

The Ultimate Italian Deli Sandwich: A Flavor-Packed Classic

Why This Sandwich is So Good



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10 min

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INGREDIENTS

For the Sandwich:

- 1 large Italian sub roll (or 2 smaller sandwich rolls)
- 4 slices Genoa salami
- 4 slices capicola
- 4 slices pepperoni
- 4 slices deli ham (or mortadella)
- 2 slices provolone cheese
- $\frac{1}{2}$ cup shredded iceberg lettuce
- 4 slices tomato
- ... cup thinly sliced red onion
- ... cup sliced banana peppers or pepperoncini
- 2 tablespoons sliced black olives (optional)

For the Dressing:

- 2 tablespoons extra virgin olive oil
- 1 tablespoon red wine vinegar
- $\frac{1}{2}$ teaspoon dried oregano
- $\frac{1}{2}$ teaspoon garlic powder
- ... teaspoon salt
- ... teaspoon black pepper

How to Make an Italian Deli Sandwich:

1. Prep the Bread:
2. Layer the Meats and Cheese:
3. Add the Fresh Toppings:
4. Make the Dressing:

5. Assemble and Serve:

My Best Tips for the Perfect Italian Deli Sandwich:

Use high-quality meats and cheese: Visit your local deli for fresh, thinly sliced options. It makes all the difference.

Toast the bread lightly: A little crunch makes the sandwich even better, but don't overdo it or it'll be too hard to eat.

Adjust the spice level: Love heat? Add more banana peppers or a drizzle of hot sauce. Prefer milder flavors? Swap out the pepperoni for extra ham.

Make it a hoagie-style sandwich: Add a little mayo or mustard if you like a creamier texture.

What to Serve with an Italian Deli Sandwich:

Chips: Classic potato chips or kettle-cooked chips add a satisfying crunch.

Pasta Salad: A simple Italian pasta salad with olives, tomatoes, and a light vinaigrette pairs perfectly.

Pickles: A dill pickle spear on the side cuts through the richness of the sandwich.

Iced Tea or Lemonade: A refreshing drink balances out the salty, savory flavors.

DIRECTIONS

- 1. Prep the Bread:** Start by slicing the Italian roll in half lengthwise. If you like your sandwich extra flavorful, lightly toast the bread for a bit of crunch.
- 2. Layer the Meats and Cheese:** Begin layering your meats on the bottom half of the bread. I start with the salami, followed by the capicola, pepperoni, and ham. Then, I top it with the provolone cheese to hold everything together.
- 3. Add the Fresh Toppings:** Next, pile on the shredded lettuce, tomato slices, and red onions. I love adding banana peppers for a little heat, but you can use mild pepperoncini if you prefer. If you're an olive fan, toss on some sliced black olives for an extra punch of flavor.
- 4. Make the Dressing:** In a small bowl, whisk together the olive oil, red wine vinegar, oregano, garlic powder, salt, and black pepper. Drizzle it evenly over the sandwich fillings to bring everything together.
- 5. Assemble and Serve:** Place the top half of the bread over the fillings and press down gently. If you want to go the extra mile, wrap the sandwich in parchment paper and let it sit for a few minutes-this helps the flavors meld together. Then, slice and serve!
- 6. My Best Tips for the Perfect Italian Deli Sandwich:** Use high-quality meats and cheese: Visit your local deli for fresh, thinly sliced options. It makes all the difference.
- 7. Toast the bread lightly:** A little crunch makes the sandwich even better, but don't overdo it or it'll be too hard to eat.

8. Adjust the spice level: Love heat? Add more banana peppers or a drizzle of hot sauce. Prefer milder flavors? Swap out the pepperoni for extra ham.
9. Make it a hoagie-style sandwich: Add a little mayo or mustard if you like a creamier texture.
10. What to Serve with an Italian Deli Sandwich: This sandwich is a meal on its own, but if you want a complete spread, try these sides:
11. Chips: Classic potato chips or kettle-cooked chips add a satisfying crunch.
12. Pasta : Salad: A simple Italian pasta salad with olives, tomatoes, and a light vinaigrette pairs perfectly.
13. Pickles: A dill pickle spear on the side cuts through the richness of the sandwich.
14. Iced : Tea or Lemonade: A refreshing drink balances out the salty, savory flavors.
15. FAQs: Can I make this sandwich ahead of time?Yes! Wrap it tightly in parchment paper or foil and refrigerate for a few hours. The flavors will meld together beautifully. Just wait to add the dressing until right before eating to avoid soggy bread.
16. What's the best bread for an Italian deli sandwich?A fresh Italian sub roll is ideal, but you can also use ciabatta, hoagie rolls, or even a baguette.
17. Can I use different meats?Absolutely! Feel free to swap out the meats based on what you like. Turkey, roast beef, or soppressata work great, too.
18. Making a classic : Italian deli sandwich at home is easy, and the results are even better than what you'd get at a deli. Whether you're making it for lunch, a picnic, or a casual dinner, this sandwich never disappoints.
19. Try it out and let me know how it turns out!

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