



Philly Cheesesteak

A **cheesesteak**, also known as a **Philadelphia (or Philly) cheesesteak** is a sandwich made from slices of **beefsteak** and **melted cheese** in a long **hoagie roll**. As the name itself reveals, this popular regional fast food has its roots in **Philadelphia**, where it saw the light in the early 20th century. **Pat and Harry Olivieri** are often credited with inventing this dish by serving chopped steak on an Italian roll in the early **1930s**. The exact story behind its creation is debated, but legend has it that Pat and Harry Olivieri originally owned a hot dog stand in Philadelphia, and on one occasion, decided to make a new sandwich using chopped beef and grilled onions. While Pat was eating the sandwich, a **taxi driver** stopped by and, after trying it, got so enthusiastic about the experiment as to suggest that Olivieri should quit making hot dogs and focus on the new sandwich instead. The sandwich was originally prepared without cheese; Olivieri said **provolone cheese** was first added by **Joe "Cocky Joe" Lorenza**, a manager at the Ridge Avenue location.



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