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PHILADELPHIA

# STYLE<sup>®</sup>

COME...YOUR LIFE

## 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

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PHOTO COURTESY OF DAVID JOSEPH OF THE STARR RESTAURANT ORGANIZATION



The cozy and kitschy main dining room of Continental Mid-town

## best new restaurant continental mid-town

Conventional wisdom holds that the sequel is never as good as the original. True enough for action movies, but when Stephen Starr decided to go with a second installment of his Old City megahit, it was a guaranteed crowd pleaser from the start. The Continental Mid-town is no carbon copy, though the menu looks familiar. First of all, the new place has more tables and chairs than its predecessor, making lines and long waits less of an issue. The vibe is also distinctly different with a swinging '70s bachelor pad feel. It's a perfect spot for groups of hungry 20- and 30-somethings to dive into shared plates of what are the new comfort foods: samosas, pad Thai, hummus, edamame. It may not be the best choice for dinner with mom and dad, but it's the best new restaurant to take a group of friends for killer cocktails and good eats. *Continental Mid-town, 1801 Chestnut St., 215-567-1800. —Joy Manning*

### runners up

- **Barclay Prime** 237 S. 18th St., 215-732-7560
- **Washington Square** 210 W. Washington Square, 215-592-7787
- **Lolita** 106 S. 13th St., 215-546-7100
- **Nectar** 1091 Lancaster Ave., 610-725-9000

## best ribs | the rib rack

Nestled away on an unremarkable corner in Northeast Philly, this quirky, dimly lit, retro joint serves up behemoth-sized slabs of flame-kissed beef ribs and tender, porky baby backs. The Rack's fans wax poetic over the ribs' size and juiciness. Don't even get them started on the perfection of the char and the rich, lusty 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., 215-338-9399. —K.M. Henri*

### runners up

- **Ron's Ribs** 1627 South St., 215-546-0594
- **Tommy Gunns** 4901 Ridge Ave., 215-508-1030
- **The Smoked Joint** 1420 Locust St., 215-732-7500
- **Bomb Bomb Bar-B-Que & Grill Italian Restaurant** 1026 Wolf St., 215-463-1311

## best restaurant/ best splurge restaurant buddakan

Opened in 1998, Buddakan's popularity hasn't waned one bit; it's still the top request of many concierges 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 water, the shimmering drapes, the 10-foot Buddha and the lighted communal table all 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 Swiderski in the most indulgent entrées in town. The only thing better is eating it next to De Niro. *325 Chestnut St., 215-574-9440. —Richard Pawlak*

### runners up/best restaurant

- **Morimoto** 723 Chestnut St., 215-413-9070
- **Tangerine** 232 Market St., 215-627-5116
- **Le Bec-Fin** 1523 Walnut St., 215-567-1000
- **Django** 526 S. Fourth St., 215-922-7151

### runners up/best splurge

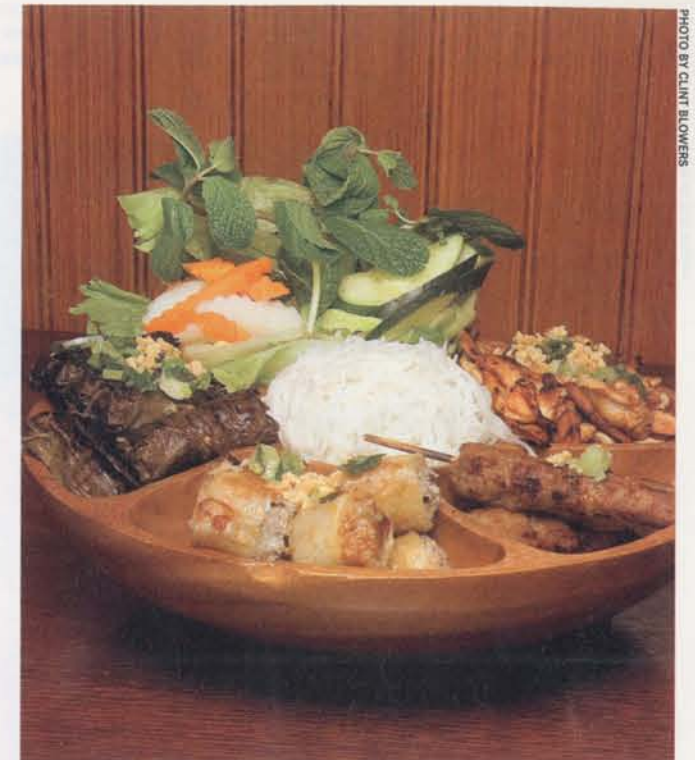
- **Le Bec-Fin** 1523 Walnut St., 215-567-1000
- **Morimoto** 723 Chestnut St., 215-413-9070
- **Striped Bass** 1500 Walnut St., 215-732-4444
- **The Capital Grille** 1338 Chestnut St., 215-545-9588

## 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 tam* (broken rice) and *bun* (rice vermicelli), has a soothing 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 salt-baked shrimp in their shells, fiery with Vietnamese chili; 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., 215-592-1163. —K.M. Henri*

### runners up

- **Aden** 614 N. Second St., 215-627-9844
- **CinCin** 7838 Germantown Ave., 215-242-8800
- **Susanna Foo** 1512 Walnut St., 215-545-2666
- **Dahlak** 4708 Baltimore Ave., 215-726-6464



Vietnam's barbecue platter

PHOTO BY CLINT BLOWERS

## best bar food chickie's & pete's

While it's turning into a veritable mini-empire with three locations—Mayfair, Roosevelt Boulevard and South Philadelphia—each one with even more TVs, square footage and customers, Chickie's & Pete's famous crab fries remain deliciously the same at every one. Whether you're having them tucked inside of the marvelous and marvelously named Magooby sandwich (along with pickles, onions, cheese and shrimp) or on the side of a pile of Chickie's hot-style shrimp, they're the focal 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., 215-218-0500; 11000 Roosevelt Blvd., 215-856-9890; 4010 Robbins Ave., 215-338-1190. —K.M. Henri*

### runners up

- **Monk's** 264 S. 16th St., 215-545-7005
- **Standard Tap** 901 N. Second St., 215-238-0630
- **N3rd** 801 N. Third St., 215-413-3666
- **The Good Dog Bar & Restaurant** 224 S. 15th St., 215-985-9600



Dungeness, snow and hardshell crabs in Chickie's & Pete's signature sauce

PHOTO BY TOM AMMON

## best pizza lorenzo & son

What hole-in-the-wall Lorenzo & Son lacks in atmosphere it more than makes up for in late-night convenience. 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? Loaded down with gobs of mozzarella, there's no way to eat one of these sloppy slices delicately, but at that time of night, daintiness shouldn't be much of a concern. Speed and satisfaction are the key ingredients, and Lorenzo & Son offers them in abundance. Philadelphia 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. Henri*

### runners up

- **Soho Pizzeria** 218 Market St., 215-625-3955
- **Tacconelli's Pizza** 2604 E. Somerset St., 215-425-4983
- **Lombardi's Pizza** 132 S. 18th St., 215-564-5000
- **Joe's Pizza** 122 S. 16th St., 215-569-0898