

Sub Shop 'Steaks' A Claim in Point Loma

The Beacon

Terry L. Wilson

Three brothers from California are proving that you don't have to be from Philadelphia to make a great Philly cheesesteak sandwich. The Gaglione Brother's restaurant has only been open a few weeks and already it is getting rave reviews and lots of repeat customers.

"We're not from Philly, and we don't make a Philly cheesesteak but we do make a cheesesteak that people from Philadelphia say is the best they've ever had," said Joe Gaglione.

Joe, Tony, and Andy Gaglione decided to open up a sandwich shop of their own after they got tired of searching for a place that could fix a sandwich the way they liked them. Their restaurant is located at 3944 W. Pt. Loma Blvd., in the Midway Towne Center.

"We wanted to make a sandwich that we would love to eat," said Andy. "Our goal was to have a sandwich that would live up to our standards because my brothers and I are really picky."

Tony Gaglione agreed.

"We love cheesesteaks and while we found places that made a good one, we never found a place that made a great one," said Tony. "So we decided to open up Gaglione Brother's, a place dedicated to serving not just a good sandwich but a great sandwich. If you put your name on a restaurant it can't not be the best."

The brothers know that the difference between a good sandwich and a great sandwich starts with using only the best ingredients possible. From top quality steak to freshly baked bread and premium cheese, their sandwich merits it as one of the best taste treats in town.

"Another popular item is our turkey sandwich called the Turk," said Andy. "We bake the turkeys here in the restaurant, home made stuffing is made fresh every day as is our cranberry sauce. We also make our own tuna and we have our own recipes for our Italian and Russian dressings and we make our own coleslaw."

When asked if they were going the low-carb route the brothers just laughed. Atkins isn't spoken at the Gaglione Brothers Famous Steaks & Subs.

"We're not low carb, we're not low fat," Andy chuckled. "We're all about quality and quantity. When you get one of our sandwiches you're treating yourself, you're not coming here because it's the latest food trend. We want our customers to enjoy and indulge themselves here."

The brothers agree that although they're the new guys in town, they plan to stick around. In fact, they've got their eyes set on additional locations in the not-too-distant future.

For more information, call the shop, (619) 758-0646.