

Cascio's: A hometown deli

Written by Sean Green

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Tucked away in a corner on Shed Road from the hustle and bustle of Shed Road is a sandwich shop that has the title of *Food Network Magazine's* "Best Pizza in Louisiana."

That may come as a surprise, but once you try the signature Pizzeleta Cascio's Market Bistro, you realize this hybrid of a traditional muffaletta with pizza crust and mozzarella cheese may indeed be one of the best pizzas you've ever had.

Ham, Genoa salami, provolone cheese, and a house-made olive mix are stuffed between two slices of thin pizza crust. The crispy "bread" provides a nice balance to the salty, tender meat. And I'm not a fan of olives, but whatever they spread on this sandwich...pizza...pizzich (?) is how all olive mixes should be done.

Aside from this unique item, the deli is stocked with fresh meats, cheeses, and homemade sausage. There are also all kinds of desserts that I sadly can't try right now.

My boss took in the sausage poboy, which smelled and looked pretty good. The in-house sausage with peppers, onions and marinara is the definition of doing it right.

Another unique element of Cascio's is that the kitchen is in the center of the restaurant, surrounded by a counter. So you can actually see your meal being made if you get a good enough seat.

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The environment is informal but still cozy. It's like eating in a deli, you are content to sit there by yourself with a newspaper and your meal.

And the staff was responsive and friendly. They courteously gave me an ample amount of time to make up my mind while standing by waiting to take my order. Not a furrowed brow was made or sigh was breathed out of impatience.

Needless to say that I will be back. Probably with friends. And I'll make them try the Pizzalatta while I try that sausage poboy.