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Italian Market Tour Map

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OVERVIEW:

This tour encompasses one of the oldest and largest working outdoor market in the United States. As you walk through the Italian Market, you’ll see dozens of vendors along the streets selling vegetables, fish, spices, and more! Stop by one of the multiple delis and specialty shops while you’re at it and experience what Philly has to offer. Though the Italian Market has a strong Italian heritage, there are many shops and restaurants that give the Market a truly diverse community. You can visit the Market for Mexican or Vietnamese food, Korean barbecue and many other cuisines from Asian countries, such as Thailand and Laos.

WHY YOU SHOULD RETURN:

Once you tour the Italian Market, you’ll want to come back. Return to experience the history of Philly through the food offered. You will also learn more about the different communities that make Philly what it is today.

Take the Market -- Frankford line to 8th St. Then catch the 47 bus and get off on Christian.

1.) Honduran Food @ Tamalex
   1163 S 7th St.
   Honduran restaurant that also serves Mexican food. There’s a great deal to love here, but if you’re a vegetarian, I recommend trying the quesadillas made of huitacoche or flor de calabaza. Few places make them better. Also, they make great horchata, a refreshing rice-based drink.
   http://www.yelp.com/biz/tamalex-restaurant-philadelphia

2.) Geno’s Steaks
   1219 S 9th St.
   Glitzy cheesesteak place famed for its anti-immigrant politics as much as its food. Geno’s is a reminder of an older, nastier South Philly. Some of the xenophobic stickers and signs have come down, but the words “This is America, When Ordering Speak English” still keep many away from its counters.

3.) Pat’s King of Steaks
   1237 E. Passyunk Ave.
   Inventors of the Philly Cheesesteak. Worth a visit, though most would argue they are not the best cheesesteak place in the city. Bring cash, and know how to order. Watch this video first:
   http://www.visitphilly.com/articles/philadelphia/top-10-spots-for-authentic-philly-cheesesteaks/

4.) Tacos @ Prima Pizza Taqueria
   1104 S. 9th St.
   There are several Mexican restaurants and eateries along 9th Street, and each has something to recommend it. For tacos, though, you can’t do better than Prima. Try the carne enchilada tacos. Their quesadillas are also sinfully good. Open till 4am 7 days a week.
   http://www.yelp.com/biz/prima-pizza-taqueria-mexicana-philadelphia

5.) Fresh Tortillas @ Tortilleria San Roman
   951 S. 9th St.
   A beloved institution in the Italian Market. This is the only place in Philly where they make fresh tortillas, hot off the griddle. If you’re lucky, you’ll walk in and be handed a tortilla and some salsa, gratis.
   http://www.tortilleriasanroman.com
   http://www.yelp.com/biz/tortilleria-san-roman-philadelphia

6.) Coffee and Dessert @ Anthony’s
   903 S. 9th St.
   A warm neighborhood coffee house where people come together to chat and hang out instead of typing away like lab rats on their laptops. The family has been in the neighborhood for the last century. Try their sandwiches as well as their cannolis and their sfogliatella (if you can pronounce it right!)
   https://en.wikipedia.org/wiki/Sfogliatella

7.) Historical Marker for the “Ninth Street Curb Market”
   9th and Christian St.
   The Italian Market is formally known as the “Ninth Street Curb Market” and is the oldest outdoor market in America. Find out more about the history of the Italian Market here:

8.) Banh Mi @ Cafe Cuong
    811 S 8th St.
    Home of some of the best banh mi (or vietnamese hoagie) sandwiches in the city. Also have delicious flan and vietnamese coffee.
    http://www.yelp.com/biz/cafe-cuong-philadelphia

9.) Fresh Bread @ Sarcone’s Bakery
    758 S. 9th St.
    The bread at Sarcone’s is legendary. Take a loaf home or stop by their deli a few doors up for a classic Italian hoagie.
    http://www.yelp.com/biz/sarcones-delis-philadelphia

10.) Pastries @ Isgro
     1009 Christian St.
     Even if you don't have a sweet tooth, or any space for dessert, step into this 100-year old bakery just for the atmosphere and the aroma.

11.) Pizza at Santucci’s
     901 S. 10th St.
     For the best pizza in the Italian Market, try Santucci’s. Here the pizza is square and the sauce is poured over the cheese, not below, but when in Rome... A great neighborhood family restaurant.
     http://www.yelp.com/biz/santuccis-original-square-pizza-philadelphia-2

12.) Hot Sandwiches @ George’s
     900 S. 9th St.
     There’s no dearth of sandwich places in the Italian Market. But for a hot sandwich—say a cheesesteak or hot roaste pork or spicy veal (or tripe and tongue sandwich for the truly adventurous)—you can’t really do better than George’s. Just don’t expect to get a place to sit.
     http://www.yelp.com/biz/georges-sandwich-shop-philadelphia
13.) Mural of Frank Rizzo
9th and Melrose

Former Mayor and Police Commissioner of Philadelphia Frank Rizzo is one of the most racially diverse figures in modern Philly history.

https://en.wikipedia.org/wiki/Frank_Rizzo

14.) Fresh Mozzarella @ Claudio's
924 S. 9th St.
Claudio's Specialty Food is a more reasonably priced version of Di Bruno Brothers next door. They have an amazing array of cured meats and cheeses as well as antipasto and other Italian goodies. The highlight is its storefront next door where they make delicious fresh mozzarella. You can buy a ball of mozzarella while it's still hot and enjoy it for days.


15.) Free Samples @ Di Bruno Bros.
930 S. 9th St.
Di Bruno Brothers now has branches all over the city, but the original location is this shop in the Italian Market. Wide selection of cheeses, meats and other specialty items, though a bit pricey. The best part of any visit is the generous free samples. Don't be shy, try their selection.


16.) Vietnamese Food @ Nam Phuong
1100 Washington Ave.
One of the oldest Vietnamese restaurants in the city, and still one of the best.

http://www.yelp.com/biz/nam-phuong-philadelphia

17.) Pho @ Pho 75
1122 Washington Ave.
If you have never had the noodle and beef broth deliciousness that is Pho, you should go here immediately. If you have had Pho elsewhere, try the place where Philly's chefs—and everyone else—go to get their pho fix. Featured in Anthony Bourdain's "cheesesteak-free" episode on Philly. One well-kept secret is that the Vietnamese coffee here is some of the best coffee in the neighborhood.

http://www.yelp.com/biz/pho-75-philadelphia-2

To get back to Penn, you can catch the 40 bus at 6th and Lombard streets. If you miss the bus, walk five blocks north to 5th and Market streets and take the Market-Frankford Line West to 40th and Market streets.