

Tully's Italian Deli & Meats

It Doesn't Get Any Better



Tent visit: September 8, 2015

First visit: August 8, 2009

I am usually a man of many words. This review only requires a few: Tully's Italian Deli & Meats Market makes the very best Italian subs in Albuquerque. They speak for themselves. This is world-class stuff. Incredible deli.

I discovered Italian Subs at Harley's on 25th near Greenmount when a high-school student in Baltimore. When I went to The Hopkins, I discovered Ed Murn's tiny basement shop on 33rd St., a few blocks from the campus. I got hooked, and I still am.

The Joe DiMaggio at Tully's is the absolute best Italian Sub I have ever had.



The Joe DiMaggio. Pastrami, Ham, Genoa Salami, Provolone, Black Olives, Peppers, lettuce,

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tomato & Italian dressing stacked on a whole or half sub roll v



The Al Pacino. Capocollo Ham, Genoa Salami, Provolone, lettuce, tomato & Italian Dressing on a whole sub

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The Sicilian. Imported Parma Prosciutto, Fresh Mozzarella, Pesto, lettuce, tomato, Extra Virgin Olive Oil on a whole sub roll



Homemade Sausage Sub. Homemade Italian Sausage, marinara sauce with melted mozzarella & parmesan on a whole sub roll

Don't forget to pick up some imported pasta:



When you are done, go two doors south to Saratori's di Tully for dessert. Incredible bakery. These places are the real thing. Hand-made bites from Heaven.

Buon appetito!

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Meatball.

“The sense of smell, more than any of our other senses, influences our ability to recall past events and experience. From among the five senses, fragrance is considered the most potent medium for conjuring up memories. True enough, some of the most enduring sensory memories of my years in the Boston area are reawakened thanks to the amazing aromas that greet me each time I visit Tully’s Italian Deli & Meats on San Mateo. It is with increased rarity that you find an authentic Italian deli which greets you at the door with the incomparable aroma of pastas, meatballs or sausages simmering in a perfect marriage of tomato sauce, garlic, basil and oregano. It’s also rare to find an Italian kitchen equally practiced at preparing outstanding pasta dishes and Italian meats.

“Tully’s Italian Deli & Meats is then indeed an anachronism because it does capture you *before* the door with wafting odoriferous emanations that bid you welcome and which have a Pavlovian effect on your taste buds. The Camuglia family—John, Jerry and Johnny—has owned and operated this memory triggering deli since 1970, in the process creating new and wonderful memories for the legions of patrons who frequent their deli.”



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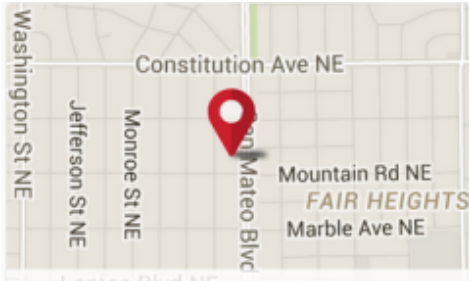
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