

Dining On Marco



loaded italian



the campasano

BIG MOUTH bites

By Leigh Tahirovic

Colossal. Enormous. Big. In the name of sandwiches, it's how high your stack measures that matters most. Add on some extras like homemade waffle chips or a side of soup and these monstrous meals can really fill you up.

THAT'S ITALIAN

A big sandwich is more than just big bread; it's what goes in-between the slices that puts it in the running. At Italian Deli & Market, chef Jim Barney stuffs his cold hero, The Loaded Italian, (\$7.95) with five different Italian cold cuts, fresh roasted peppers, lettuce and tomatoes, all doused in vinaigrette dressing and served on a fluffy homemade ciabatta roll.

The piles of meat are generous; thick slices of mozzarella and provolone are layered atop the meats; romaine lettuce and roasted peppers add crisp textures and spicy goodness — all together making for one large lunch.

If a hot hero is more to your liking, try the Campasano mini or foot-long (\$7.95/\$21.95). It is a compilation of thin-sliced fried eggplant and a chicken cutlet, with fresh mozza-

