

NYC Brings its Balls to the East Bay

By Wendy Hector Thu., Nov. 29 2012 at 7:00 AM

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The Meatball Shop

What: Hop on the Balls: NYC's The Meatball Shop Pop-Up

Where: [Hopscotch](#), 1915 San Pablo Avenue, Oakland, CA, 94612 (at 19th Street)

When: Monday, December 3, 5 p.m. - midnight (or until the last meatball is served)

Hopscotch, Oakland's funky little Japanese-influenced diner, is getting ready to have a ball—a lot of balls, actually. New York City's The Meatball Shop is taking over for one night only to serve their mix-and-match menu of meatballs, sauces, sides, and heroes.

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Lest you think this is an odd combo, understand there's some personal bi-coastal history here: Kyle Itani, chef/owner of Hopscotch, used to work at The Meatball Shop in New York before jetting from the East Coast to the East Bay to open his own place. Daniel Holzman, co-owner of The Meatball Shop, opened up SPQR a few years back here in our fine city, and previous to that cooked in a slew of swanky San Francisco joints like The Fifth Floor and Jardiniere. Hence, the Bay Area reunion of these creative comfort food champions.

Diners get four meatballs for \$7 and can choose either classic beef or spicy pork topped with a sauce: classic tomato, spicy meat, or parmesan cream, all served with focaccia bread. Heroes consist of three balls on a baguette with a salad on the side for \$10—choices are beef, tomato sauce, and mozzarella or spicy pork, parmesan cream, and provolone. Sides are \$5 each and include rigatoni, polenta, carrots, and a salad.

Hopefully, there will be plenty of balls to go around, but it wouldn't hurt to show up on the early side as the event is first-come, first-served.