Abortion decision remains divisive

The two sides in the abortion controversy continue the debate.

By Yolanda Dreessen

Another merchandiser, Eaton, goes out of business

man expected. This week. Going Greek — a chain remains yesterday was a day to reflect as well the US Supreme Court handed down which legalized most forms of abortion.

Pro-life groups protested outside the court. All Penn and across the country protesters from both sides of the abortion debate marked the anniversary. Many of the University’s workers rejected gains in support of abortion rights yesterday on College Green. and although the demonstrations, huge crowds gathered. C., on the Supreme Court to repeal the decision.

What the demonstrators explicitly articulated was that the only undemonstrated facts about the Roe decision is that it is a bad idea to label the abortion debate. Since America. Roe’s groups had said it was a human right to choose.

The lack of abortion debate is the most serious. Roe’s decision remains legal throughout the country, pro-life forces have made significant gains in recent years. In 1986, the Supreme Court’s Planned Parenthood vs Casey decision — while generally favorable to abortion rights — showed Roe’s limits.

In the aftermath of the decision, discussion about abortion has passed away from and making it a difficult issue for women who are under age or poor — to have abortions.

According to one national poll, 76% of adults — most of which would like to see abortion limited in some form. In Pennsylvania, 37% of adults who were asked whether they thought Roe’s decision should be overturned.

For many belonged to pro-choice groups, yesterday was not simply an occasion to celebrate past tri-

See ROE, page 3

Going Greek store goes out of business

Another merchandiser, Greek 101, is likely to open a store this fall.

By Jeremy Heas

When hundreds of students join the University of Pennsylvania in the fall, many of them will be saddled with new choices — a change in the law school and a new student union agreement, which are likely to cost a lot of money. But many will have to wait longer than expected.

According to a recent survey, 75% of students said they would like to see a store that sells Greek apparel.

U hires security chief for Penn Tower Hotel

By Maureen Thack

As part of plans to accelerate security improvements at the University’s new Tower Hotel since a University campus center at the intersection of the University’s campus system can do more to protect students.

Philadelphia resident Toby Ladder, the new security chief, was assisted by a head of a security firm that is working on the campus.

The University has leased the hotel to the Tea House Security System, Health System Security and Tower Hotel Security.

In response to the beating, the University's in-use services, campus's telephone system so can do more to protect students.

Penn Tower security.

When Ladder's new hire, "I call myself Toby Ladder," he said, "I'm going to be a head of the Tea House Security System."

Philadelphia resident Toby Ladder, a renowned public figure, has been asked to oversee the hotel’s new security system.

Ladder is a native of Philadelphia, a former student of the University's and a member of the Tea House Security System.

See GREEK, page 2

Dining future spurs concerns

Some members of a committee considering outsourcing Dining feel the University is ignoring them.

By Margie Fishman

Although administrators continued that employees were "engaged" in the process of determining whether the University should outsource its dining services, several critics fear a repeat of the tight lipped decision to outsource facilities management to Transworld Co.

Both the Philadelphia-based Giant America Corp. and the Chicago-based Levy International are among the bidders. One company that bid for their respective firms could offer the University, according to Marla Witt, director of support services for Penn's Business Services.

As part of a year-long food service by the consulting firm Corbin Pfantems, the University asked each company to address issues such as campus drivers. computerized, affordable concessions and dining possibilities at the Perelman Quadrangle.

Officials will not solicit bids from the firms until after a number of their employees have been screened. The employees, students and faculty members participating in the University’s Housing Committee will be involved in the process, said Witt.

But what the University is ignoring is that the food service is a key issue for students, faculty and staff. The University’s Housing Committee will be involved in the process, said Witt.

Federal regulations mandate that the University must make a decision in early February. Officials said they reserve a meeting scheduled for early February where the 15 members of the Committee for the Study of the University’s Housing Committee will be briefed on the decision, according to committee member and College senior Andrew Hertzmark.

"I don’t know if they incorporate your ideas," he added.

Committee member and Slavic graduate student Jason Eisner said. "My guess is that none of them will actually have any impact on the decision-making process."
BIG-C faces big challenges across Penn

BIG-C, the umbrella group representing nine historically African American and Latino fraternities and sororities, has struggled for the past few years with very low membership and a lack of building space.

The organization is currently using office of Fraternity and Sorority Affairs’ space to conduct its business, and none of the BIG-C chapters have a permanent building.

In fact, Sande, says that the BIG-C’s newly elected president — must, for now, continue to conduct the group’s business from a nearly 100-year old Omega Psi Phi room, the organization is an umbrella group for minority fraternities and sororities.

BIG C only have of a total of 31 members. That represents about 1 percent of Penn’s Black and Latina soil population.

In the past, while more than 3,000 students, or about one-third of all the Greek organizations on the BIG-C only have of a total of 31 members. That represents about 1 percent of Penn’s Black and Latina soil population.

But Sande has plans for his or her term in office. He said he would like to double the number of members by the time he’s done. Sande said. He added that he thinks the BIG-C could possibly “become a household name.”

To increase student knowledge about the BIG-C, Sande hopes to market the group externally, in addition to increasing its visibility. Life Valarie Swain-Cade, a Delta Sigma Theta alumna, has helped the group define its goals for the future, Sande said.

Sande is also planning on theater shows and community service activities for BIG-C members.

The latter includes an after-school program already started by Delta Sigma Theta which helps supervise kids and tutors them in addition on the University’s multicultural affairs council.

The BIG-C could possibly “become a household name,” Sands said. He added that he thinks the BIG-C could possibly “become a household name.”

Sande’s said the initiative process includes learning about the important aspect of the particular fraternity or sorority — in his case, learning the poems of Langston Hughes. College junior Cesar Leon said he joined the BIG-C because of the sense of brotherhood and family atmosphere created by the smallness of the group. “I do increase our visibility! we have to show support for each other,” said Leon, a member of Lambda Upsilon.

Penn Tower security chief was not worried about the BIG-C’s future, he said, because the BIG-C could possibly “become a household name.”

However, Sands said that he hopes that this event will be a good start for the group.

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Then, Health System Security Direc- tor Alfred Glower has been re- sponsible for security in the building.

And incoming Panhellenic Vice President David Gallant will be responsible for security in the building.

The building’s new security director, who was not named, will begin work in February. Further Security Director Antho- ny Marrujo left his position a couple of weeks ago, and a new director will be named soon.

Still, the five-story enclosed lot, she said, the site of the most recent time six months ago. During that time, police records show that 22 thefts from vehicles and one worked open. In the same period, seven thefts were reported from inside the building.

Going Greek closes down

GREEK from page 1

“We have intentions of coming to the University of Pennsylvania,” she said. “It is not likely we will open a store at the University until next year, but we are interested in the building as a potential site for new pledge houses this semester.”

John Fry said in October. The university’s current policy is to allow Greek organizations to operate in the building.

But until such a store actually opens, many members of the Greek system said Going Greek’s closing leaves a major void.

The building’s new security director, who was not named, will begin work in February.

Group looks at Dining

Dining from page 1

Many faculty members, emplov- ees and students “are concerned,” said one faculty member.

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Spring trial likely for accused killers of U. research chemist Sled

By Ben Goldman

The three men charged in the 1995 stabbing death of University of Pennsylvania biochemistry professor Vladimir Sled will likely be tried in May or June, following a brief trial in March of defendant Bridgette Black, 34, of the 5100 block of Reno Street, who is accused of attacking Sled and his wife, Laura, in the couple's University City home on March 11, 1996 near 34th Street and Lancaster Avenue.

On February 3, Philadelphia Common Pleas Judge Thomas J. Kelly was the assigned the case a trial date, according to Assistant District Attorney James Carrol, who is handling the case. At a preliminary hearing held 30 days ago, Kelly said he had reached the conclusion to proceed with the trial of the three defendants accused of murdering the 67-year-old Russian-born professor.

Carrol testified, who is handling the prosecution of the trial defendants, to allow him to consolidate the murder cases with charges against Harrison and Stewart stemming from the robbery with charges against Harrison and Stewart earlier that day.

Carrol said that the situation would allow him to put on a plea agreement with each man as an option, still on file. Under the preliminary trial motions, to let him keep the trial evidence.

The defendants include Black, of the 5100 block of Reno Street; Stewart of the 500 block of North Alison Street, mostly corroborate the Sled-related cases and the Stewart case.

Carrol told the defense that he was ready to plead guilty to charges in the last murder case.

In his statement allegedly given to the Daily News criminal justice reporter, said that he sees King as a representative of the "definite link" between community service and the life of Reverend Martin Luther King.

"I'm so sorry for what has happened. I'm not trying to make things right, but I'm sorry for what I did. I'm not a good person, but I'm Trying to stop acting like a bad person."
the deposition of former White House intern Monica Lewinsky, meanwhile, has been delayed.

WASHINGTON — President Clinton, firmly denying all accusations, sought to calm growing uncertainty over ever allegations that he had an affair with White House intern Monica Lewinsky until her attorneys made her testify in a deposition yesterday. CNN News. she had never lied. Lewinsky's attorneys have denied the complaints and the White House has strongly denied that any such activities had occurred.

The deposition of Monica Lewinsky, 24, was scheduled for 10 a.m. - and taking her to see a lawyer when she came in. The former intern, Monica Lewinsky, meanwhile, received an indelible impression in having to stand before her as an affidavit as a witness for the government.

A federal judge in Little Rock, Ark., yesterday issued a temporary order that finalizes a settlement agreement between

Sources: Suggest Clinton referred intern

Monica Lewinsky was captured on tape telling a friend that President Clinton referred to Vernon Jordan for a job.

WASHINGTON — Concerned about becoming a witness, Monica Lewinsky was captured on tape yesterday telling a friend that she had an affair with President Bill Clinton. In a deposition yesterday that his first job is to get her a job. His second job is to help Monica take care of the subpoena and "what am I going to say. Monica, according to another person familiar with the tapes, approached prosecutors earlier this month — after the Lewinsky matter during a photo session in which she denied having an affair with Clinton and with what he did" but the official declined to say who provided the tapes secretly recorded by a friend of Lewinsky's "Monica referred Lewinsky to him. but he made no mention of the affair. Clinton wanted to say to you absolutely nothing in New York, and set her up with attorney Carter. Vernon acknowledged referring Lewinsky for job inter-

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Kaczynski pleads guilty in bombings

The Unabomber agreed to plead guilty in return for a sentence of life in prison without parole.

SAN RAFAEL, Calif. — In a deal that averted the spectacle of the government pushing to execute a man who twice had avoided conviction in the 1978 slayings of Black Panthers, the Unabomber yesterday in return for a sentence of life in prison without parole.

The Unabomber, who was arrested Monday in prison without parole.

The Unabomber yesterday in return for a sentence of life in prison without parole.

Ted Kaczynski, who went by the pseudonym Ted White, is due to be sentenced next month. The agreement avoids the possibility of his execution.

THE ASSOCIATED PRESS

Endeavour blast-offs for Mir

CAPE CANAVARAL, Fla. — Space Shuttle Endeavour, the last shuttle to be launched, took off on a flight to once again lift America to the stars. The launch was a success, and the shuttle is expected to return to Earth in a few weeks.

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Endeavour blast-offs for Mir

HONGKONG — Pope John Paul II will visit Cuba, the Vatican confirmed yesterday, opening the way for a high-level meeting between the Vatican and the communist-ruled island nation.

The pope's visit to Cuba, which is expected to take place in November, will be the first papal visit to the country since the late 1990s.

The Vatican confirmed yesterday that the pope will meet with Cuban President Fidel Castro, who is expected to visit the Vatican this year.

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The Vatican confirmed yesterday that the pope will meet with Cuban President Fidel Castro, who is expected to visit the Vatican this year.

In an interview with the Vatican's newspaper, the pope said he looked forward to meeting with the Cuban leader and to discussing issues of mutual interest, including the struggle against poverty and the promotion of peace.

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Financial aid for the 21st century

The University won't be able to match Princeton's new plan targeting low-income families.

Princeton University should be commended for pioneering the way toward more accessible higher education with a proposal to provide more generous financial aid packages to lower- and middle-class families. If implemented, Princeton’s new system will replace all student loans for families with incomes below $40,000 with no-strings-attached grants. Families earning $40,000 to $57,000 will see more scholarships and fewer loans. And the university will no longer factor home equity in determining need. Unfortunately, Penn will not be among those re-vamping their financial aid systems. With only a $2.5 billion endowment and a much larger student body than that at Princeton, the University is only as rich as it can grow, 4.6 percent of the $55 billion it spends annually on financial aid with its endowment. Allocating any more would be financially unfeasible.

The situation can be altered with the long term by working to increase Penn’s endowment. This is among the Board of Trustees Chairperson Roy Vagelos’ top priorities and he should continue his efforts in full force.

