

Sandwiches

Muffaletta

A layer of provolone cheese and freshly sliced salami, sweet capocollo, mortadella and ham piled high on a muffaletta bread with traditional olive mix and pressed on a panini press 11

Michelangelo

Italian rosemary ham, romaine lettuce, fresh mozzarella and tomato served on our ciabatta bread and pressed on a panini press 9

Papa Carl

Speck, an Italian smoked ham, fresh mozzarella, roasted red peppers on our ciabatta bread. Small 7 Large 9

Papi

Imported Prosciutto, an Italian cured ham, fresh mozzarella, roasted red peppers on our ciabatta bread spread with pesto sauce. Small 6 Large 8

Emilio

Freshly sliced salami, spicy capocollo, mortadella, layered with provolone cheese diced tomatoes and lettuce served with a spicy Italian red pepper relish on the side Small 6 Large 8

Matteo

Cooked Italian prosciutto layered with artichoke, mushroom and provolone cheese on ciabatta bread drizzled with our house dressing and pressed on a panini press. Small 6 Large 7.5

Sofia (Our newest addition)

Freshly sliced salami, provolone cheese, goat cheese stuffed peppadew peppers, drizzled with creamy Italian dressing pressed on the panini press. Small 7 Large 9

Dazzo Vegetarian

Mushrooms, asparagus, onions and roasted red peppers topped with melted mozzarella cheese on our ciabatta bread. Small 6 Large 7.5

Bellissima (Simply Wonderful)

Ham and smoked turkey with provolone cheese topped with sliced tomato and lettuce drizzled with house dressing on our ciabatta bread. Small 6 Large 8

Meatball Sub

Our Randazzo meatballs sliced and smothered in marinara sauce covered with parmesan cheese and shredded mozzarella. Small 6 Large 8

Dessert

White Chocolate Bread Pudding

A home-made dessert that is a simple light version of bread pudding. We use white chocolate, vanilla and cinnamon poured over our homemade bread. \$4.00

Cannoli

A crunchy cylinder cone that is filled with a ricotta cream cheese blended with mini chocolate chips. It is topped with powder sugar and chocolate syrup. \$3.00

Classic Bomba

It is an Italian dessert that has a hard chocolate covering outside but has both chocolate and vanilla gelato in the middle. A great dessert to split because when it is cut down the middle each person gets a side with both types of gelato. A cherry and a praline are found in the middle. \$6.00

Tiramisu

A traditional Italian dessert made with mascarpone layered with lady finger cookies that have been dipped in espresso. It is topped with chocolate cocoa and chocolate syrup. \$6.00

Lemon Cake

A blend of American sponge cake and an Italian cream cheese called mascarpone. It is layered with a lemon cream filling and topped with white chocolate slivers. \$5.00

Coppa di Caffè

Italian vanilla gelato swirled with Italian espresso in a glass that you can take home. It is topped with coffee beans. It is a great blend of dessert and coffee. \$6.00

Lemoncello Gelato

Italian lemon liquor blended with an Italian gelato served in a flute glass that you can take home. \$7.00

Orange or Lemon Sorbet

It is a full lemon or an orange that has been hollowed out and filled with a lemon or orange flavored sorbet. This is a great one for the kids. \$5.50



Sunday and Monday - Catering Only
Tuesday-Thursday 11:00-8:00
Friday & Saturday 11:00-9:00

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