177 W. Girard Avenue, (215) 739-2020
- **Piazza Pod Park** – Northern Liberties’ Piazza gets a mixed-use development of industrial pods dedicated to retail, dining, drinking and entertainment. Among the choice food vendors in the mix are Spread Bagelry, Bru Craft and Wurst and Essen Bakery. 1071 Germantown Avenue, (215) 710-8185, piazzapodpark.com
- **Pizzeria Beddia** – Joe Beddia’s nationally lauded pizza gets a larger platform at his new restaurant in Fishtown. In addition to the impeccably charred pies, there are vegetable and cheese plates, natural wines and best of all, seats. 1313 N. Lee Street, (267) 928-2256, pizzeriabeddia.com

South Philly:

- **Bincho** – South Street now has a dinner-only robatayaki (Japanese grill), complete with U-shaped bar and chefs that cook in front of customers. 228 South Street, (267) 534-3774
- **Bistro La Bête** – Chef Michael O’Hallaran, formerly of Bistro 7 and Fork, brought a classic fine French BYOB to east of East Passyunk. The 35-seater (with a garden for 15) features whole roasted duck flambé tableside, escargots, truffled duck liver mousse, côte du boeuf, profiteroles—and le hamburger. 1703 S. 9th Street, (215) 463-0542, bistrolabete.com
- **Felly Bistro** – The chefs of this BYOB bistro showcase personal history in their cuisine—a mix of New American, Puerto Rican and Barbados fare. The choices include spicy butternut squash and coconut soup, and bacalao with avocado. 769 E. Passyunk Avenue, (215) 923-2860, fellybistro.com
- **Jembatan 5** – Philadelphia’s amazing Indonesian restaurant scene gets even more amazing with this festive addition to Bella Vista. Simple décor belies the rich flavors here: Turmeric fried chicken and broad noodles are packed with spice. 932 S. 10th Street, (215) 238-1898, jembatan5restaurant.com
- **Kalaya Thai Kitchen** – The menu at Bella Vista’s new Thai BYOB focuses on traditional fare rarely seen in the States. Indeed, family recipes have been handed down for these renditions of toasted beef curry, stir-fried ground pork with salted egg yolk, and wok-fried monkfish. 764 S. 9th Street, (215) 385-3777, kalaya.net
- **Olly** – The Ambra Restaurant Group (Southwark) takes over the former Whetstone Tavern with a family-focused concept. Parents can chow down on pickled kohlrabi and lamb meatballs with tomato baba ghanoush, cucumber and mint, while the little ones can tuck into chicken fingers or noodles with broccoli and ham. Also on tap: a serious wine, beer and cocktail menu. 700 S. 5th Street, (267) 457-5319, ollyphilly.com
- **Separatist Beer Project** – An Easton brewer opens up to the Philly market with a tasting room off East Passyunk Avenue. Visitors can sit inside or at sidewalk tables and sample the house lagers and ales, along with Stargazy pies. 1646 S. 12th Street, (267) 534-4879, separatistbeer.com
- **Stina** – Bobby Saritsoglou and Christina Kallas-Saritsoglou’s South Philly eatery keeps community at its core, donating a portion of proceeds to charity. At its literal core: A wood-burning oven turning out pizza and Mediterranean fare such as kebabs and Turkish *pide* or flatbread. 1705 Snyder Avenue, (215) 337-3455, stinapizzeria.com

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West Philadelphia:

- **Don Barriga Mexican Grill** – Real-deal Mexican fare, served breakfast through dinner, is the focus at this BYOB. Homey specialties include fajitas Don Barriga, chicken soup, grilled cactus tacos, several enchilada choices and choose-your-own-meat nachos. 45th & Spruce Streets, (267) 292-5741
- **Sunset Social** – High atop the Cira Center, Sunset Social offers drama and relaxation in equal measure. The fast-casual menu includes a minimal selection of bowls, burgers and fries, plus beer and wine that patrons can enjoy along with the view. 129 S. 30th Street, (267) 634-6779, sunsetsocialphl.com

The Countryside:

- **Brick & Brew** – The whiskey barrels embedded in the beams of this rustic-chic Malvern gastropub (the third in a suburban chain) are intentional, as are the dangling moss and vintage-looking subway tiles backing the bar. Lunch and dinner menus feature deviled eggs, prosciutto fries, cauliflower wings, a fried chicken sandwich, a short rib grilled cheese, all kinds of sliders and wood-fired pizza. 400 E. King Street, Malvern, (484) 320-8688, bricknbrewpub.com
- **Stella** – New Hope's new Ghost Light Inn, which was the old Playhouse Inn, has a new riverside restaurant with a farm-to-table mission from chef Jose Garces. Maryland peekytoe crab soup, Barnegat Light scallops with Carolina Gold rice ice cream and more local (or nearby) dishes aim to create the perfect special occasion or pre-theater meal. 50 S. Main Street, New Hope, (267) 740-7131, stellanewhope.com
- **Sushi Hatsu** – A chef with Morimoto cred is behind this rustic-sleek Japanese tapas spot, where a modern menu features both traditional maki and more inventive fare: miso salmon with pickled beet puree, Snake River Kobe beef with foie gras and black truffle, duck confit shumai and short-rib empanada. 51 E. Butler Avenue, Ambler, (267) 470-4553, sushihatsu.com
- **Vince's Pizzeria & Taproom** – A family that's been making pizzas since 1946 opened a second location of their Northeast Philly parlor in Bucks County, with casual-cool dining indoors and on a patio, and a wall of self-service taps for beers, wines and a cider. The dinner-only menu offers classic (red sauce and mozzarella) to fancy (Italian hot sausage, San Marzano tomatoes, jalapeños and honey) pies, gluten-sensitive options and salads. 573 Durham Road, Wrightstown Township, (267) 491-5418, vincespizzeriaandtaproom.com