But in the interim, the University should try to counteract the increased competition induced by Princeton's new plan by focusing on expanding its recruitment efforts and boosting Princeton’s other attributes to attract prospective students. The university does have a lot to offer, including a strong financial aid program, which is necessary and a package and allows some students to attend Princeton. But because the University is too poor to be enrolled in their state schools. And hopefully, the school will be able to expand current opportunities in the top schools.

In order to correct the present inequities in the Trustee Committee system, the administration must make two substantial changes.

To the Editor

Sherry Eberwine’s front page article “Penn’s high rise residents to be evicted in fall.” The Daily Pennsylvanian (D.P.) obviously intended to win public sympathy by describing a number of space requisitions that have not been fulfilled by administration, complaints from University House, Hamilton, and McCorkle residents. In fact, the D.P. did lose sight of the fact that article is in both respectable and irresponsible.

No one can deny that, yes, more students want to live in places other than the administration dorms.

To give administrators the benefit of the doubt, they will be well-intentioned in creating a forum to interact with faculty and students. But how can we participate in this forum if there are no real changes? Little time has been taken to make sure that public can collaborate in more than just the administration dorms.

To the Editor

We have made every effort to make sure that all students will be able to attend their respective programs. We all agree that the common cause is to support our students and will work with people individually to get them to attend the programs and classes. We have made this effort to make sure that all students will be able to attend their respective programs. We all agree that the common cause is to support our students and will work with people individually to get them to attend the programs and classes. We have made this effort to make sure that all students will be able to attend their respective programs. However, we expect that most students will be able to attend their respective programs and will give them priority in the relevant sections. We have made every effort to make sure that all students will be able to attend their respective programs. We all agree that the common cause is to support our students and will work with people individually to get them to attend the programs and classes. We have made this effort to make sure that all students will be able to attend their respective programs. However, we expect that most students will be able to attend their respective programs.

To the Editor

Dietz & Company Management Committee

The University might not want another incident like the one on 21st Street last year where "the students do not put enough care about the safety of their students" and administrators don't seem willing to address this issue.

As we all know, even though the University is taking action, it hasn't stopped, and was even worse as recently as this year. However, I'm not sure if the University is doing enough. I'm afraid that the University is not doing enough to give us the safety that we need.

To the Editor

Mr. Peter Margolin

The issue of security is a huge one and I'm sure that there are many other issues that the University needs to address. However, I'm not sure if the University is doing enough to give us the safety that we need.

To the Editor

I think that Dietz & Company Management Committee was wonderful, but I was especially taken by the illustration for Karen Packard's column "In support of modernism," D.P. 11/30/04. It certainly the model of the column as a whole. However, I'm not sure if the University is doing enough to give us the safety that we need.

To the Editor

Jeanne Napier

Complimenting an Explainer

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To the Editor

Jeanne Napier
3942 Spruce Street • 382-8158

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GOOD ONLY SUNDAY, JANUARY 25TH
W. Fencing at Penn State multinational

The D**y Penntytxnun
women's fencing team at tomorrow's meet later this season, the two will face off in this competition. The powerful Cardinal foil team is going to be a lot more difficult but we'll be ready to compete," said Mic

Kwan. "We'll just take it step by step and adjust as we go along.

"Even though they're not in our conference, the thinking is that they'll be good conditioning, both mentally and physically, and it will be a strong challenge." "expectations will certainly be higher for our foil," said Kwan. "especially against Stanford and Yale. We feel like we're going to do well, especially against Stanford and Yale. We feel like we're going to do well.

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Classifieds appear in the online supplement if you can't find a heading in the listings. These are ads of that type in today's newspaper:

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Classifieds continued on next page!

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Friday, January 23, 1998

Wright's gone, skips town for Oakland

Gruden, who also met with Raiders officials in San Francisco last week, was expected to meet with them again today. Gruden, who also met with Raiders officials in San Francisco last week, was expected to meet with them again today.

Cowboys' Troy Aikman honored as NFL man of year

san diego — Troy Aikman's job with the Cowboys is over, and you've got a formula for trouble.

“The world is rooting for John Elway,” said James "Ace" Smith, who also happens to be a math whiz.

“I said to myself, ‘If you're looking for a job that pays well and allows you to play baseball on the side, call Chris Anderson,'” he said.

The game, played with cards and dice since 1981 and copyrighted as a computer program last March, is a hit because it allows players to create teams using real players from the league. The players are purchased in the form of virtual cards or tokens.

Flyers 4, Rangers 3

LeClair opened the scoring with a power-play goal at 3:38 into the game. Photographers Mike Heil of the back of the board and Barry Switzer.

When you get to spend time with your kids, it gives you a chance to put things in perspective. "My kids are really important to me, so I'm not going to answer those questions."

“They're worrying about whether the Cowboys are going to be good enough to play in the playoffs..."

It's very difficult for me to have any sympathy for John Gruden," said James "Ace" Smith, who also happens to be a math whiz.

If you're looking for a job that pays well and allows you to play baseball on the side, call Chris Anderson," he said.

“We're not going to give up on this franchise..."

For information: 1-888-1111

“Mew Kind of flight

The higher the goal, the better your chances of success."

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“Wanted by interloper..."

When you get to spend time with your kids, it gives you a chance to put things in perspective. "My kids are really important to me, so I'm not going to answer those questions."

“They're worrying about whether the Cowboys are going to be good enough to play in the playoffs..."

One of the sacred cows of Strat-O-Matic is that it is a game that can be won by repetition and by knowing the players and the game better than anyone else.


Gruden is scheduled to have a news conference tomorrow in which he is expected to announce his resignation as the Eagles' coach.

Raiders to a 4-12 record in his only season that resulted in the firing of Barry Switzer."

“A season after White left Philadelphia for the Cowboys, who also happens to be a math whiz.

“Troy Aikman's got a lot of time and effort making any card."
**Grants will help Tigers' athletics**

A cynical question, but one that needs to be asked nonetheless: Why would Princeton, a university with sizable endowments, need to convert loans into outright grants for its new financial aid plan, which will now allow loans to be forgiven after graduation? This plan will do wonders for Princeton's recruiting efforts, and in doing so dry up a source of revenue that everyone wanted and still needs to be asked nonetheless Why would they want to spend millions of dollars on a program that every private school has lost quality students to? This plan on Saturday. Ivy League men's basketball is looking for its fourth win in a row when St. Joe's is at the Palestra Saturday night.

Tigers' basketball:

**M.Squash avenges big loss to F&M**

After beating F&M, the Penn men's squash team faces six teams in the next two weeks.

By Susan Allen

Judgment day has come for the Penn men's squash team. Following a six-week break from competition, the Quakers (3-2, 3-1) have entered the most difficult part of their schedule that will see them play six matches over the next ten days, it is a stretch of the season that will ultimately decide the fate of John M. Mammana's squad.

"Playing so many matches in such a condensed amount of time is very difficult," said Mammana. "These next two weeks are not only important for our record, but in developing a level of competitiveness and a winning attitude as we head towards the end of the season."

The first four of the Quakers' six matches this weekend are a doubleheader against Franklin and Marshall at 7:30 a.m. Saturday. "We are now pulling away and getting the team united," said Quaker head coach William F. Dunphy. "We are going down to Navy in their last five games, are playing their best basketball so far this season.

The victory was not only key in getting Penn off a good start for the rest of the season, it also included a remainder of the points made by the Quakers which had been lost during the absence of matches."

With the victory over F&M in hand, Penn now heads to Annapolis, Md., where it will face off against William College tonight at 4 p.m. and Amherst College tomorrow afternoon at 1:30 p.m. Although the season has changed dramatically over the past month, the team believes it can continue its successful run into the future.

Young W. Swimming wants rare win at Navy

By Tom Pfotenhauer

The Penn men's swimming team is eagerly anticipating tomorrow's meet at Navy as an opportunity to turn around what has been an average season so far. However, the Quakers (1-5) have been improving throughout the past month, which has translated into a better team record.

"In the more recent games we have really picked up our game and are preparing to take those points even further this weekend," said Mammana. "I think our team is much more confident and is competing at a much higher level."

The Quakers went on to win the Atlantic 10 Championship in the past five years. This weekend's host George Washington is looking for its fourth win in a row when St. Joe's at the Palestra Saturday night.

Hawks and M. Hoops: MJ vs. Bey

Penn men's basketball is looking for its fourth win in a row when St. Joe's at the Palestra Saturday night.

By Marc Chodoc

Looking at their schedule earlier in the week, the Quakers realized they have some rather tough competition ahead. However, they also realized that they have the opportunity to improve their team's record and compete against some of the best teams in the country.

"We are going down to Navy in their last five games, are playing their best basketball so far this season.

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Susanna Foo’s: The city’s best, worst-kept secret

By Mark Glassman and Marisa Katz
The Daily Pennsylvanian

Susanna wouldn’t leave the kitchen.
"If I come out into the dining room, I’ll be swarmed by people wanting to talk to me," the small Chinese woman said timidly from amidst a clamor of pots and porcelain.

The reserved personality of the former librarian who became a nationally renowned chef almost overnight is reflected in her namesake restaurant. Susanna Foo’s projects an understated elegance with only peripheral reminders of its esteemed reputation - the cookbook lies unobtrusively at the entrance to the restaurant, and its 1997 James Beard Foundation Award for best chef in the mid-Atlantic region is noted at the bottom of the menu.

Susanna Foo’s
1512 Walnut Street
(215) 545-2666
Fine Dining

The Fare: Expensive Chinese/French cuisine Specialties: Crispy duck with star-in-the-sky anise sauce and apple-kumquat chutney, fuyu persimmon on rice pudding.

Beige and bamboo dominate the decor of the restaurant — located at 1512 Walnut Street in Center City — whose fidelity to past Chinese traditions is apparent in its silk lanterns and scroll paintings. Minimalist lines and extensive track lighting, however, give the room a definitively contemporary edge. (It was recently decorated by Striped Bass designer Meg Rogers.)

Contrasting sharply with the subdued atmosphere is a veritable army of tuxedo-clad waiters, bustling between tables and filling water glasses faster than you can say “fuyu persimmons.”

But patrons will want to take their time choosing from the extensive menu, which offers a culinary fusion of Chinese and French influences. The result: combinations that are as pleasing to the palate as they are to the eye.

Gone are the heavy brown sauces of indistinguishable Chinese dishes. The flavor of each recipe is created by reduction, rather than thickening. Susanna has also done away with woks in favor of American pots, which she says work better on American stoves. And she has replaced canned standbys with fresh ingredients.

Among the mini-masterpieces from the dim sum selection are the hundred corner crabcakes garnished with wasabi cream fraiche and pineapple tomato salsa ($13). The crisp shell of these golden spheres flakes away to reveal a succulent crab filling that is generous and of a silky texture.

For entrees, the tender grilled baby rack of lamb marinated in a reduced soy sauce ($30) is a rich melding of flavors. Saffron basmati fried rice and Chinese eggplant salsa provide a pacifying antidote to the bold dish.

The pheasant ($35) may sound more typically French than Asian, but smoked in tea, it has a distinctly Oriental flare. The ample plate also plays host to black truffle, foie gras bread pudding and a roasted forelle pear bathed in diced cherries.

The dessert menu features delicate French mousses, ginger cream custard and a fried banana with a coconut cream and almond sauce. One gem is the traditional rice pudding, made exotic with fuyu persimmons and served warm over a base of chestnut puree.

A standard selection of teas makes for a good conclusion to a meal that pushes the boundaries of Chinese fare.

Overall, the Susanna Foo experience is one of cross-cultural experimentation. Although the dining room is a bit stuffy, it is merely a testament that the restaurant is serious about the food business. And consistently successful and innovative dishes demonstrate that Susanna Foo’s is not just resting on its laurels.

---

Auntie Anne's Hand-Rolled Soft Pretzels

You’ll Love Our Numbers!

Five Pretzels each with 5 grams of fat or less.

Auntie Anne's Houston Hall
Mon.-Thurs.: 8am - 9pm
Fri.: 8am - 9pm
Sat. & Sun.: 11am - 5pm

215-387-0337

Valid only at Houston Hall Auntie Anne’s*. Not combined with any other offer.
Restaurant Guide

Average price per entree: $ under $7  $7-$14  $14-$20  $20 and up

American Continental

21st Street Gourmet

A Moveable Feast
4413 Spruce Street. 387-0676. (E) Catering to the University community for 23 years.

Aberer's
3813 Chestnut Street. 662-0100. (E) Cheesesteaks, hoagies and cheese fries. Also 80 kinds of beer. Chicken steaks and salads. The best in quality for lunch, dinner and very late-night snack attacks.

Academy Cafe
Doubletree Hotel, Broad and Locust streets. 693-1367. ($$$) Specializing in regional cuisine with unique presentations and signature desserts.

Allies American Grill
Convention Center Marriott, 1201 Market Street. 625-6728. ($$$) Casual dining in a relaxed atmosphere. "Delicious food served perfectly" is our motto.

American Diner
6201 Chestnut Street. 396-0665. (E) Good, old-fashioned diner fare. Specialties include meatloaf and turkey dinner. Open early for breakfast and lunch. Open late on weekends.

