

NYC DINING

## Newly Opened Meatball Shop on UES

By Epoch Times | August 16, 2013

Last Updated: August 16, 2013 6:23 pm



Meatballs from The Meatball Shop. The Meatball Shop restaurant opened a new location recently on the Upper East Side. (Courtesy of The Meatball Shop/Facebook)

NEW YORK—What began as a small shop that served meatballs from a takeout window, Daniel Holzman and Michael Chernow have been expanding The Meatball Shop to include sit-down restaurants. Their latest opening is on the Upper East Side.

Chernow and Holzman opened their fifth outpost of The Meatball Shop Monday.

The meatball selection includes classic beef, spicy pork, chicken, and vegetable. Choice of sauces includes classic tomato, spicy meat sauce, mushroom, gravy, Parmesan cream, and pesto.

The shop is famous for its "Naked Balls" entree, which consists of four meatballs served with your choice of sauce and a stick of focaccia bread (\$7). The chicken balls are gluten free when paired with their classic tomato sauce.

The "everything but the kitchen sink salad" entree includes three balls (meat of your choice) and sauce served over a chef's selection of seasonal market veggies and a salad (\$10).

You can have slider flights, heroes, pastas, and sides to go with your meatballs.

The meat is ground in-house, serving pork from Heritage Foods; beef from Creekstone Farms; chicken from Bell & Evans; and seasonal produce from local farmers.

They sell beer on tap, including Sixpoint Bengali Tiger, for \$3 a glass; \$6 a pint; and \$20 a pitcher.

The Upper East Side restaurant is currently open from 6 p.m. to midnight, but brunch and lunch service will launch next week, as well as a 2 a.m. closing time, according to [Grub Street](#).

With 116 seats and a 40-seat back room, this is their largest location yet.

The Meatball Shop  
1462 Second Ave., between 76th and 77th streets  
[212-257-6121](tel:212-257-6121)