

TRAVEL / CITY GUIDES

See also: general travel, new york city, the meatball shop, new york

Tasty with a chance of meatballs: The Meatball Shop

 Like  12

June 27, 2015
4:07 PM MST



The Meatball Shop NYC

The Meatball Shop

The Meatball Shop

Rating: ★★★★★

When you name your restaurant after one particular menu item, than that menu item better be good. But how about naming SIX restaurants? Well then, that menu item better be great. And if six locations in [New York City](#) doesn't speak for itself, just one bite into the name-sake menu item of [The Meatball Shop](#) will let you know why they're just that good.

These tasty, Italian meatballs have been getting quite a lot of attention. Well-deserved attention since their menu is so delicious. But, [The Meatball Shop](#) is also original. Although technically an Italian restaurant, The Meatball Shop sticks to what it's very good at; [simply meatballs](#). You can't find Chicken Parmesan or Penne alla Vodka on the menu, although you *can* get meatball sliders and sandwiches.

The Meatball Shop is home to a variety of balls. Each serving comes with four golf ball size meatballs to an order and is served with your choice of sauce and a side of ciabatta bread. But don't let the name fool you. The Meatball Shop is not just for meat-eaters. There is a meatball variety for everyone and their preferred tastes.

From classic beef, to chicken or pork, and even a lentil-based veggie option, you will certainly be able to find something you like. They also offer a variety of sauces to pick from. A classic tomato sauce, pesto sauce, something spicy if you like the heat and cheddar based if you want extra cheese. Can't decide? The Meatball Shop will let you order more than one sauce, each served on the side for an additional 50 cents each. Perfect for dipping your balls and taste testing the sauces.

The Meatball Shop was started by two guys who just really liked balls. Making delicious meatballs and serving them to the people of [New York](#) was and is their passion. Daniel Holzman, executive chef at The Meatball Shop, has perfected his meatballs to just the right texture. Italians often say there is no meatball like your grandmother's meatballs, and hardly ever do you find an Italian food lover ordering meatballs while out at a restaurant. But Daniel Holzman and The Meatball Shop have clearly broken this mold.

Come to one of the six locations in New York City (strategically in different neighborhoods across Manhattan and Brooklyn) and you will not leave disappointed. You also will not experience long wait times at The Meatball Shop, as they refer to themselves as a "fast casual" restaurant. Sit, eat, enjoy and you're done. Adding to the experience of dining at The Meatball Shop is the ordering system. You receive a laminated menu card and a dry-erase pen to fill out your order directly on the menu. The waiters collect your order cards and a short wait later you receive your meal.

If you have room left after your meatballs, [The Meatball Shop](#) also has a tasty dessert menu. From floats to ice cream sandwiches, (where again, you get to customize your ice cream and cookie specifically), the Meatballers know exactly how to top off a good Italian meal.

 [Report this content](#)