Anthony's Oldie City Pub

Ardent Dog Beef & Ale House
Headhouse Square, 2nd & Pine Street. 522-7880. (E) Great nachos, wings, hot and cold beef, stews, steaks and -- of course -- Ardent Dog Special Ale on draft. The best pub menu in the city. Best wings -- sexy, saucy, spicy, Cajun, diablo -- Philadelphia Inquirer.

Astral Plane
1708 Lombard Street. 546-4280. (E) Excellent nouvelle cuisine in an eclectic, cozy setting as Philadelphia's most romantic dining spot. Soft jazz and candlelight add to the flavorful atmosphere. Try the salmon with rosemary and corn relish.

PLEASE SEE OUR REVIEW, PAGE 9

Auntie Anne's

PLEASE SEE OUR REVIEW, PAGE 3

Azalea

Back-Stage
614 S. 4th Street (South Philly), 627-9887. (E) Small intimate bar and dining (28 seats) room. Been in business 25 years "1998".

Between Friends
Wyndham Franklin Plaza Hotel, 17th & Race streets, 446-2000. ($$$) Quiet, elegant nightspot with great food and service. Attracts a business crowd for the lunch buffet.

Bilby's
6000 Spruce Street. 387-6222. 224-3400. (E) Cheesesteaks, but the chicken cheesesteak is their specialty. Also serving breakfast and late lunch. Snacks. No seating service - cold beef to-go.

Bizzar's

Blue In Green
7 N. 3rd Street. 528-3880. (E) Open every day -- comfortable atmosphere.

Boathouse Row Bar
210 W. Rittenhouse Square. 546-9000. (E) Voted by Philadelphia Magazine as Best Sports Bar. Boathouse offers American Cuisine with a large screen TV.

Bonner's Irish Pub
120 S. 2nd Street, 567-5744. (E) A fun place to hang out with friends. Serves beers on tap and simple American food.

Boston Market
3901 Chestnut Street. 222-6200. (E) Rotisserie chicken. mashed potatoes, cornbread, and all the fixins. Eat in or takeout.

Bridgeley's
500 South Street. 222-1113. (E) Turbo-charged American cuisine on Philadelphia's hippest location - South Street.

Bridgeley's famous "3 in 1" menu features items like plantain crusted malanga or black Angus ribeye and tamarind honey pork tenderloin. Outdoor cafe/hand crafted beer on tap and specially selected California wine list. Sunday "Bloody Mary Lunch." Lunch and dinner daily. Weekend and holiday parking.

Bridgeway
726 North 24th Street (Arts Museum Area). 230-3232. (E) Continental menu served in a cozy, 28-seat dining room. Specialties include duck Chambord, filet mignon au poivre and Paella. 36 different Belgian beers. Tapas served nightly at the bar until 11 p.m. 5:30 p.m. Fri. & Sat. All lunch items $5 and $6.

Burger King
406th and Walnut Streets, 222-4677. (E) Home of the Whopper and all your flame-broiled favorites. Also in Houston Hall.

Cafe Flower Shop
2515 Mediterranean Street (Arts Museum Area). 222-9076. (E) Chef/Owner Alan Caonkovich changes the menu daily and serves his home style cuisine in a dining room that is also a flower shop. Fresh fish complimented by outstanding sauces. Ample vegetarian selections. Outdoor dining, plants and flowers everywhere, and great homemade desserts. Lunch Wed.-Fri., 11-3; Brunch Sat. and Sun. 9-3; Dinner daily 5-10.

Campus Epicurean
4248 Spruce Street, 383-1918. (E) A creative and beautiful menu, prepared with fresh ingredients daily -- casual and cozy. Dinner, take out, and delivery. Terrific Saturday and Sunday brunch.

Carmen's Country Kitchen
1301 S. 11th Street (South Philly), 339-9613. (E) Rich, exotic food from most southern countries on island. Open; breakfast and lunch Wed. Thurs., and Fri. 8 a.m. - 3 p.m. Dinners Monday and Friday 5:30-8:30 p.m. Breakfast and brunch Saturday and Sunday 8-2 p.m. Leave your kids at home.

Cary
211 S. 15th Street, 725-5100. (E) New World cuisine -- Outstanding setting -- Late night bar menu -- Hip and Casual -- Moderate prices.

Cavannaugh's
110 S. 26th Street, 386-4089. (E) Casual college crowd with a great bar, some of the best wings on campus, and lots of munchies and pizza. Large-screen TV plus 10 TVs for all sporting events. www.sizefind.com/cavo1

Chauver's Tabard Inn
20th & Lombard Street, 985-9663. (E) Casual atmosphere; little dish menu from various cultures. Various vegetarian dishes with seared and poached, plus microwaves on tap.

Chick-n-Out
1745 South Street (South Philly), 790-1773 or 6173. (E) Buffalo wings, mild, spicy and a spicy, hand-battered chicken tenderlins. Free delivery 'til midnight on weekends.

Chris Cafe

Christina's
1700 Lombard Street, 772-1700. (E) Vegetarian cuisine with jazz ambiance. Seats 35 people. Live jazz during brunch on some Sundays.

Circa
1510 Walnut Street. 545-6800. (E) Stylish new restaurant with 25-foot ceilings, chandeliers and mirrors creating the modern atmosphere. Dancing from 10-2:00 on Fri.-Sat. Recently voted "Best New Spot" by Philadelphia Magazine and voted most fashionable website 1996 by CFAA.

City Tavern
1311 S. 2nd Street. 413-1443. (E) 18th century tavern ambiance provides classic American dinning in a colonial setting. Menu includes fresh fish, prime beef and fowl accompanied by a selection of wines and spirits. Featuring the exclusive George Washington Ale brewed from original "homebrew" recipes -- truly a taste of history. PLEASE SEE OUR REVIEW, PAGE 21

Copa, Too!
2815 S. 10th Street, 735-0848. (E) Center City's best bet selection with special emphasis on American microbrews & over 50 Belgian ales. Copia's burgers & margaritas have been "Best of Philly" & "Philly's Best" Awards for the past eight years. Grilled salmon, great salads, vegetarian appetizers & entrees and much more. This casual sports pub attracts an eclectic assortment of business people, hipsters, musicians, home brewers and neighborhood folk. Open 11:30am-2am every day. Kitchen open until midnight (1am, Fri. and Saturday).

Copabana
344 South Street. 923-6160. (E) Ten-Mex with a really fun twist. Ideal for people-watching on South Street. Named best bar on South Street by City Paper.

Cutters
Commerce Square. 2050 Market Street. 451-6262. (E) Cutters features an extensive menu of fresh fish, seafood and certified Norwegian beef. Specialties include mesquite grilled salmon, three peppercorn New York Steak, Dungeness crab appetizer and key lime pie. Cutters must-see 25-foot library back bar features single malt scotches and other premium spirits from across the globe.

D & D Restaurant
12 South 10th Street. 627-5312. (E) Family atmosphere, homemade soups and salads. Cocktail specials daily. Dancing Wednesday and Friday evenings.

Dave & Buster's
325 K Street. 413-1951. (E) Great Food + Great Fun = The Best of Times From mouth-watering baby-back ribs to personal pizzas, some of the best food you've ever tried served by the friendly folks you'll ever meet. The most incredible array of fun and games you've ever seen from world-class pocket billiards to our state-of-the-art Million Dollar Midway.

See AMERICAN, page 6
Taj Mahal offers excellence, at an affordable price

By Yochi Dreazen
The Daily Pennsylvania

When the owners of Taj Mahal — an excellent and surprisingly inexpensive Indian restaurant in Center City — decided to relocate to Philadelphia in 1995 after 13 successful years in Providence, R.I., as well as three years in Boston’s Harvard Square, they expected the move to have its share of bumps.

Most of their early days in the city, however, went smoothly. The family-owned share of bumps.

The only thing they didn’t have, in fact, was an experienced chef. So they decided to try the next best thing — hire an inexperienced one and train him themselves.

“We had to give him a chance,” the restaurant’s delightful owner, Neenu Saini, jokes when telling the story. “How else could he have ever hoped to get any experience?”

Such a willingness to experiment permeates every aspect of the restaurant, which offers an extensive array of traditional North Indian food, most of whose recipes were developed by Saini’s father, Gursem Singh, during his time in his native Punjab.

While it serves a wide variety of chicken, meat and seafood dishes, the heart of the menu are its vegetarian dishes, soups and breads.

Well-lit and tastefully decorated with a combination of traditional Indian wall-hangings and modern wood trimmings, the restaurant strikes a good balance between comfort and elegance.

And with entrees ranging from $4.95 to $8.95, Taj Mahal is affordable enough to fit any budget.

On a recent visit to the restaurant, my friends and I were struck by the pleasantness of its atmosphere, as well as the graciousness of its wait staff.

We began our meal with several orders from Taj Mahal’s wide selection of appetizers, which range in price from $1.50 to $5.95. Vegetable samosas ($1.50) — crispy, fried pastries filled with potatoes and peas — were tasty and surprisingly ungreasy, harmonizing with the delicate tamarind and spicy hot sauces which accompanied the dish.

Our second appetizer, however, was the better of the two — onion bhajies, essentially an Indian onion ring. The onions tasted tangy and fresh, and the dish was a perfect way to start the meal.

Our next courses were bowls of mulligatawny soup ($1.55), a traditional vegetarian soup combining fresh lentils, peas, corn and carrots with a delicate array of spices. Thick and hearty, the mild soup hit the spot on a chilly Philadelphia night.

No Indian meal is complete without a paratha, a type of multi-layered whole wheat bread stuffed with a mixture of vegetables and spices. My friends and I ordered three kinds of parathas — one plain, one stuffed with fresh garlic and one filled with onion. The breads were slightly greasier than we had expected, but had a delicate texture which was perfectly balanced by the mildly spicy combination of fresh vegetables in the stuffed breads.

For our main courses, we ordered two vegetarian dishes and one made with shrimp. I ordered aaloo palak ($5.95), a Taj Mahal specialty made from potatoes cooked with spinach and herbs. The dish is one of the most elaborate things offered at the restaurant, as the spinach cooks in its spices for more than six hours before finding its way into the dish. Cooked to order and served with saffron rice, the dish was excellent, hot without being overpowering, and spicy without being indistinct.

Some of the restaurant’s other specialties include malai kofta ($5.95), an incredibly tasty dish of vegetable balls cooked with mild Indian spices in a delicious sauce, bhaingan bhurta ($5.95), eggplant baked open flame and sauteed with fresh tomatoes, garlic, ginger and other spices and shrimp vindaloo ($8.95), a spicy dish combining fresh shrimp and potatoes in a tangy sauce.

The restaurant offers a wide array of desserts, including badami kheer ($1.50), an exquisitely rich dessert made with almonds and raisins, and gulab jamun ($1.50), wheat and milk balls flavored with cinnamon and soaked in syrup.

The meal was excellently prepared and presented, with fresh ingredients in every dish.

And with a meal for two coming in at well below $30, a night at Taj Mahal is affordable under almost any student’s budget. So go — you’ll be glad you did.
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Dinner at the Painted Parrot: Strange, but true

By Ian Rosenblum
The Daily Pennsylvanian

So you think you know the Painted Parrot Cafe?

Sure, you've been there for coffee and dessert after spending the evening downtown. You might have even stopped by for the Wednesday night $4.95 all-you-can-eat dessert and coffee bar.

But you probably haven't tried dinner at the Painted Parrot. You should.

Although the cafe's incredible dessert menu gets a lot of attention — and for good reason — the dinner selections are as deletable and well-presented as the desserts.

And the location is perfect. Tucked away near the intersection of 2nd and Chestnut streets, the Painted Parrot is well-placed for dinner before a movie or dessert afterwards.

The restaurant itself is fairly small, with only about 20 tables, most of which seat four people. Decorations are tasteful and, of course, center around a parrot theme. It may not have "romantic ambiance" written all over it, but the Painted Parrot invites conversation and is a great place to finish a date or go with friends for a fun dinner.

Although the first thing that will catch your eye on the menu are the dessert samples arranged in a refrigerated display near the counter, fight the temptation. Sit down. Start with the dinner menu. The desserts will still be there when you finish.

We started out with a grilled shrimp cocktail ($6.50), which is offered along with soups and salads on the appetizer menu.

As soon as we saw the dish, we knew two things: dinner portions are as big as those for dessert, and the chef spares no effort making sure that each plate looks like a work of art.

The four grilled shrimp were, as the menu stated, "grilled to perfection." But make sure to also pay attention to the word "spicy" in the description of the tomato dipping sauce.

Let's just say it's a good thing they serve delicious rolls — black and white with rye seeds — to help soothe the palate. The linguine melts in your mouth, the salmon was pan-fried perfectly and served with oven-roasted potatoes. And, of course, the portion was so huge that the entree couldn't be finished.

The lemon pepper salmon ($16) was also a good choice. Although not as full of taste and beautifully decorated with delicious sauces. After all, they're individually prepared by the chef when ordered.

