

Top Ten Restaurants in Pennsylvania

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8 of the 10 are pinned on the map above. Neither OpenStreetMap nor Wikidata carries a location for Her Place Supper Club and Provenance, so they are listed below but not pinned — a missing pin is left missing rather than guessed at. Each row also links straight to its own location in Google Maps.

The MICHELIN Guide American Northeast Cities selection covers Philadelphia, and through it Pennsylvania. Starred restaurants lead this list.

Pittsburgh is a different case. It falls under the separate MICHELIN Guide American Great Lakes edition, which has been announced but holds its first ceremony in 2027. No Pittsburgh restaurant carries a MICHELIN award yet, so the western half of the state can only reach this page on the James Beard rung.

The ten

#	Restaurant	City	Distinction	Cuisine
1	Friday Saturday Sunday	Philadel phia	MICHELIN One Star (2025); James Beard Outstanding Restaurant (2023)	Contemporary
2	Her Place Supper Club	Philadel phia	MICHELIN One Star (2025)	French
3	Provenance	Philadel phia	MICHELIN One Star (2025)	French
4	Vetri Cucina	Philadel phia	James Beard Best Chef: Mid-Atlantic, Marc Vetri (2005); MICHELIN Selected (2025)	Italian
5	John's Roast Pork	Philadel phia	James Beard America's Classics (2006)	Italian roast pork and cheesesteaks
6	Primanti Bros.	Pittsburg h	James Beard America's Classics (2007)	Sandwiches
7	Zahav	Philadel phia	James Beard Best Chef: Mid-Atlantic, Michael Solomonov (2011); James Beard Outstanding Restaurant (2019); MICHELIN Selected (2025)	Israeli
8	Vernick Food & Drink	Philadel phia	James Beard Best Chef: Mid-Atlantic, Greg Vernick (2017); MICHELIN Selected (2025)	American
9	Kalaya	Philadel phia	James Beard Best Chef: Mid-Atlantic, Chutatip "Nok" Suntaranon (2023); James Beard Outstanding Restaurant (2026); MICHELIN Selected (2025)	Thai

Why these ten

Philadelphia entered the MICHELIN system at a ceremony on 18 November 2025, and the first selection handed out three one-star ratings and ten Bib Gourmands. The three stars lead the page. Everything under them is a James Beard Foundation Award winner, because the ladder ranks a James Beard win above both the Bib Gourmand and the MICHELIN Selected rungs, and Pennsylvania has more James Beard winners than there are places left. The Bib Gourmand rung is never reached.

The three stars are all one star, all awarded in the same year, so there is no older award to rank them by and rows one through three are alphabetical. Friday Saturday Sunday carries the deepest second credential of the three, having taken James Beard Outstanding Restaurant in 2023.

Rows four through ten are the state's seven oldest James Beard wins that are still current at an open restaurant, oldest award first. That rule is what pulls Zahav and Kalaya onto the page. Both hold only MICHELIN Selected from the guide, which is the fourth rung, but Zahav is a James Beard Outstanding Restaurant winner from 2019 and Kalaya from 2026, and Michael Solomonov and Chutatip "Nok" Suntaranon each took Best Chef: Mid-Atlantic before that. Selected means an inspector listed the restaurant; it should never outrank a national James Beard win, and on the old ordering it did. The same rule seats Primanti Bros. for the first time, on its 2007 America's Classics award, with no MICHELIN recognition available to any Pittsburgh restaurant until 2027.

The whole Bib Gourmand rung now falls below the cut, not for any doubt about the cooking but because the rung above it is full. Philadelphia's ten Bib Gourmands are Angelo's Pizzeria, Dalessandro's Steaks, Del Rossi's Cheesesteak, Dizengoff, El Chingon, Famous 4th Street Delicatessen, Fiorella, Pizzeria Beddia, Royal Sushi & Izakaya and Sally. El Chingon also made The New York Times list of the 50 best restaurants in the United States in 2023, and Jesse Ito of Royal Sushi & Izakaya won James Beard Best Chef: Mid-Atlantic in 2026 — a win too recent to clear the seven older ones ahead of it.

Two further James Beard winners miss on the year rule alone: Oyster House, an America's Classic in 2026, and Mawn, where Phila Lorn took Emerging Chef in 2025. Ellen Yin won Outstanding Restaurateur in 2023 for High Street Hospitality Group, which is a group award rather than one attached to a single dining room, so it seats nothing here.

Three James Beard winners are held out on evidence rather than on rank. South Philly Barbacoa, where Cristina Martinez won Best Chef: Mid-Atlantic in 2022, no longer trades as a standalone restaurant and now runs as a cart inside Casa México on selected days. Amada, where Jose Garces won the same award in 2009, and Osteria, where Jeff Michaud won it in 2010, are both still trading, but both have changed hands since — Amada to SPB Hospitality in 2024, Osteria out of the Vetri group — and the sources behind this page do not establish that the winning chef still runs either kitchen. All three belong on the page the day that is settled.

Laurel, Vedge and Pietramala are MICHELIN Selected without a James Beard win, and Pietramala holds the selection's only Green Star for sustainability. They sit on the fourth rung, which this page does not reach.

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