BEST of STYLE

Our Readers Tell All:

356 of the City’s Best
Restaurants, Shops, Spas, Bars and Hometown Stars

Plus: Best of the Shore

Bohemian Rhapsody

57 Looks That Sizzle
**Best of Style**

**Best Ribs**

The Rib Rack

Nestled away on an unremarkable corner in Northeast Philly, this quirky, dilapidated old joint serves up behemoth-sized slabs of flame-kissed beef ribs and tender, porky baby back ribs. The Rib Rack's sauce was perfectly sweet and just right. Don't even get them started on the perfection of the char and the rich, luscious flavor of the meat itself. Dainty dining this is not, but who wants delicate when there's meat to be eaten? The gently warmed corn muffins and the spicy hot wings also merit honorable mentions, but the name says it all: ribs, ribs, ribs. The Rib Rack, 2100 Tyson Ave., 215-338-6399. —K.M. Henr

**Runners up**
- Ron's Rib 1627 South St., 215-545-0594
- Tommy Guns 4901 Ridge Ave., 215-506-1030
- The Smoked Joint 1629 Locust St., 215-722-7500
- Bomb Bomb Bar-B-Que & Grill Italian Restaurant 1026 West St., 215-466-1311

**Best Global**

**Vietnam**

Ask someone what his or her favorite restaurant is in Chinatown and don't be surprised if you hear "Vietnam." The handsome bi-level restaurant, a haven of traditional Vietnamese fare like pho (noodle soup), com bo (broken rice) and bun (rice vermicelli), has a soaring quality and a polished look missing from most of its neighbors, especially during the summer when the second-floor windows are thrown open to entice a breeze. The chicken clay pot; tender sat-quickly bream in their shells, fiery with Vietnamese chilli; and grilled pork meatballs are not to be missed. If you need to cool down, an exotic cocktail mixed up fresh at the bar may do the trick. Then again, a lemongrass martini might be just the thing to get us all fired up again.

Vietnam, 221 N. 11th St., 215-692-1163. —K.M. Henr

**Runners up**
- Aden 614 N. Second St., 215-637-9844
- Can Can 7838 Germantown Ave., 215-842-8800
- Susanna Foo 1517 Walnut St., 215-545-2666
- Dhalak 4708 Baltimore Ave., 215-726-6444

**Best Restaurant / Best Splurge Restaurant**

Buddakan

Opened in 1998, Buddakan's popularity hasn't waned one bit; it's still the top pick of many connoisseurs across the city, the best place to scope out visiting celebs from Bruce Willis to Oprah to Will Smith. And it is a splurge, too: the otherworldly wall of waxes; the shimmering drapes; the 10-foot Buddha and the lighted congratulatory make for a vibe that's as fresh and enchanting as the food. Flavors from Vietnam, Japan, Thailand, China and India are woven together by executive chef Scott Siverson in the most indulgent entries in town. The only thing better is eating it next to De Niro. 329 Chestnut St., 215-574-9440. —Richard Panak

**Runners up / Best Restaurant**
- Morimoto 723 Chestnut St., 215-643-9070
- Tangerine 232 Market St., 215-627-5161
- Le Bec-Fin 152 Walnut St., 215-567-1000
- Ojango 526 S. Fourth St., 215-922-7151

**Runners up / Best Splurge**
- Morimoto 723 Chestnut St., 215-643-9070
- Striped Bass 1000 Walnut St., 215-662-4444
- The Capital Grille 1338 Chestnut St., 215-545-9588

**Best Bar Food**

Chickie's & Pete's

While it's turning into a veritable mini-em-pire with three locations—Mayfair, Roosevelt Boulevard and South Philadelphia—each one with even more TVs, square footage and cus-tomers, Chickie's & Pete's famous crab fries remain deliciously the same at every one. If you're having them tucked inside of the marvelous and marvelously named Ma- gooby sandwich (along with pickles, onions, cheese and shrimp) or on the side of a pile of Chickie's hot-dog-style shrimp, they're the fa- vorite point of Chickie's & Pete's well-deserved reputation for mouthwatering grub to pair with a pint of beer. Chickie's & Pete's, 1526 Packer Ave., 215-218-0550; 1100 Roosevelt Blvd., 215-646-9890; 410 Robbins Ave., 215-338-1190. —K.M. Henr

**Runners up**
- Monk's 264 S. 16th St., 215-545-7005
- Standard Tap 901 N. Second St., 215-238-0630
- N'beer 804 N. Third St., 215-433-3446
- The Good Dog Bar & Restaurant 224 S. 15th St., 215-963-9400

**Best Pizza**

Lorenzo & Son

What hole-in-the-wall Lorenzo & Son lacks in atmos-phere it more than makes up for in late-night con-venience. Who hasn't wandered around South Street at 2 a.m., with an empty stomach (well, empty except for all those Copa margaritas) and suddenly found themselves in line at Lorenzo & Son waiting for the instant gratification of a giant slice of pizza cut big and down with gob of mozzarella, there's no way to eat one of these sloppy slices delicately, but at that time of night, all you're thinking about is that thick, gooey slice. Lorenzo & Son offers them in abundance. Phila-delphia offers no place better to get a pizza fix after the bars close than at this colorful South Street fixture.

Lorenzo & Son, 305 South St., 215-627-4110. —K.M. Henr

**Runners up**
- Soho Pizzeria 218 Market St., 215-625-3995
- Taconelli's Pizza 2604 E. Somerst St., 215-425-4983
- Lombardi's Pizza 132 S. 18th St., 215-564-6000
- Joe's Pizza 122 S. 16th St., 215-569-0989