Coffee is a must, and the Painted Parrot offers a nice blend ($1.75, bottomless) in addition to the specialty coffee drinks you'd expect from a coffee shop.

We left the Painted Parrot comfortably full and completely satisfied. You can bet we'll be back.

Painted Parrot
209 Chestnut Street
(215) 922-5971

The Fare: American cuisine
Specialties: Vegetable pasta, lemon pepper salmon.

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Allegro Pizza
3942 Spruce Street
382-8158

We're Back in New Form
ONLY LOCATION ON CAMPUS

PIZZA • CALZONE • PASTA • ICE CREAM
STEAKS • HOAGIES • BEER • PESTO PIZZA • WHITE PIZZA WITH
SPINACH OR BROCCOLI • NEW CHICKEN CAESAR SALAD •
MUCH MORE

Now Featuring The Largest Pizza On Campus!

Two 14 inch Pizzas
$10.99 plus tax

Spaghetti or Ziti with Meatballs or Sausage and Salad
(choice of dressing) and bread
$6.39 plus tax

Baked Ziti, Salad (choice of dressing) and Bread
$6.39 plus tax

$1.00 OFF ANY LARGE PIZZA

3942 Spruce St.
382-8158
11am - 12am Everyday
7 Days a Week
Free Delivery
11am - 11pm
7 Days a Week
American Continental

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**Restaurant Guide**

**Menu:** Featuring fresh seafood, pasta, beef, vegetarian and more. Award-winning goumet desserts and cappuccinos.

All you can eat dinner buffet every weekend. Theme course price dine Tuesday. Serving lunch, dinner, late-night desserts. Closed Monday.

**Palladium Restaurant and Bar**

**Address:** 1601 Locust Walk, 387-3915. **Style:** Continental fine food destination. The menu of this historic hotel, which features formal dining, a fireplace and an outdoor patio.

**Parrilla Restaurant & Catering**

**Address:** 11 S. 60th Street, 390-2844. **Style:** Gourmet Continental Cuisine. Specializing in corporate catering. Vegetarian dishes, fresh seafood, chicken. A large variety of salads, fresh baked breads, appetizers, cookies, cakes. All items prepared fresh daily and on premises.

**Par's King of Steaks**

**Address:** 122 East Passyunk Avenue, 609-1545. **Style:** After the boogie game or night out, the place is to line up for a sandwich of steak sandwiches with onions, cheese, plenty of hot peppers and all the rest. Pioneer and originator of the steak sandwich since 1930. Non-smoking sections available. Open around the clock.

**Philly Rock Cafe**

**Address:** 1400 S. Columbus Blvd, (South Philly), 463-5771. **Style:** Open all day until midnight. Evening specials, full service, cosmopolitan yet friendly atmosphere.

**Philly's Bar & Grill**

**Address:** 1721 Locust Street, 790-9669. **Style:** Part of the national chain of fun, upscale theme restaurants. Original Chicago style deep-dish pizza. Also just off South Street at 1009 S. 2nd Street (829-5400).

**Pitville Grille**

**Address:** 304 South Street, 925-4053. **Style:** Excellent house cooking in a casual atmosphere, with live music every night.

**Quarry St. Cafe**

**Address:** 143 N. 3rd Street, 413-1360. **Style:** This cafe is considered Olive City's community living room. In addition to being cafe and coffee house, we are also an art gallery and a used book store.

**Ralph Jr's**

**Address:** 201 Chestnut Street, 925-2440. **Style:** Downstairs bar that seats 25, 15 beers on tap upstairs. Large windows and dark atmosphere.

**Reading Terminal Market**

**Address:** 12th and Arch streets. **Style:** This place is Philadelphia. A must see. One visit and you are sure to return. Many fresh foods under one roof. The market has more than 80 stalls with local food from up-country farms, as well as delicacies from around the world.

**Rembrandt's**

**Address:** 23rd and Aspen Street (Art Museum Area), 763-2228. **Style:** An international menu with...hommestyle desserts and a cozy atmosphere with a stylishview of the city. "Best of Philadelphia" winner. Romantic dining. Also serving a great menu downtown. Live daily. Enjoy jazz entertainment on Sunday afternoon. Classical dinner and brunch. Bar and lunch.

**Rooz's Pub & Pizza**

**Address:** 225 Walnut Street, 269-9722. **Style:** English-style pub featuring 3/4 draught and 15 bottled beer varieties. Featuring best of Philadelphia "hamburger and casual affordable" menu. $2.95 1/2 lb. burger & fries combo. Appetizers and dinner. A new and good pub.

**Royal Garden Bar & Restaurant**

**Address:** 1529-30 Sansom Street, 561-6442. **Style:** Beer and wine bar.

**Samuel Adams Brew House**

**Address:** 1516 Sansom Street, 2nd Floor, 536-2238. **Style:** Brewers of award-winning beer, this is one of Philly's best kept right in the heart of Center City. Live music Wednesday through Saturday.

**Savasras International Cafe**

**Address:** 48 S. 2nd Street, 265-2317. **Style:** Antique bar with working fireplace. International menu.

**Serrano**

**Address:** 20 South 26th Street, 928-0770. **Style:** With its brick walls, wood-burning stove and carpets from Argentina, Serrano is a neighborhood restaurant featuring Peruvian chicken salad, Indian and Mexican and Eastern Mediterranean cuisine.

**Smart Alex**

**Address:** Shamoon Hotel, 36th and Chestnut Street, 385-6386. **Style:** Moderately-priced seafood, steakhouse, chicken, burgers, sandwiches, pasta and salad bar at lunch. Late night menu; burgers, fries, and pool tables. 10 beers on tap.

**Smokey Joe's**

**Address:** 206 S. 44th Street, 922-0770. **Style:** Not just for drinking, this "prestigious" has typical foods like burgers, wings, hot dogs, chicken and fries during the day and early evening.

**Society Hill Hotel**

**Address:** 3rd Street and Chestnut Street, 925-3919. **Style:** Jazz piano 5 nights a week. Sat/Sun brunch. Spend your cold nights in a warm, cozy bar listening to the sounds of Ted Gerdes. Best choice to play in Philadelphia --- voted by Convention and Visitors Bureau.

**Sunny Moon's Lounge**

**Address:** 225 Chestnut Street, 925-8219. **Style:** Specialize in good beers. 12 taps and 4 hand-drawns.

**Sunset Grille**

**Address:** 3701 Chestnut St. at International House, 387-8813. **Style:** Great eclectic food and wine. 12 beers on tap. Fee fajitas at Happy House.

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**See AMERICAN, page 10**
Astral Plane elevates dining to a higher level

By Jennifer Arend
The Daily Pennsylvanian

Take one step into the restaurant's unassuming Lombard Street rowhouse, and you begin your ascent to the Astral Plane — a restaurant whose exceptional culinary mastery is complimented by dining rooms filled with what can only be the result of years of collecting exotic bric-a-brac and memorabilia.

Consistently labeled one of the most romantic dining spots in Philadelphia, Astral Plane, located at 1708 Lombard Street, is nothing if not atmospheric. From an autographed photo of a young Harry Belafonte to vintage Copacabana posters, the restaurant's hodgepodge decor provides a charming accompaniment to its flavorful selection of dishes.

Astral Plane
1708 Lombard Street
(215) 546-6230

The Fare: Nouvelle American cuisine
Specialties: Grilled cumin-dusted chicken breast, stuffed rainbow trout.

Astral Plane's fare covers a spectrum of tastes and culinary influences, ranging from fettucini with sausage, spinach and mushrooms in a creme sauce ($13) to seared marinated duck breast in a curry sauce ($15).

And while its prices may put the restaurant into the "special night out" category — with dinner for two ranging from about $35 to upwards of $85 — the experience is well worth the cost.

Starting off with a salad can be as simple as a traditional caesar laced with radicchio or as extravagant as the concoction I sampled on a recent visit — a blue cheese apple salad with walnuts, spinach, and raisins ($7). Taking a chance on this seemingly unconventional appetizer, I was pleasantly surprised by its delightful mixture of sweet fruit essences in a light dressing.

My dining partner chose to begin his meal with an order of steamed clams ($7). Drowned in a burgundy and garlic broth, the shelled seafood took on a savory, distinctively pungent flavor.

My main course consisted of a grilled cumin-dusted chicken breast with corn and tomato salsa, a tasty dish that was spiced to perfection ($13.50), but not overpowering.

Two salmon cakes blanketed in a tomato couli — a duo delicately spiced with just a hint of jalapeno pepper — decorated my partner's plate ($16).

As we dined by candlelight on the ample portions, we noticed the 30-something couple to the right of us — who seemed to be enduring a slightly awkward first date — taking advantage of the exceptional conversation-fodder lining the walls and decorating the tables.

Although the mismatched china, silverware and decor may prove a frightful sight to any savvy interior decorator, Astral Plane's principal charm emanates from such campy details as the parachute-lined ceiling and chintzy wallcoverings.

And just as we mused on the room's similarity to a gypsy palm-reading parlor, a man named Balthazar, appropriately enough, placed a business card on the edge of our table: Tarot card readings $15.

To our left sat an older couple — Bill and Harriet, obviously fixtures of the restaurant — carrying on with the staff as if they were catching up on old times with some cherished friends.

We crowned our meals with tasty slices of strawberry key lime pie and apple torte a la mode ($4.50 each), desserts that ended our experience on a suitably high note.

An establishment which offers a quaint, homey atmosphere without compromising the high quality of the cuisine, Astral Plane is well worth a visit — or two.
American Continental + Southwestern/Cajun + Seafood

Swann Lounge & Cafe
Four Seasons Hotel, 1 Logan Square, 215-1300. ($$) Quiet, with jazz live on Friday & Saturday nights — cozy space, attracting mostly hotel guests and connoisseurs. Introducing a new brasserie menu.

Tanger Cafe
1601 Lombard Street, 732-5006. ($$) Food, drink, shelter — a neighborhood, casual cafe. Tanger is a state of mind. 10 beers on tap. 80 in the bottle: best Buffalo Wings this side of Buffalo.

Tavern on Green
21st and Green Streets (Art Museum Area), 233-6767. ($$) Since 1979. Tavern on Green has been serving the Art Museum area with a menu that runs the gamut from light snacks to beer-bar fare combining a variety of ethnic flavors. We serve lunch, dinner, and Sunday brunch. We serve a variety of beers (almost 70) in both the bottle and on tap. We have a great jukebox. Our staff is friendly and cute. So if you're nearby, we suggest you give us a try.

Terrace at the Franklin Plaza Hotel
2 Franklin Plaza, 799-3800. ($$) Typical continental hotel fare in a casual dining setting. The terrace accepts all reservations for large parties during Parent's Weekend and Graduation.

TGI Friday
500 South 2nd Street. ($$$) The original restaurant known for a wide variety of great food and good times. Open for lunch, dinner, late night and brunch.

The Bards
2033 Walnut Street, 569-9583. ($$$) Soups, salads, steaks and sandwiches with a publike atmosphere. Lots of hearty, hearty fare — and beers to match, including Guinness and cider on draft. Tasty options include corned beef and colcannon, a "smother sandwich" (Irish bacon) and lots of choices with mushrooms. Live entertainment too! Zagat Survey '95: "A treasure. Presents the Irish fun cooker. Congee patrons and staff a top newcomer. "Best of Philly" 96: Philadelphia Magazine.

The Bongo Room
1621 Sansom Street, 567-2200. ($$$) An upscale lounge with a steaky decor, high-end liquor and cigars.

The Bourse—Food Court and Specialty Shops
8th St. between Chestnut & Market streets, 625-6200. ($$) Opposite the Liberty Bell. Many come for its architectural beauty and historic value. The fist commodities exchange built in the U.S. in 1815. The magnificent atrium, wought iron staircases and Corinthian columns make a perfect setting while eating lunch selected from a wide variety of food shops. Gifts, souvenirs, greeting cards and memorial ribbons are available in The Shops.

The Continental Restaurant and Martini Bar

The Elephant and Castle Pub & Restaurant
South 18th and Market Streets, 751-9997. ($$$) Not only do you need to see it, you need to experience it. The newest in a wonderful family of British pub style restaurants here in North America. Some say it's more British than British! Itself! 18 Brungt beer, 20 Domestic and Micro-Brewed beers.

The Five Spot
5 S. Bank Street, 574-0790. ($$$) Genuine American supperclub featuring classic cocktails, dinner, dancing, live swing and big bands.

The Garden
1617 Spruce Street, 545-4375 ($$$) A well-established, casual nice restaurant featuring fine lobster, steaks, fresh pasta, and fish. Nice for a special evening.

The Grill Room

The Masku
315 S. Columbus Blvd., Pan 34, 825-2100. ($$$) The Masku, the only restaurant in the Masku's kind in the world is the oldest and largest fine dining style ship still afloat today. The 86 million restoration of the Masku has created a one-of-a-kind culinary experience. The cuisine aboard the Masku reflects the distinctive flavors of the many regions the ship traveled in its voyages. The food is innovative and classic.

