

PHILADELPHIA

where

YOUR TRAVELING COMPANION SINCE 1936

EVENING ELIXIRS

Where to Go and What to Drink
When the Sun Goes Down



4 Easy and
Entertaining
Day Trips

PLUS:
Cirque du Soleil
glides into Philly

INSIDE:
Heat things
up with our
**SUMMER FUN
GUIDE**

JULY 2006

SHOPPING + DINING + ENTERTAINMENT + MAPS

DINING
Pizza For You

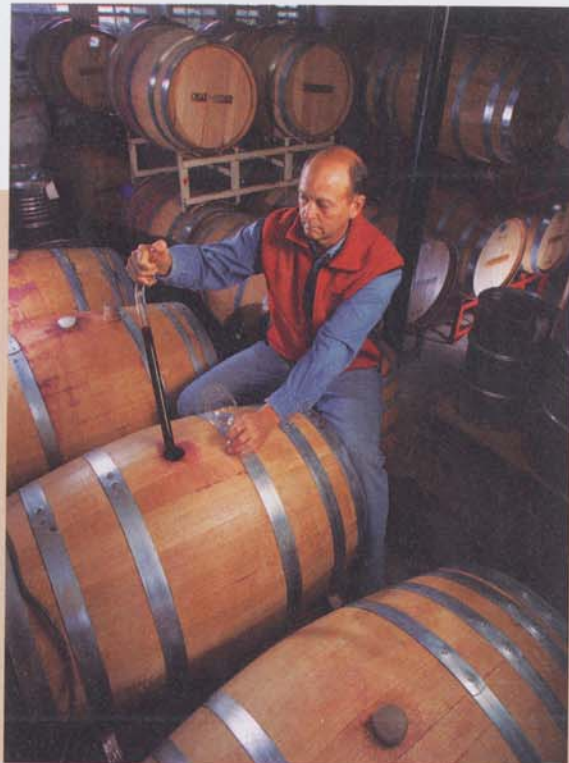


Philadelphia may be the land of the cheesesteak, but **Lorenzo and Sons** (305 South St., 215-674-4110) makes a mighty good case for the pizza slice. Located conveniently along always-bustling South Street, Lorenzo's combines late hours, low prices and a strangely charming, almost Soup Nazi-like attitude to accompany its claim of best pizza on the street. Immediately upon entering the perpetually crowded quarters, the Lorenzo personality shines through with a myriad of signs laying down the rules. There's no smoking, no seating, no utensils, no Parmesan cheese, and most certainly no individual slices with toppings. Yet what may initially seem like off-putting restaurant fascism soon shows through as a quintessential part of the experience, the quirky stamp of a genuine Philadelphia dining spot. With each oversized slice set at \$2 and complemented by dollar drinks, a stop at Lorenzo's is a guaranteed exercise in quality food at budget pricing. And with its doors closing no later than 3 am on any given morning, the place is a rare, post-last call haven, perfect for late night strolls back from your watering hole of choice. —Karl Arney

WINE

SUMMER SIPPING

Raise a glass to the heat of summer and cool off with a glass of good wine. Just a few miles south of the city, **Chaddsford Winery** (632 Baltimore Pike, Chadds Ford) has a month full of ways to experience the best of the barrel. July 1-3, the estate participates in Brandywine BBQ Weekend, three days of finger-licking food and groovy music at the six wineries along the Brandywine Valley Wine Trail. July 9, 16, 23 and 30, visitors will travel even farther south with Sangria Sundays. Bring a picnic and Chaddsford will provide the Sangria Slushies. Late month visitors on July 29 will be treated to barrel tastings of the 2005 futures, which will be on sale for a significant discount. Call 610-388-6221 or visit www.chaddsford.com for more information or to make reservations. —M.A.



WINE

Vino Goes Vintage

Bottle of red? Bottle of white? Or maybe it's the bubbling godness of a sparkling wine that piques your interest. Whatever your preferred varietal, it's sure to be on the shelves at **Vintage** (129 S. 13th St., 215-922-3095), Philly's newest altar to Bacchus. Amid a vineyard-inspired room — complete with a wall of corks, another of case fronts and a fabulous iron-and-wine-bottle chandelier — sip away on a selection of 40 wines by the glass and more than 100 bottles. Pair your favorite Chardonnay or red Burgundy with a simple yet sophisticated menu featuring French-inspired food like plump mussels, truffle mousse, a cheese plate and, for good measure, a classic burger. —M.A.