



Best Sub

Jimmy's Food Store

4901 Bryan St.
Dallas, TX

The minute you take your first bite of a Jimmy's Italian sub, you realize what all those chain places are trying to do but don't. Jimmy's uses the best capicola, mortadella, provolone, pepperoni and Genoa salami with finely diced fresh lettuce, cherry peppers and Jimmy's own secret sauce all on fresh white or wheat loaf. It's fresh, sure, but you know what else it is that's a good idea for an Italian sub? Italian. You can drop by Jimmy's and pick one up to go or grab a little table and eat it there. Word of advice, though? It's not what you'd call a fast food place.

Best Back Room

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You know Jimmy's sausage and meatballs (and mortadella and prosciutto) are the stuff of legend, forcing chefs and gastronomes (why does foodie sound like a term for someone with a sippy-cup fetish?) alike to knuckle under its culinary weight in devoted reverence. You also know the wine selection is the best ever brought forth from the entirety of the boot, flowing from Veneto, Campania, Tuscany, Piedmont, Friuli, Sicily, Sardinia, Trentino Alto Adige, Basilicata, Umbria and Marche. Jimmy's even stocks the wines from Avellino bottled by Riccardi's Italian Dining owners Anita and Gaetano Riccardi. But what you may not know is that Jimmy's now has a back room—borne of reconstruction after the devastating 2004 fire that nearly destroyed its circa 1920s building—where wine dinners and wine flights will be launched and indulged and disabused, some hosted by Italian wine experts such as Andrea Cecchi of the Chianti producer Cecchi. More to follow. More to flow. Much to love.