The River Deck, Cafe & Dance Club
4100 Main Street (Manayunk), 459-4580 ($$$) Scenic, upscale social setting offering the finest live music, dance and outdoor dining. Sample the menu selections from the certified steakhouse to the succulent burgers or just relax with a cocktail. Spectacular Sundays feature the River's famous all-you-can-brunch. Suggestion classic scrubs, cigars and steaks. Open from 11:30am to 2pm seven days a week. Dancing in the club Wednesday, Friday and Saturday nights. Wednesday's feature 90's "You Call It" and a complimentary buffet from 5:30pm to 1:30pm. Monday's $5 Open Bar and Complimentary Buffet from 6:30pm to 8pm. Private party rooms available.

The Shops at Penn Food Court
1401 Walnut Street, 573-4900. ($$$) Our food court has nine merchants offering a variety of foods including cheesesteak, pizza, deli, salads, burgers, Italian, Oriental and desserts. The Shops at Penn has a cinema and two new operations this year: Dunkin' Donuts and Toscany Cafe in addition to the other stores. Please see our ad, Page 24

Tony Clark's
121 S. Broad Street, 772-9208. ($$$) Fresh new restaurant on the Avenue of the Arts, featuring an airy, impressive dining room and a wide range of delectable entrees. Decor, service and food are all first-rate. Best New Chef Award, Food and Wine Magazine. Private room for parties from 20-100. Video parking available.

Track and Turf
4202 Chester Avenue, 222-9594 ($$$) Happy hour Thurs and Fri. 4 to 6. Wings, beer, fun and Karaoke.

Treetops
Rittenhouse Hotel, 2190 Rittenhouse Square, 790-2520. ($$$) With a great view of Rittenhouse Square, Treetops is an elegant combination of fine dining and a world-renowned menu. This restaurant should not be missed.

Turf Club
1635 Market Street, 246-1550. ($$$) Traditional American cuisine includes grilled chicken breast, sirloin specialties, and salad. Add to the live action of thoroughbred horse racing, with off-track betting. Clothing restrictions.

Ulamma's
205 Bannister Street, 922-4122 ($$$) Romantic, candlelit restaurant located in a white castle. Features pastas, shrimp, duck and puff pastry filled with seafood. moderate-priced dancing in the club featuring live bands. Club available for private parties. 1 block off South Street. Open Wed thru Sat.

United States Hotel Bar and Grill
4649 Main Street (Manayunk), 485-2022 ($$$) There is an extensive selection of single malt scotches and vintage-dated Armagnacs. Under new ownership. Recently restored to its original beauty. Serving a fresh new menu perfect for lunch, dinner, or weekend brunch.

Waldorf Cafe
20th and Lombard Streets, 585-1638 ($$$) Enjoy a candlelit rendezvous at this intimate and elegant corner cafe featuring American Cuisine with an international touch.

Warsaw Cafe
306 S. 16th Street, 546-0204 ($$$) Eastern European cuisine such as borscht, beef stroganoff and other Polish, Russian and German dishes including Transylvanian casseroles, stuffed cabbage leaves, sauerkraut and vienna-schmorzel.

White Dog Cafe
3420 Sansom Street, 586-3224 ($$$) Award-winning contemporary American cuisine with an emphasis on farm fresh ingredients. Try our Castellan barbecued malts with mango salsa, pan-seared duck breast glazed with cherries and port, or herb roasted veal chop with artichokes and sun-dried tomatoes, followed by our homemade desserts. Adjacent salon, balcony features a non-smoking patio bar with live music Wednesday through Sunday and storytelling on Tuesday. Eclectic gift shop. The Black Cat, for after dinner dessert. Please see our ad, Page 19

Who's On Third
780 South 3rd Street, 282-2865 ($$$) Irish bar and nightclub.

Zanzibar Blue
200 South Broad Street (South Philly), 722-4900. ($$$) Located on Philadelphia's "Avenue of the Arts," Zanzibar Blue beckons you to try in award-winning international cuisine. Enjoy dishes influenced by Africans, Caribbean, French and Italian food cultures while dine in an elegantly-appointed room which takes you back to the supper clubs of the 1930s. The restaurant also doubles as Philly's premier jazz spot.

Southwestern/Cajun

10th Street Porch House
282 S. 10th Street, 322-5426 ($$$) Breakfast, lunch and dinner. New Orleans style cafe where everything is homemade.

Adobe Cafe
4550 Mitchell Street (Manayunk), 847-3947. ($$$) Features high-quality, moderately-priced Southwestern cuisine. The house specialty is blackened catfish with a mango sauce. There is an outdoor cafe and free parking. Happy hour 4-7 Mon-Thurs, 5-10 Mon-Thurs, 11 Fri, Sat, and 11-9 Sun.

Arroyo Grille
Main Street & Leverington (Manayunk), 487-1400 ($$$) Anglo free parking. Outside dining deck, outside bar. Overlooking the Schuylkill River. Southwestern Texas Style BBQ. Great for families. Live music in the summer. Open 7 days a week with a late night bar menu.

Magnolia Cafe
1602 South Street, 546-4180 ($$$) Cajun and other southern-style foods at reasonable prices. Also featuring a Sunday brunch. Opening a new wine bar at 1603 Latimer Street.

Seafood

BLT's Gobbles
443 S. Lane (Manayunk), 493-5478 ($$$) Philadelphia's greatest smoked joint. The menu changes daily (depending upon availability of fresh fish at market), the friendly service is a constant — all put together in a fun and relaxed atmosphere. BYOB. Chef's tasting menu. Valet parking. Closed Mondays.
New Deck offers food, atmosphere close to home

By Jamie Halan and Andrea Allies
The Daily Pennsylvanian

The New Deck Tavern, a long-standing "Pennstitution" located behind the 3401 Walnut Street complex, on Sansom Row, has had a facelift. And while the outside of the Sansom Street bar still looks the same, the restaurant has changed its menu to include more than just your typical bar food fare.

The new menu offers patrons meal options ranging from salads and pastas to chicken and beef entrees and the ever popular sandwiches and hamburgers. For those looking for lighter fare there are also soup and salad combinations.

On a recent trip to the restaurant, we chose the primavera pasta ($10.95) and the half slab of baby back ribs ($9.95, $13.95 for a full slab) for our entrees.

The large portion of penne pasta was mixed with mushrooms, peas, broccoli, sun-dried tomatoes and a variety of other fresh vegetables. Covered in a white wine garlic sauce and served steaming hot, it proved to be an excellent choice.

The baby back ribs had everything needed for a typical rib dinner — including two wet naps. The half slab contained six ribs slathered in barbecue sauce accompanied by cole slaw, beans and french fries that give a new meaning to the phrase supersize. The fresh cut fries were approximately 1/8 of a potato and lightly spiced with just the right amount of cajun pepper.

You shouldn't expect a quaint, quiet dining experience at New Deck as the bar is located near the heart of campus and frequented by undergraduates and graduates alike. For lunch you can expect swift service and a casual atmosphere, making it an ideal spot to catch a quick bite with a friend between classes. In the evening, expect increased commotion as more patrons are apt to hang out at the bar before and after dinner, especially with a DJ spinning music on Fridays.

While the price of a meal will run more than at the food court, it is nevertheless reasonable and costs less than a trip downtown. Time and time again, New Deck serves up a tasty array of food and drink that any Penn student can enjoy.

New Deck Tavern
3408 Sansom Street
(215) 386-4600

The Fare: Moderately-priced American food.
Specialties: Pasta primavera, baby back ribs.

New Deck Tavern
3408 Sansom Street
(215) 386-4600

Fine Food & Spirits

Daily 9pm

PLUS
Monday ............................................... 15¢ Wings
Tuesday ............................................. 50¢ Tacos
Wednesday ...................................... Quizzo Philly's First Pub Trivia Game
Thursday .......................................... International Student Night
Friday ............................................... T.G.I.F.
Saturday .......................................... 70's Night

Early Bird Specials
2-6 pm
1 non-alcoholic beverage
soup or salad
any menu item
dessert
only $10.95
Seafood + Steakhouse + Vegetarian/Health + French

Average price per entree: $ under $7 $$$ $7-$14 $$$ $14-$20 $$$ $20 and up

Seafood Unlimited
270 South 26th Street, 732-3683. ($) Your tanks of live lobster one to three pounds & larger. Shrimp scallops, founders, salmon & at least 15 varieties of fresh fish. Bring in 20 entrees under $10. Also fish fresh market in front for those who want to pick their dinner or take home to cook. Delivery available.

Striped Bass
150 Walnut Street, 732-4444. ($) Philadelphia's best all-seafood restaurant chosen by Esquire Magazine as best new restaurant in America.

The Latest Dish

Walt's King of Crabs
804 S 6th Street, 339-5124. ($) Seafood specialties with chicken, steaks, pasta and salads. Known for reasonable price and home-like atmosphere. Last minute large parties accepted.

Chart House
335 S Columbus Blvd, 625-4038. ($) This waterfront hot spot offers a great river view and it is also noted for its steak, seafood and prime rib, huge portions and great salad bar.

Engine 46 Steakhouse
106 Bird Street, 462-4646. ($) Electric casual atmosphere in an old firehouse. Known for porterhouses, filets and lobster tails. 24 draft beers. 40 vodkas. 100 schooners—largest selection in the state.

Grill at Catalina Restaurant and Bar
201 Hamilton Street (Art Museum Area), 760-7590. ($) Serves contemporary American regional cuisine with international influences and wonderful desserts. Secluded patio dining available in season.

JW's Steakhouse
15 Logan Square, 557-0724. ($) One of the best steakhouses in the city with a relaxed, yet sophisticated atmosphere. Also features lobster and veal chops and a "living menu" for guests to choose entrees at tableside. Clothing restrictions.

Chuck Steak House

The Palm
200 S Broad Street, 546-PALM. ($) In the Bellevue Hotel, one of the best steak restaurants in the city. Pricey, but worth it. While the lobster, steak, lamb and veal is made to order, results in the portrait gallery of famous Philadelphia faces.

Vegetarian/Health

Chez Ory Cafe
145 S 20th Street, 636-9501. ($) Homemade food: Italian buns, Moroccan couscous and fish. Delicious vegetable quiches, 10 varieties of salads and sandwiches. Delicious homemade desserts, varieties of coffee and soft drinks. NYOB.

Eisen's Square

Everything Yogurt & Salad Cafe
Shop at 30th, 16th and Walnut streets, 387-0700. ($) Like the name says, you're eating yogurt and salad cafe.

Saladworks
3728 Spruce Street (South Philadelphia), 222-4500. ($) Make your own fresh, delicious salad masterpiece.

Sams Place
405 S 45th Street, 222-2926. ($) An outdoor seating area where one can hang out and sip coffin. A grocery store is available inside. Excellent vegetarian sandwich menu. Traditional sandwiches for omnivores!

French

Au Fin Palais

Beaujolais
200 S 20th Street, 752-8000. ($) A French Bistro serving cuisine that will satisfy your craving for country paté, steak tartare, steak frites, blanquette de veau and coq au vin at moderate prices.

Bistro St. Tropez
2400 Market Street, 309-9269. ($) Best of Philly's "Best Restaurant You Can't Find." Good reasonable French cuisine with a great view of the river by night. Dine on specialties like Nousette D'Agneau, Galette du Crabe or choose a three course prix fixe for $15.55. Lunch Mon-Fri. 11-3 p.m., Dinner Wed-Sat, beginning 5:30 p.m.

Brasserie Perrier
1419 Walnut Street, 215-568-3000. ($) It doesn't stay open till the last hour of the morning, as true brasserie does, and the focus isn't on beer. But Georges Perrier's $3 million baby has buzz and buzz, the zero-Deco bar draws hip Intersection crowd, and Francesc Martorik's French-Asian menu attracts serious diners who want Le Bec-Fin quality at half the price. Consider it Le Bec-Fin.

Carousing Cafe
1120 Walnut Street, 625-9555. ($) Authentic French cafe serving coffee delicatessen, imported wines and beers, lunch and dinner, an army of homemade desserts and Sunday brunch. Best of Philly. '96 - Best Dinner After 10:30 p.m.

Chantillys
235 Walnut Street, 725-7551. ($) This highly acclaimed 40-seat restaurant features a three-course pre-theater menu, as well as a five-course all-vegetable menu.

Chiloelette
235 South Broad Street, 790-1244. ($) Located on Philadelphia's "avenue of the Arts" in the historic bellows. Chiloelette is the premiere spot for small dinner/ drinking experience Chef Limb healthly Donna Award winning French cafe in appetizer size courses, while sipping a selection from our wine cellar - recognized as one of the most outstanding in the world by Wine Spectator. Exquisite service and a grand French renaissance setting complete this ultimate dining experience. Listed as one of America's Top Tables in "Gourmet Magazine." Oct. 1996. www.chiloelette.com

Deux Cheminees
1221 South 70th Street, 790-4200. ($) A Four Star and Four Diamond restaurant. It's more than just two chimney's. This is also one of the city's best french offerings. set in a restored 19th-century manse.

