



Q&A: ALLOYIUS MCILWAIN  
INSIDE THE MIND OF THE MURAL MASTER

FOX29'S JENNIFER JOYCE  
THE SMILE THAT LAUNCHED 1000 TVs

TERRI MATTHEWS  
THE ART OF DOIN' GOOD

The  
PC Picks  
Issue

2016 | ●●●●●●●●●●

[outing to pretend  
you're british royalty]

## Tea & Scones at The Dandelion

**qr** Don't pretend you've never considered what it would be like to be royalty. Now, you can – by experiencing what it's like to eat like a royal. Come teatime, settle yourself into this cozy pub and order a tea service fit for a king (or queen). Expect plump scones with jam, Devon cream, lemon curd, and of course a steaming cuppa appropriately served in flowered teacups. Jolly good!  
**124 South 18th Street**

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[inside-out pizza]

## Florida Style Pizza

**pk** Pizza and stromboli are soooo 2015. If you're one of the few people who hasn't experienced an inside-out, you need to get on board... and fast! But be warned – don't be fooled by cheap imitations. Enjoy the freshest, crispiest, and most delicious inside-outs anywhere in Philly. If you're still reading this, it means you're not going there fast enough.  
**2052 South Beechwood Street**

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[ricotta ravioli]

## Talluto's

**kr** Creamy pillows of "rigut" (ricotta) fill tender homemade pasta dough, the texture of which is incomparable to anything we've ever had. We would eat this ricotta by the spoonful, given the opportunity.  
**944 South 9th Street**

[tacos without borders]

## Revolution Taco

**i** What do you get when you bring three of Philly's most popular food truckers together? Well, you get a revolution – a culinary revolution. The creative minds behind Taco Mondo, Say Cheese Philly, and Street Food Philadelphia have joined forces to take our taste buds by storm. The recently opened BYOB taco joint is everything you need to take a trip south of border without booking a flight. ¿Tienes hambre? Yeah, us too.  
**2015 Walnut Street**

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[best hoagies]

## Pastificio

**pk** We are a city of sandwiches, plain and simple. But what separates the best from the mere average is that perfect fusion of fresh ingredients and flavor. This little, South Philly gem doesn't just make good hoagies – they make the *best* hoagies. From a classic Italian and traditional turkey to corned beef specials and roast pork with provolone, you can't beat this sandwich shop. Run, don't walk, to the SP and grab yourself something spectacular.  
**1528 Packer Avenue**



[free restaurant bread]

## Amis

**pk** No one ever really talks about this out loud, but most of us have some pretty strong internal opinions about a restaurant's bread offerings. We don't know how it's so amazing, but this Vetri-created, olive oil-infused, starter bread is quite possibly the best cooked dough you'll ever eat. Too absolute of a statement? Try it and tell us we're lying.  
**412 South 13th Street**

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[nachos]

## El Vez

**i** To satisfy those crunchy, cheesy cravings, order the Macho Nachos at El Vez! This pizza-pie-size platter of nachos might seem like more than you can chew, but after one bite of that pile of chips, chorizo, black beans, smoked chile salsa, crema fresca, white cheddar and Monterey jack cheese, you'll have no regrets!  
**121 South 13th Street**



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ITALIAN FOOD  
*Never Compromised*



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