



We're turning 40 this year! Join us Thursday, August 29th for an **EPIC DISCO PARTY!**

But before that, help us tell the story of the Hangge-Upppe! Tell us how you met your wife, or broke up in HU-style with your boyfriend. Tell us how you saw the Stanley Cup or the guy from REO Speedwagon. Tell us about the insane Halloween Party or a crazy streaker! The top 5 stories submitted to our Tumblr page (link below) will **WIN A PARTY BOAT CRUISE FOR 5 PEOPLE** and an after party at the Hangge-Upppe!

submit your stories at: [HUchicago.tumblr.com/submit](http://HUchicago.tumblr.com/submit)



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JASON LITTLE FOR REDEYE

WORTH A TRIP

## THE MR. G SUB

J.P. Graziano Grocery Co. 901 W. Randolph St. 312-666-4587

It's not just a sandwich. It's an obsession. The meat and cheese on the Mr. G sub (\$8.25) at J.P. Graziano is sliced in the same order every time: provolone followed by prosciutto, Genoa salami and hot sopresata (or "supersod"—like Tony Soprano, Jim Graziano uses the Neapolitan dialect to describe his meats). If the meats aren't cut that way, the order is restarted. It's a quality control mechanism so the sandwich makers know what they're making. "It might seem controlling, but that detail is what makes great food," Graziano said.

If you've ever scraped the roof of your mouth on a crusty sub bun, you can appreciate that Graziano cuts the sandwich on a bias, which makes it easier to take the first bite of the crispy-crust coal-fired Italian loaf from D'Amato's Bakery.

The condiments—Roman-style artichokes, basil, red wine vinegar-dressed lettuce and tangy, funky truffle-mustard vinaigrette (whipped up daily from products Graziano sells to his wholesale customers) offset the richness of the meats. The vinaigrette is slathered on both sides of the bun, while a spicy oil, reserved from hot giardiniera brine, is drizzled on only

one side to prevent sogginess.

The sandwich was inspired by the Will Special—a sub invented by local foodie Will Philpot with the folks at Riviera Italian & American Imported Foods (3220 N. Harlem Ave.)—that a local food writer asked Graziano to recreate at his shop. Graziano said, "I love the guys at Riviera. They're one of my oldest wholesale customers. I recreated the sub they do, but then I started thinking of ways to improve it to my taste." His father, also Jim Graziano, but known as Mr. G, had recently passed away, so the younger Graziano named the sub after him. "It puts a smile on my face to hear my dad's name with every order," Graziano said.

If you've never ordered a Mr. G, Graziano will try to steer you away. He said, "I always tell people to order an Italian sub first. If we can't make an Italian sub, why would you try anything else?" Graziano has impeccable taste, but don't listen to him. Trust us, he makes a great Italian, but it's the Mr. G you want.

—MICHAEL NAGRANT, REDEYE SPECIAL CONTRIBUTOR  
 REPORTERS VISIT RESTAURANTS UNANNOUNCED AND MEALS ARE PAID FOR BY REDEYE.  
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