Dock Street Brewery and Restaurant
15th and Cherry streets (Art Museum Area), 496-0413. ($) America's premiere brewery and restaurant since 1990 features extensive selection of fresh brewed, imported beers and authentic Brasserie menu. In France, la Brasserie is the place to go for a beer or a glass of wine, a sandwich, a full dinner of desserts and coffee. It is a meeting place, a rendezvous for people from all walks of life. Dock Street has a cherry wood paneled garden room with regulation antique pool tables and live music weekend nights.

Founders Dining Room
Park Hyatt Philadelphia, Broad & Walnut Streets, 790-8114. ($) Located on the 19th floor in the restored Bellevue Building of the Park Hyatt Philadelphia hotel on Broad and Walnut Streets. A 45 High Dome ceiling and 1-175 French windows display a panoramic view of the city for a romantic setting. French cuisine with Asian influences for lunch and dinner that change monthly. Perfect for a power breakfast. Dancing and live entertainment on Friday and Saturday evenings. Our brunch with the chef on Saturday and Caviar on Sunday brunch every weekend should not be missed.

Grasshopper
4427 Main Street (Manayunk), 483-1988. ($) Experience the only French r't on Main Street. Grasshopper offers the finest Lone without the pretentious price. From salmon ravioli to stuffed French quail to creme caramal, each of Chef/Owner Philip Tang's culinary creations will delight you with deliciously romantic charm.

La Colombe Torrefaction
130 South 13th Street, 363-0860. ($) Our cafe serves as a show case for our roasting company, offering what many believe to be the best blended coffees available. With this objective in mind, we offer only a limited selection of coffee, namely fine French morning and evening pastries.

La Terrasse
3432 Sams Street, 380-5000. ($) First born in 1966, the legendary La Terrasse reopened its doors last May. The food is French without the French prices, ($11.50 for a 2 course lunch, $27.50 for a 3 course dinner, the bar is casual and friendly with a great happy hour, special drinks and a bar menu served until late. Drink as you wish.

Le Bar Lynxmaus
1520 Walnut Street, 627-1000. ($) "Once-erote" denizens of French bistros, referred to as "Le Bec-Fin Lite," at a fraction of the price. Still, it's cool, delicious and el- egant.
By Andrew Lurie
The Daily Pennsylvanian

Let's face it: you're at Penn, you eat a lot of crap, you drink too much and you never sleep. Unfortunately, your body can only run off of what you put in it. Cheesesteaks, while cheap and readily available, are the food equivalent to putting diesel fuel into your McLaren. It might move, but it won't pull 240 like it used to.

But while few restaurants can claim to change your life, a trip to the Essene Market and Cafe — a cafeteria-style restaurant featuring some wickedly good vegetarian cuisine, alongside a full service grocery store — will leave you with a new willingness to experiment with a healthy lifestyle.

Located just south of a busy stretch of South Street, the market clearly caters to an active, health-conscious community. The store is full of fliers advertising seminars on topics ranging from "The Joy of Soy" to "Amazing Grains." On a recent visit to the store, there was even a man giving Shiatsu massages in the restaurant.

Essene
719 S. 4th Street
(215) 922-1146

The Fare: Vegetarian cuisine
Specialties: Carrot, celery and beet juice blended with a shot of wheatgrass.

The restaurant and market are housed in a large, open building resembling a warehouse. The restaurant's walls are a soft shade of yellow, helping to create a warm and inviting atmosphere. The entire dining area is well lit by two enormous skylights.

Exposed red brick and several silver photographs help accentuate the walls, while the restaurant's wood tables are well spaced and tastefully-decorated with blue-bottled flowers. Rustic hardwood floors add further 'homey' comfort to the restaurant. But Essene's plentiful and delicious cuisine is the real star. There is no waiter service or actual menu at the restaurant, which operates like a salad bar. Patrons are invited to select as much as they want, of whatever they want, from a wide array of hot and cold vegetarian foods. Essene's staff then weighs your dish, and you are charged a uniform amount per pound.

The selections vary by the day, but there are always dozens of dishes, suitable to any palate. Apart from specials, such as sandwiches or pizza, the food costs $6.50 per pound, so eat all you want. A pound of McDonald's quarter-pounder, by contrast, would cost about $9.

Essene also offers a full service, organic juice bar. Nothing compliments a hearty meal like a carrot, celery and beet juice blended with a shot of wheatgrass.

The restaurant is loosely cluttered with homey, comfortable nooks, allowing the regulars, who shout hello to their friends while entering the dining area, to have their friends. But Essene's spacious layout rendered the noise more than bearable.

Essene is a place where you can learn about yourself and your place in the world, get a massage, cure any sicknesses with homeopathic medicine, fill up a shopping cart with healthy food — all while having a damn good meal. And who knows — it may just change your life.

Can food change your life? Essene wants to try.
Abilene serves up some tastes of the Southwest

By Kevin Lerner
The Daily Pennsylvanian

What's a Texan to do? Philadelphia eating provides for all of the requisite grease anyone would need in his diet, but what about the spice we southwesterners crave?

For just about a year now, Abilene, named for the middle-of-nowhere Texas town, has been serving up platters of fajitas, the sound of whose sizzle competes only with the live Texas blues emanating from the bar.

Early on a Saturday night, the second-floor dining room of Abilene's South Street building was still fairly quiet, but only because the band had not yet begun to play. This absence was more than compensated for by a canned soundtrack of Howlin' Wolf, some anonymous zydeco, and the patron saint of Texas blues, Stevie Ray Vaughan.

The cultural amalgam suggested by the musical selections is reflected in the menu as well. Abilene bills its cuisine with the reasonably vague term, "Southwestern," instead of Tex-Mex or cajun, so having burritos and clams on the same menu cannot be seen as too much of a sin.

I ordered the Bayou Gumbo ($9.75) as an appetizer. The heavy, tomato-based broth hid various chunks of seafood, which retained their firmness. Noticeably lacking, however, was any andouille sausage, a vital component in most gumbos. For the most part, though, it satisfied and left a warm tingling in my palate.

My friend ordered the soup of the day (price varies), a cream of broccoli which was described as pungent and satisfying. The mushrooms were huge, and the broth so heavily spiced that it took on a deep hue of green which approached the intensity of pesto.

Between courses, my friend and I occupied ourselves with the free basket of various cornbreads and our frozen margaritas, which are always 2-for-1. Interesting options in the bread basket included a jalapeno variation which was fairly salty, but provided the intended kick. The blue cornbread, by contrast, looked fairly salty, but provided the intended kick.

The menu features a section titled "sidewinders," which seem priced too high ($8.25-$18.95) to be appetizers, but are listed separately from the entrees ($9.50-$18.95). The sidewinders feature classic southwestern dishes, as well as the chef's variations on them, such as chile rellenos with wild mushrooms and goat cheese ($7.75) or a fish taco ($3.25) with poblanos salsa and garlic and jalapeno mayonnaise.

Also available is a selection of tortilla pizzas, ranging from the tame "yankee," ($4.95) with red sauce and mozzarella to the adventurous "Louisiana," ($9.25) topped with crawfish, alligator, and the all-important andouille sausage.

Seafood figures heavily into most of the entrees, but those who prefer terrestrial meat will not be disappointed, and even vegetarians are catered for. Surprisingly, there is even more than one non-meat option, some of which are fairly creative, such as the vegetable tortilla lasagna ($9.85) with ricotta cheese, vegetarian chili, and spinach.

Jambalaya ($14.95) shellfish pastas ($13.75-$14.50), blackened catfish, and authentic fajitas ($9.50-$11.95) are among the other choices.

I ordered the gulf shellfish enchiladas ($12.95), which were a medley of various seafood (I tasted shrimp and oyster among the variety) wrapped in blue corn tortillas. The shellfish were fresh and hot and blended well with the wild mushrooms that gave the enchiladas substance. They were drowned in a rich, piquant roasted tomato and Ancho Chile sauce, and garnished with a sprig of cilantro and a stylish squiggle of sour cream.

The entree was flanked by steamed vegetables and a sufficient pile of Mexican rice which avoided the major flaw of Mexican rice on the East Coast: dryness.

Perhaps another choice would have been better; the amaretto flan sounds tempting in retrospect.

Despite the less-than-satisfactory dessert, Abilene fills a real void in this ex-patriate Texan's life. The choices for cajun and Tex-Mex food in this town are fairly slim, and if you order off of the sidewinders menu, Abilene could fit into a student budget on a regular basis.

Come for the food. Stay for the blues. Have dessert somewhere else.

Abilene
429 South Street
(215) 922-2583
Upscale Casual

The Fare: Southwestern cuisine, full-service bar and live music.
Specialties: Yankee pizza, vegetable tortilla lasagna.

University City, Philadelphia
3602 Chestnut Street
387-0770

FREE DELIVERY DAILY
11 A.M. TO 11 P.M.
($5.00 MINIMUM)
OPEN 7 DAYS A WEEK
From 11 A.M. to Midnight
Friday and Saturday Until 1 A.M.

$1.00 Off Any LARGE Pizza
$2.00 Off Any X-LARGE Pizza
Any Two Large 14" Pizza
$11.99 + tax

ACE-Z
THAI/FRENCH CUISINE

3 COURSE LUNCH SPECIAL $6.95
Monday - Thursday: 5:00 to 10:00
Friday & Saturday: 5:00 to 11:00
BRING YOUR OWN WINE
4000 Chestnut Street, Philadelphia (215) 382-0818

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Thai/French Cuisine
modern food

University City, Philadelphia
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Restaurant Guide

Average price per entree: $ under $7 $7-$14

Ristorante Prima Vera
46 S. South Street, 925-7832. ($$) Italian cuisine with pasta and fish specials daily.

Ristorante San Carlo
214 South Street, 592-9777. ($$) Authentic Italian. Cozy and casual atmosphere. Homemade pastas and breads made on premises.

Ristorante Volare
4421 Main Street (Masaryk), 483-9797. ($) Beautiful room, a combination of New York loft 1st floor and old loft 2nd floor. 1835 working fireplace and authentic fresco from the 16th Century. Marble tables and comfortable menus. Fresh homemade pastas, grilled vegetables, poultry, seafood and the award winning, ossobuco and risotto and fried calamari.

Royal Villa Cafe
17th and Jackson Streets, 492-4488. ($$$) A great variety of pasta and veal dishes is available.

Saloon
750 South 7th Street, 627-1811. ($$$) Antiques and folk art paintings grace this handsome dining spot. The steaks and Italian cuisine have attracted a loyal following. There are free parking and live music. Clothing restrictions.

Salumeria
Reading Terminal Market, 1110 Filbert Street, 592-8150. ($) Italian food, specialty salads and hoagies. Take out only. You have to try this place.

Shank & Evelyn's Presents Frankie's at Night
50 S. 10th Street, 925-1093. ($) Shank & Evelyn's Weekly hours are 8 am until 5 pm. Tuesday until Saturday. Frankie's at Night: weekly hours are 5:30 pm until 10:30 pm Tuesday until Saturday and Sunday from 4 pm until 9 pm.

Hot Tamales Cafe

Tiramisu
329 South 9th Street, 925-3335. ($) Tiramisu offers Roman Jewish cuisine, complemented by beautifully lit dining rooms and a wood burning brick oven. Specialties include artichokes cooked in olive oil and garlic in an earthy romaine pan, as well as an extensive menu including veal, chicken, seafood and pasta. Open for dinner seven days, lunch Monday through Friday. We have valet service. Kosher available for private parties.

Tomasso's Pitza at Hill College House
3333 Walnut Street, 898-7436. ($) Tomasso's Pitza is a great place to visit. The Pitza is a combination of two pizza shops. Located in the lower level of Hill College House, adjacent to the popular hangout at The Pitza. Tomasso's Pitza cooks up fresh, made-to-order pizzas, piping hot stove top and calzones. Delicious hoagies, and vegetarian sandwiches are also available to “grab and go.”

Taco House
227 South 12th Street, 925-1070. ($) Mexican cuisine, the only such restaurant in the campus area. Lunch and dinner.

Mexican

Border Grille

Cool Peppers Mexican Grill
220 5th Street, 927-5770. ($) Cool Peppers Mexican Grill offers fresh, healthy, great tasting Mexican food with fire-grilled chicken and steak. Vegetarian offerings. Meat sized burritos, tacos, quesadillas and salads — and add the flavor at home of our famous salsa bar with 5 fresh salsas daily.

El Mariachi
135-139 South Street, 567-6609. ($) Authentic Mexican food, best margaritas in town. Live mariachi music Thurs., Fri. and Sat. starting around 6:00 PM.

Hot Tamales Cafe
524 South 9th Street, 922-3411. ($) Located at 114 South 20th Street. It's not the "Mex" that you'd expect, Best of Philly 96. Best of City Paper '96 and '97, Best of Philadelphia '97 and '98.