Coming Soon:

- **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.
- **After Midnight Brewing** – Sour beer specialists bring an underground brewery and taproom to Kensington this summer.
- **Alimentari** – The Di Bruno Bros. in Rittenhouse Square plans a wine bar and Italian cafe with pizza right above its shop for mid-July 2019.
- **Bison Coffee** – The 1600 Callowhill building gets a father-son coffeeshop this summer.
- **Bud & Marilyn's Airport** – Safran Turney Hospitality's kitschy-fun Midwestern restaurant heads to Philadelphia International Airport with a traveler-friendly outpost.

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- **Chinesca** – The owners of 13th Street Kitchens expand their holdings with a menu that combines Mexican, Chinese and Southern California influences, right next door to Union Transfer.
- **Cicala** – Chef Joe Cicala, formerly of Le Virtù, resurfaces with an elegant Italian restaurant in the newly renovated Divine Lorraine Hotel.
- **Condesa** – Another Mexico City neighborhood inspires a trio of Mexican eateries in the forthcoming Pod Hotel near Rittenhouse Square.
- **Dock Street Brewery** – Owners of this long-established operation expect a summer opening for their Point Breeze location.
- **Double Zero** – Star vegan chef Matthew Kenney is plotting a plant-based pizza joint for 22nd and Catharine Streets this fall.
- **Edwin Social** – The Loft District gains an alfresco Mediterranean summer grill by summer's end.
- **Enoteca Tredici** – The Center City and Bryn Mawr wine bars 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** – Fishtown is getting a retro dinner theater serving Eastern European fare—in a former ice cream factory—with a planned opening around the new year.
- **Fiorella** – Chef Marc Vetri takes over the old Fiorella's Sausage near the Italian Market, creating a permanent home for Vetri's popular pasta pop-ups.
- **Forsythia** – Chef Chris Kears has closed Will to open up this French destination with food meant for sharing in Old City.
- **Gabi** – Chef Peter Woolsey (Bistrot La Minette, La Peg) plans an all-day French cafe for a new apartment building on North Broad Street.
- **Gables Cafe** – Michael O'Halloran brings a coffeeshop to University City's The Gables bed and breakfast this summer.
- **Georgie's House of Gelat'oh** – Melding Italian gelato technique with American ingenuity, this Frankford scoop shop plans to nail the flavor bases from boozy (moscato) to herbal (lemon cilantro) to classic (Sicilian pistachio); vegan options too.
- **Greyhound Cafe** – Vegan chef Joseph Solar plans a second location of his Malvern spot, bringing Mexican, Tex-Mex and Italian comfort food from the 'burbs and into Francisville.
- **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 have planned an all-day cafe at The Harper, a mixed-use development in Center City, to be helmed by James Beard Award winner Camille Cogswell.
- **Laser Wolf** – Zahav chef de cuisine Andrew Henshaw helms another Cook + Solo project, this one, a take on Zahav itself, in Kensington.
- **Loveluck** – Safran Turney Hospitality has another project in the works at the almost-renovated LOVE Park Welcome Center.
- **Lucky Cat Brewing Co.** – The visionaries behind Mayfair's Grey Lodge and Fox Chase's Hop Angel bring a nano brewery to the Great Northeast.
- **The Lucky Well** – It's any day now for the 10th and Spring Garden Streets version of Ambler's popular barbecue joint. A Warrington spot if also in the works.
- **Merkaz** – All that construction on the 1200 block of Sansom Street will result in a sandwich shop from Mike Solomonov and Steve Cook.

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- **Pom Pom** – This vegetarian cafe will serve salads, sandwiches and breakfast in Fishtown.
- **Pussyfoot Johnson** – Elusive Hop Sing Laundromat owner Lê has envisioned a bánh mì shop named for a famous prohibition advocate—with a location to be announced.
- **Queen & Rook Game Cafe** – South Street’s old Hikaru gets new life as tech-free space for interacting via board and role-playing games that’s aimed at families by day, adults by night, with mozzarella sticks, a vegan cheese plate and meatless burgers.
- **ReAnimator Coffee** – This popular, expanding coffee roaster plans naturally leavened pizza, natural wines and sharing plates in the space next door to its Kensington venue.
- **River Twice** – Replacing East Passyunk sushi spot Izumi is a modern Southern BYOB from Texas chef Randy Rucker.
- **St. Oners** – The Tired Hands brewery crew expands its city footprint with a bar near its recently opened Fishtown beer garden.
- **Tatel** – A glamorous Spanish restaurant takes over the former Boyd Theater on Chestnut Street.
- **Via Locusta** – Michael Schulson and Jeff Michaud are gearing up to serve Rittenhouse diners housemade pastas made with locally grown grains, right next door to Parc.
- **White Dog Café Glen Mills** – White Dog Café opens its fourth local location at the Shoppes at Brinton Lake in Glen Mills come fall.
- **Wine Dive** – The folks behind Tio Flores and the Cambridge bring a bottle shop and wine bar to Graduate Hospital.
- **Zagafen** – A Zavino-informed, veggie-and-cheese-focused kosher pizzeria is coming to 370 Montgomery Avenue in Bala Cynwyd.

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