

# DAILY NEWS

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## FRIDAY FOOD

### SANDWICH OF THE WEEK



TANYA BRAGANTI

Two things make this simple sandwich stand out among Italian submarines. One is the quality of the cold cuts — Market Table's are topnotch — and the other is the nifty trick of tossing the veggies together with a vinaigrette dressing before they're layered on the sandwich.

For those feeling lazy, the \$12 lunch creation is available for takeout, too.

#### PICNIC-PERFECT ITALIAN HOAGIE

From executive chef/owner Mikey Price of Market Table, 54 Carmine St., (212) 255-2100; makes 4 sandwiches

- 4 hoagie rolls
- Mayonnaise and mustard to taste
- 6 ounces sliced prosciutto di Parma
- 6 ounces sliced salami
- 6 ounces sliced bresaola (air-dried salted beef)
- 6 ounces sliced cappicola (air-dried Italian pork sausage)
- 8 slices provolone cheese
- 1 head romaine lettuce, shredded
- ½ Spanish onion, thinly sliced
- ½ pint halved cherry tomatoes

- ¼ cup sliced peperoncini
- 1 teaspoon chopped fresh oregano
- 2 tablespoons red wine vinaigrette
- Salt and pepper to taste

Split hoagie rolls in half lengthwise and spread with mustard and mayo. Top with sliced meats and cheese.

Make a salad by tossing together remaining ingredients (romaine, onion, tomatoes, peperoncini, oregano, vinaigrette, salt, pepper). Place on sandwich and close, being sure to "smash it down" well. Cut in half and serve. R.W.