La Casa Mexicana Restaurant
6020 Chestnut Street, 387-4477. ($) Features authentic Mexican cuisine, the only such restaurant in the campus area. Lunch and dinner.

Manny Brown's Rib Joint
524 South Street, 627-4848. ($) Tex-Mex restaurant and saloon worth noting for its phenomenal ribs, chicken and seafood.

Mexican Post Restaurant & Bar
104 Chestnut Street, 923-5235. ($) This Mexican restaurant is open for delicious Mexican diners, steaks and drinks. We enjoyed their chicken quesadillas. Their enchilada suiza is also recommended. Friendly service. A good place to start off an evening or to wind down with a snack after a Ritz film.

Mardi Gras
228 South Street, 925-5631. ($) A wide selection of foods, including seafood, vegetarian, Mexican and Italian.

New Mexico Grille

Santa Fe Burrito Company

Taco House
1218 Pine Street, 735-1800. ($) Great Mexican food at a very reasonable price. Try the burritos and enchiladas.
Bertucci’s pizzeria offers a cheap, tasty night out

By Ginny Bloom

The Daily Pennsylvania

With 84 locations across the country, Bertucci’s Brick Oven Pizzeria has quickly proven that there is more to the restaurant than just a snappy name, winning praise for the quality and freshness of its pizza.

Conveniently located at 1515 Locust Street, the restaurant is perfect for students looking for moderately-priced pizza served in a casual, comfortable atmosphere. But be forewarned — the restaurant often fills up, particularly on weekends, so be prepared to wait for up to 45 minutes before getting a table.

Bertucci’s offers a wide array of pastas and sandwiches, but still remains best known for its pizzas. The restaurant is tastefully decorated, with high ceilings complimenting an expanse of hardwood floors.

And the restaurant is perfect for students incapable of thinking of pizza without craving beer — Bertucci’s offers a full-service bar and a wide array of tap and draft beer.

Baked in authentic brick ovens that reach temperatures of up to 900 degrees and are visible from each table — Bertucci’s pizzas cook quickly, locking freshness and flavor into their light, crispy crusts. The pizzas are served immediately out of the oven, and all come topped with Bertucci’s specially cured black olives.

Although an array of appetizers are available at the restaurant, ranging from shrimp antipasta ($6.95) to lemon chicken wings ($5.95), my companions and I opted instead for the complimentary rolls.

Samudar Kee Lehroon (Fresh from the Ocean)

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<tr>
<th>Dish</th>
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<td>Shrimp Masala</td>
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<td>Shrimp Sauce</td>
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<td>Shrimp Korma</td>
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<td>Chicken Tikka Masala</td>
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<td>Chicken Tikka Korma</td>
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<td>Chicken Dopiaza</td>
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<tr>
<td>Chicken Curry</td>
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Our decision was governed by more than just stinginess — prior visits had taught us that the rolls are among the best things on the restaurant’s menu. Made from pizza dough, the rolls are served piping hot and are absolutely delicious. In fact, the four of us went through two baskets of rolls, stopping only out of concerns that we would ruin our appetites for the rest of our meal.

As it turned out, we should not have worried. The wait between the bread and our main courses was a little long, and by the time our food arrived we were hungry. Service was slow throughout the meal, and it also took a few minutes for our drinks to arrive.

Two of my friends were craving pizza, but they were torn between traditional brick oven pizzas and the Bertucci’s neapolitan pizzas, which are lighter and slightly crispier. Prices are the same for both varieties of pizza, with small pies ranging from $7.80 to $8.95 and large pizzas ranging from $11.50 to $13.95. Extra toppings cost $1.50 each for a small pizza and $2.00 each for a large.

They ultimately decided on a melanzana pizza ($7.80), which is made with sliced oven-roasted eggplant, romano cheese, tomato sauce and mozzarella cheese. Both said the pizza was excellent, and must tastier than typical pizza-chain-type pizza.

My other companion and I opted for panini sandwiches, choosing from the wide variety offered by the restaurant. I ordered the chicken marinara ($6.50), while my friend had the grilled rosemary chicken ($6.75). All sandwiches are served on your choice of plain or caramelized onion bread, and each comes with a salad.

My friend enjoyed her grilled rosemary chicken sandwich, which consisted of lemon-flavored chicken, roasted zucchini and tomatoes, but said it was a little on the spicy side.

The chicken marinara, described as “pan fried chicken breast with a basil marinara sauce and gratin romano cheese,” was decent, but unimpressive and slightly bland. In fact, it tasted like chicken

See BERTUCCIS, page 21
Restaurant Guide

Average price per entree: $ under $7 $7-$14

Mexican + Chinese + Japanese + Korean + Thai

$14-$20 $20 and up

* * *

Wok Chinese Seafood Restaurant
1613 Walnut Street, 215-990-8890 ($). Features a large menu with dishes from the Szechuan, Hunan and Mandarin cuisines. Everything on the menu is available for takeout.

Won Oriental Restaurant
214 S. 40th Street, 386-4625 ($). Right near campus. Mandarin, Szechuan and Cantonese dishes.

Japanese

Aoi Japanese Restaurant
1210 Walnut Street, 268-1888 ($). The menu features an extensive selection of noodle soups, sushi and sashimi. Offers a sushi and cocktail bar, and a vegetarian menu as well. Aoi has "original" all-you-can-eat sushi and provides a wide variety of Japanese menu.

Asa Cafe, Japanese Bistro
122 Lombard Street, 508-9174 or 902-2115 ($). A Japanese Bistro. Oimoto house, ramen noodles, teriyaki dishes for lunches, $5-$7. Sushi bar. Japanese license, party room to 70 people with special set menu only $25.00. Catering, sushi, tempura, teriyaki, etc. Special price for students.

Fuji Mountain
2030 Chestnut Street, 751-0593 ($). Great for large parties, and fun for birthday celebrations. Fuji Mountain is the second in a chain of Japanese restaurants serving not so cheap, but tasty eats.

Genji I

Please see for 85, Page 17

Genji II
1219 Sansom Street, 564-1720 ($). "Best of Philadelphia 1993 Sushi". Enjoying even better with even more elegant, first-class restaurant. Enjoy $2 parking at 1728 Sansom Street from 5 p.m. to 11 p.m. with Genji validation. Visit shops, movies or the theater. You only pay $2 parking for an entire night in Center City!

Please see for 85, Page 17

Han-Wool
3608 Chestnut Street, 362-6221 ($). Recently opened in this new location, you won't recognize the former site of Coney's now that the restaurant's makeover is complete. Feasting fine Japanese and Korean food, you can sample sushi, sashimi, teriyaki and tempura. Japanese beer & wine.

Hikaru
607 S. 2nd Street, 627-7110 ($). Last of off South Street. This place can really get hopping because of its well-known sushi and tempura, which qualifies as the most extensive offering in the Delaware Valley. You can dine either in the beautiful greenhouse or the tatami room. Also in Manayunk and 10th Street beside Rittenhouse Square.

Hikaru
4348 Main Street (Manayunk), 487-3500 ($). Features a teppan grill which will entertain you while you wait for your food. Choices available from the sushi menu — the most extensive in the Delaware Valley.

Hikaru West
108 South 10th Street, 409-9955 ($). Also located at 607 South 2nd and 4348 Main Street in Manayunk.

Le Champignon - Tokio
122 Lombard Street, 922-2155 or 902-7181 ($). This newly-styled restaurant combines excellent French and Japanese-Thai cuisines. Specialties include lobster hors d'oeuvres, sushi and sake. French tempura is served daily.

Meiji-En

Mexican

Wok Chinese Seafood Restaurant
East River Drive, 215-990-8890 ($). Features a large menu with dishes from the Szechuan, Hunan and Mandarin cuisines. Everything on the menu is available for takeout.

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Meiji-En
Amara Cafe takes a creative approach to Thai

By Jenny Axel and Scott Lamman

When you first walk into the Amara Cafe, a Thai restaurant at 22nd and Chestnut streets, everything seems small. Amara's contemporary, decidedly non-Thai dining area spans two rooms, seating only about 30 people. The storefront, a former shoe-repair shop, barely peeks out from behind its green awning in the shadow of the PECO Energy building.

Smallness even extends to its general owner, Bangkok native Wallapa Suk-sapa, who stands a couple of inches above the small, nearly empty restaurant, and most have been there for several years.

But then you get to the food, and you realize this. The flavors are definitely not small, nor are the portions. Coconut milk, ginger, lemon grass, peanut sauce and other homemade sauces and seasonings form a sweet and spicy combination in many of the dishes we sampled. The food, despite its simple presentation, offers a delicious array of tastes and textures.

Although the seven-year-old restaurant — named for Suk-sapa's nine-year-old daughter, whose name means "pretty girl" in Thai — is BYOB, feel free to sample some of the specially concocted beverages on the menu.

On a recent trip to the restaurant, my companion and I started the meal with a Thai Ginger Crystal Hot Tea ($2.25) and a Thai Ice Tea ($2.25), either of which will last you through the entire meal while complementing the flavors in the food. The yellow hot tea's ginger and powdered sugar give the drink a refreshing zing, while the very sweet iced tea's creamy texture barely conceals a potent taste.

As the soundtrack from the Madonna film Evita played in the background, we tried several appetizers that were similarly sweet and spicy. Five steamed shrimp dumplings ($5), containing corn and garlic; and served with a spicy soy sauce, were meaty but plain without the sauce.

Our other appetizer, an order of mushroom rolls ($6), boasted a flavorful, fruity combination of stir-fried mushrooms, noodles, vegetables and herbs wrapped in a soft pancake. Although the two rolls, a creation of Suk-sapa herself, tended to get a little messy when you cut them, it didn't matter which way you ate them — the flavors were still there.

Finally, we tasted an order of chicken satay ($4), a Thai restaurant staple of barbecued chicken tenders smothered with peanut sauce. The skewered poultry, served with tiny marinated cucumber chunks, were tasty, but fairly typical for this dish.

Although we were sufficiently stuffed from sampling the appetizers, the soup provided a delicious transition to the main course. Shrimp tom ka g ($4.50) is one of the chef's specialties and essentially substitutes red chili pepper for the green spice. This change, though subtle in name, makes for a substantially spicier dish that did at times feel almost overwhelming.

We also sampled the Amara Cafe's pad thai ($12.95), an assortment of rice noodles with shrimp, chicken, tofu, ground peanut and tamarind sauce. The traditional Thai dish helped calm our taste buds but left mostful of other entrees. The restaurant offers a number of other poultry, beef and fish dishes, including a recommended roast duck ($14.95) and sweet and sour halibut ($15.95).

To top off your evening, the restaurant offers four desserts for $4 apiece: sticky rice with Thai custard, cream caramel with young coconut, tapioca pudding with sweet corn, and coconut ice cream topped with ground peanut. We tried the cream caramel, a Reeks smothered in white caramel sauce and topped with a thin layer of caramel that dissolves in your mouth. Regular coffee and tea are also offered.

The Amara Cafe's service was quick and attentive, and its menu offers plenty of options especially for vegetarians. Be sure to make reservations for a Friday or Saturday evening, as the restaurant tends to fill quickly with local middle-aged couples and young professionals gathering for reunions. The prices may be a bit higher than other local Thai restaurants, but the intimate setting and homely atmosphere make the Amara Cafe a prime choice for lunch or dinner any day.
Restaurant Guide

Average price per entree: $ under $7  $7-$14  $14-$20  $20 and up

Pattaya Grill

Pho Le Lua
907 Race St. 627-9803. ($$) Live seafood and special beef noodle soup.

Phoebe’s Bar-B-Q
2241 South St. 719-1811. ($$) Genuine pit BBQ ribs, chicken and brisket, rotisserie chicken and vegetable platters. Take-out, delivery and catering.

Sala Thai
700 South St. Suite 100. 922-4901. ($$) Ambiance of soft lighting and pastel pinks. Authentic Thai cuisine, including spaghetti with sea scallops in red curry. Vegetarian menu available. Daily seafood specials.

Siam Cuisine
925 Arch St. Suite 12. 751-1776. ($$$) Recognized this year as an award-winning top Thai restaurant by Zagat Magazine. Located in Center City. Features lemon grass soup, and marinated duck. Menu also offers spicy stir-fried fish and homemade coconut ice cream and Thai herb cake.

Thai Garden East
101 N. 11th St. 629-9008. ($$) Chic lounge and dining area features Pad Thai as specialty. Banquet room, complete bar service, take-out available. Directly across from the Pennsylvania Convention Center.

Thai Singha House
3909 Chestnut St. 382-8001. ($$) Authentic Thai cuisine in a cozy, warm atmosphere. Specialties include fried quail and spicy shrimp. The daily lunch special is $6.95. Also offers a Sunday brunch and an a $8.95 early bird special. Call for details.

Indian

Minar Palace
1605 Sansom St. 649-9443. ($$) Affordable and appetizing Indian cuisine.

