

# 50 Years and Counting

## Shank's continues to dazzle Philadelphia

Fifty (50) years ago, in the small kitchen of Frank “Shank” Perri, the legend of Shank’s was born. Frank had a small ice cream parlor on 10th Street in the Italian Market the locals frequented to “beat the heat.” Along with the ice cream, Frank and his wife Evelyn were crafting what became one of the best sandwiches in all of Philadelphia—the Chicken Cutlet Italiano. The recipe is simple: sautéed chicken cutlets topped with aged sharp Provolone and broccoli rabe served on fresh Italian bread. They used only the very best products, which they would buy from the local markets. But there were other sandwiches, too: old-school Italian hoagies, hot roast pork, and their cheesesteaks were considered by everyone to be the best—

not just the best in South Philly, but the best in all of Philadelphia and surrounding areas. The recipes were time-tested, and after 50 years of continuous service, they have earned the right to be considered an institution.

Anyone who stopped into Shank’s could tell you that the Frank, Evelyn, their daughter Pamela, and their family always treated their customers with undying appreciation, and of course served them the finest sandwiches anywhere.

Shank’s Original continues that tradition from the South Columbus Boulevard (Pier 40) location. The store evokes the feel of a 1960s eatery with walk-up window service and

outside seating situated right on the Delaware River, with the preparation of all of their food in the same old-fashioned manner.

Phil McFillin, who was born in South Philadelphia and is now a prominent attorney and longtime customer of Shank’s, stepped in and bought the business with one mission in mind: to continue the time-honored tradition of serving the best and most authentic old-style Philly Sandwiches. Phil states: “Shank’s was the best-kept Philly secret frequented by only locals and people in the know. We now want to let the cat out of the bag and offer Shank’s sandwiches to a larger market of food lovers at a more convenient location.”



Evelyn Perri, Phil McFillin, Pamela Perri

As a South Philly local, Phil knew this best-kept secret had to be shared with the world. The old location in the Italian Market, although locally famous, lacked accessibility by the masses because of its difficult parking. Their new location, with its ample parking and easy access, allows patrons to receive their priceless meal in minutes.

What many do not know is that Shank's offers sandwich party trays and catering services. Earlier this year, Shank's served Philly cheesesteaks, cutlets, and old-school Italian hoagies to 1,000 guests of Mayor Nutter at his inauguration party.

Shank's has earned countless prestigious awards, including multiple "Best of Philly"

honors from *Philadelphia* magazine, "Best Sandwich In the World" from *Zagat*, "Best Philly Cheesesteaks" from *The New York Times*, along with a slew of others. Shank's Original recently won WIP Sportsradio's award for "Best Hot Sandwich in Philly," selected by celebrity judges and listeners. Regulars have included Bill Cosby, Mark Walberg, the cast of *The Sopranos*, and many other politicians, celebrities, and sports stars.

Shank's daughter, Pamela Perri, is still overseeing the kitchen at Shank's Original, making everything from scratch. Pam states proudly, "My focus has always been on quality. If you want to try the Original Taste of Philly, come to Shank's." And so the tradition continues for the legendary sandwich shop now in its 50th year.

Shank's, located at 901 South Columbus Boulevard in Philadelphia, is open seven days a week from 10am to 10pm.

Keep up with Shank's incredible specials and promotions by liking them on Facebook @ Shank's Pier 40. Keep an eye out for their 50th anniversary celebration happening later this year. Shank's Original is even considering franchise opportunities and other locations. Stay tuned.

For more information, and to access Shank's sandwich and catering menus, 215-218-4000 or [shanksonline.com](http://shanksonline.com).

