

TimeOut Chicago

NEW ▾ Panozzo's We'd like to romanticize that a good Italian deli is one that's been up and running for years, where the mozz and *salumi* are made in-house, and the accents are as thick as the torpedo rolls. But in the newly built-up southern South Loop, exceptions are made for the *only* Italian deli around. None of the ingredients piled onto the Italian sub are housemade, but the imported salami, capicola, mortadella and prosciutto are good quality and are generously layered onto fresh D'Amato's bread. A recent pasta special of cavatappi had an impressive meaty tomato sauce brightened up with capers and golden raisins. Fist-size meatballs are flavorful and a good add-on to a pasta, while the calzonelike *pane ripiene* stuffed with fennel-packed sausage and peppers is a meal in itself. 1303 S Michigan Ave at 13th St (312-356-9966). El: Green, Orange, Red to Roosevelt. Bus: 1, 4 (24hrs), 12. Tue-Fri 10:30am-7pm; Sat 10am-5pm; Sun 10am-4pm. Average sandwich: \$6.