New Delhi Indian Restaurant
4904 Chestnut St. 286-1948. ($$) Very good Indian food on the edge of campus. New Delhi offers the best Indian food in the city. Daily lunch and dinner buffet, containing 34 delicious items with a salad bar and desserts. Also offers authentic Indian beers, along with an exceptional selection of other beers, wines and cocktails. Students receive a 20% discount.

Punjant Indian Restaurant
4015 Chestnut St. 662-1777. ($$) Real Indian food, featuring a vegetarian lunch buffet. Indoor and outdoor catering available.

Passage To India
1320 Walnut St. 730-7300. ($$$) Fine Indian cuisine.

Samosa Indian Vegetarian
1214 Walnut St. 547-7626. ($$) Buffet only vegetarian. Lunch $3.95, Dinner $7.95

Sitar India
60 South 38th St. 602-0818. ($$$) 7 days a week buffet. North and South Indian food. Special discount for students. PLEASE SEE OUR AD PAGE 13

Taj Mahal
1903 Chestnut St. 575-1795. ($$) Fine Indian cuisine, and catering for special occasions. Please see menu, Page 5

Tandoori India Restaurant
106 S. 40th St. 222-7122. ($$$) Exotic north and south Indian cuisine. Vegetarian and non-vegetarian specialties. Right on the edge of campus. Features an all-you-can-eat buffet with 30 items — including salad bar — available for lunch and dinner. Discount with student ID.

Middle Eastern

Cedars

Dahla
4708 Baltimore Avenue, 766-5644. ($$$) Dining in Ethiopia is characterized by the ritual of breaking injera and eating from the same plate. Vegetarian dishes, chicken, beef, lamb, spicy and mild dishes.

Inshahibib’s Eatery
332 South St. (South Philly). 923-4337. ($$$) Home of the chicken cheese steak.

Kabul Restaurant and Cuisine of Afghanistan
108 Chestnut St. 282-3987. ($$$) Philadelphia’s only restaurant featuring cuisine of Afghanistan. Offers traditional kabobs of marinated chicken, lamb or beef, tasty appetizers such as scallops filled dumplings with mango sauce, and falafel pastries. Also prepares vegetarian dishes.

See GREEK, page 22

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THE WAREHOUSE • 4040 LOCUST ST. • 243-2221
City Tavern takes a modern approach to the past

By Kent Malmros
The Daily Pennsylvania

There is no better place for a historically themed restaurant than the historic district of Philadelphia. One such restaurant, City Tavern, located on 138 South Second Street, has a colonial theme that makes eating there a pleasure for both the eye and the mouth.

As soon as you walk up the stairs and through the door of the restaurant, which first opened its doors as a tavern in 1774, the colonial experience has begun. The restaurant’s staff are clad in replica attire from 18th-century America. Framed maps and paintings from the same time period, along with candle light and pewter goblets, complete the restaurant’s meticulously designed decor.

City Tavern’s striking appearance and historical atmosphere almost make it easy to forget you have a meal to eat. But when brought to your table, wine list and menus in hand, the second portion of City Tavern’s appeal begins to set in.

Our waiter, amiable and knowledgeable about the historic value of not only the artifacts but the food, offered us a drink, and brought us water for the pewter goblets. The extensive wine list offers something for everyone’s palate. The tavern also features beer made from George Washington’s original recipe. Made from shrubs and madeira, the beer offers a nice deviation from ordinary alcoholic beverages.

The menu, said to be inspired by Thomas Jefferson, could tempt the interests of a wide variety of tastes. The appetizers, such as fried oysters ($9.95), crab cakes ($7.50) and mallard duck sausage ($6.95), range from between $5 to $9, on average.

On one recent trip to the restaurant, my date and I chose to skip directly to the soups and salads that deviate more from the beaten path. City Tavern offers three soups daily, including an interesting West Indies pepperpot soup ($4.50) made directly from a colonial recipe.

City Tavern
132 S. 2nd Street
(215) 922-5971
Upscale Casual

The Fare: Colonial American cuisine.
Specialties: Roasted duckling, West Indies pepperpot soup.

My guest chose the soup de jour (tavern soup, $3.95), a turkey and barley soup. I ordered the Tavern country salad ($6.95). The starters were brought out promptly, and were extremely pleasing. The soup had a rich broth accompanied by generous chunks of turkey. My salad was made up of mixed greens, tomatoes, cucumbers and asparagus, topped with a light vinaigrette.

Both had wonderful flavor, and generous portions. The starters were brought with a basket of homemade bread. The Sally Lunn and Anadama breads were delicious. The treat of the bread baskets, all of which are made by the pastry chefs on the premises, was the sweet potato and pecan biscuits, which are a Jefferson recipe.

By the time we got to the entrees we had already been served enough food for the evening. The main dish was better yet. The menu, with items between $18 to $25, consisted of many different types of beef, poultry, fish and fowl.

Among some of the more intriguing items were roasted duckling ($21.95), prime rib ($23.95), venison ($23.95), a colonial turkey pot pie ($17.95), and a Maine lobster pie (market price).

Pork medallions with an oatmeal stout sauce ($17.95) struck my fancy while my guest selected beef medallions ($22.95, which can also be prepared with morel mushrooms).

Again, the speed of preparation was excellent. Both meats were cooked to perfection. The oatmeal stout was a nice variation for a sauce. Both entree were served with the days vegetables, and fired sweet potato strips.

Once the dessert tray arrived it was easy to forget the extent to which we were not hungry. There were about eight different choices on the tray including as apple-cranberry cobbler, chocolate chip pecan pie and chocolate layer cake. All of the desserts are also made by their pastry chefs, and thus vary by price also.

The pecan pie with vanilla ice cream looked irresistible, and came recommended. My guest went with the chocolate layer cake. The pecan pie had a buttery flaky crust. The chocolate layer cake was filled with a mousse center. Both were cleared of the plate with little hesitation.

City Tavern is a classy restaurant, appropriate for many different occasions. The colonial atmosphere and the delicious food provide an extremely pleasant evening. It is a restaurant anyone can appreciate and enjoy.

Bertucci’s is good pizza

BERTUCCI’S from page 17

Parmesan on bread.

In addition to pizza, Bertucci’s also serves pasta, soup, and panini sandwiches. Their pastas range from a simple rigatoni with tomato sauce ($7.25) to the more elaborate, such as linguine shrimp and broccoli ($16.95).

They also offer two kinds of soups — sausage soup, which the menu describes as “a hearty bowl filled with long grain rice, spinach, tomatoes and sausage,” and a vegetarian Tuscan minestrone. Both soups cost $3.75 per 12 ounce bowl.

Overall, we were impressed with our meals and the atmosphere in which they were served — too noisy for a date, but perfect for a meal out with a group of friends. Bertucci’s is a perfect conclusion for the budget-conscious student out for a night on the town.
## Greek/Mediterranean

### Alysin’s
685 S 4th Street (South Philly), 267-355-3303. ($$) Great action at the grill with friendly service and inexpensive Mediterranean East eats. Upscale garden seating. Non-smoking.

### Caffe Zesty
382 Main Street (Manayunk), 483-6226. ($$) Serving homemade Greek and Roman specialties such as Spaghetti alla Putanesca and mousaka, homemade soups and desserts. Contemporary ambiance including fireplace, granite tilework and espresso bar. Live music.

### Charlie’s Pub
114 N 3rd Street, 267-3535. ($$) Leave your stress behind and relax at Charlie’s Pub. Tempt your taste buds with our innovative Mediterranean/American cuisine. Choose from one of our ten beers on drafts or selection of over 150 bottled beers while playing the nightly air on our pool tables.

### Mia’s at the Warwick Hotel
1901 Locust Street, 267-4635. ($$$) Featuring the humidity and provincial cooking of the “Med” coast of the Mediterranean - combining Italian, French and Spanish cuisines. Mia’s wine bar features 50 wines, all available by the glass. Try the Palm Court for casual dining before or after the bar. Play pool nightly. Sunday brunch.

### Peacock on the Parkway
1701 Benjamin Franklin Parkway (Art Museum Area), 267-9688. ($$) We are a Northern Mediterranean Restaurant. Our cuisine covers Spain, France, Italy, Greece and Turkey. Blackboard menu – bars - we feature two unique $10 lunch combos. Dinners we feature 3 course $15 meals in addition to our regular menu.

### Sawa’s Mediterranean Bistro
116 S 18th Street, 267-5806 - 5805. ($$) Bright sunlight bounces in from the 18th Street window which also presents a nice view of the passing sidewalk tables.

### South Street Soulsville
509 South Street, 267-3928. ($$) The oldest and only authentic Greek restaurant in Philadelphia, serving seafood, lamb dishes and vegetarian food.

## Spanish/Latin

### Brasil’s Restaurant and Night Spot
122 Chestnut Street, 413-1790 ($$) Authentic Brazilian cuisine. Feijoada, the national dish of Brazil, is one of the many delicious and different dishes served at this relaxing and romantic restaurant. Live music Friday and Saturday. Brazilian and Latin music Sunday 8/96 pm to 9 pm.

### Haute a Toir
980 Locust Street, 440-0830. ($$) Enjoy eclectic cuisine with a French accent in a European cafe setting. Serves breakfast, lunch, and low-priced prix fixe dinner. Gourmet deli and coffees by the pound also available, as well as catering for business lunches. BYOB.

### Pampolina
120 S & Locust Streets, 627-9539. ($$) Basic, provincial food and a lively, upscale atmosphere. Order a variety of moderately priced ethnic appetizer/entrée foods in portions designed to be shared.

### Vega Grill

## African

### Benkady
4519 Baltimore Ave., 386-2226. ($$) Very exotic menu and comfortable atmosphere.
Restaurant Guide

Average price per entree: $: under $7 $$: $7-$14 $$$: $14-$20 $$$$: $20 and up

Ray's Cafe
141 N. 36th St. 922-5122 ($4) Small cafe/restaurant. Serves Taiwanese cuisine followed by numerous variety of coffees and desserts. Received "Best of Philly" for coffee for several years, including 1996. Coffee uniquely brewed with syphon makers. BYOB. May come in only for meal, only for coffee/desserts, or both!

Rhino Coffee Company
212 South Street. 923-2603 ($3) Fine coffee and desserts on South Street. South Street's only coffee roaster. South Street's cyber cafe.

Roselinea's Coffee Bar
1925 S. Pampak Ave. (South Philly). 755-9037 ($5) We are an 18th century "turn of the century" dining rooms - for parties and private dining - by reservation only! Must call for menu selections and date requested. Ask for Terry.

Scoop de Ville
307 S. 16th Street. 988-1052 ($2) Ice cream, chocolates, pastries, blended yogurt and ice cream. Soups great, tastes better!

South Cafe
627 South Street. 822-6454 ($3) "Euro style sidewalk cafe action...the DESSERT CASE is a minefield...waiters actually help you find a table." - Philadelphia Magazine "Best of Philly" Ultimate Guide. "Melissa and Starbucks are put to shame...quiet, lovely...good for a quick bite and people watching...intimate atmosphere" - Zagat Survey.

The Ethel Barrymore Room
Park Hyatt Philadelphia. Broad & Walnut Streets. 790-2814 ($30) Located on the 16th floor in the restored Bellevue Building of the Park Hyatt Philadelphia hotel on Broad and Walnut Streets. Breathtaking, opulent dome ceiling room displays a panoramic view of the city for an afternoon tea or evening cocktails.

Thinny Delights
151 Spruce Street. 543-0778 ($5) No-fat, no cholesterol ice cream, salads and garden burgers.

Torreo Coffee & Tea Co.
130 S. 17th Street. 988-0861 ($3) Coffee / tea / espresso bar with a large selection of fresh-roasted coffee and premium loose teas.

Xando Coffee and Bar
235 S. 15th Street. 853-9898 ($1) Also located at 325 Chestnut St. Xando is an extensive coffee house by day and after 4PM transforms into a full service bar. As the night progresses, table service is added and the atmosphere changes (music and lighting to suit the mood).

Belgian

Cuvée Notredame

Le Bar Nestredamus

Monk's Cafe $ Beer Emporium
264 S. 16th Street. 545-7005 ($5) Inspired by cozy Belgian brasseries. This neighborhood cafe is a great place to grab a quick burger and fresh cut fries, or relax over gourmet delicacies like steamed mussels, sea scallops and filet mignon. Inventive vegetarian fare too! Choose from 200 beers from around the world. Fine Wines. Kitchen open 11:30AM - 1AM nightly. Bar open 11:30 - 2AM nightly.

Vietnamese

Saloon
935 Washington Ave. (South Philly). 922-9656 ($3) 20 year old establishment - from 1977 until now.

Vietnam Palace
222 N. 11th Street. 592-5594 ($3) Casual Vietnamese dining Monday through Sunday. Located in Chinatown.

Vietnam Restaurant
221 N. 11th Street. 592-1163 ($3) This Vietnamese restaurant in Chinatown prepares all meals with care. The portions are enormous and the prices are excellent.

Dining out guide

Don't know where to live next year? Check out the DP's housing guide -- coming to a newsstand near you February 6!

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