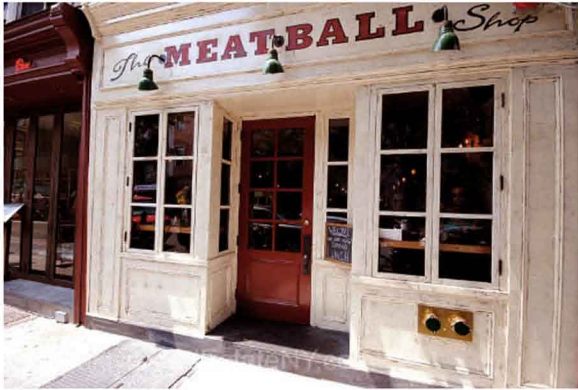


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Meatball Shop

By: Cynthia Romero | Thursday, August 4th 10:57 AM



I've eaten at the **Meatball Shop** four times since it's opening in mid July and it's been less than a week since I first ate there. I can't hide it; I'm hooked. The **Meatball Shop's** newest location in **Williamsburg** has a nice busy flow to it, but you can definitely still lose yourself on a date here. My mouth was watering from the moment I walked into the dimly lit dining room. The smell of saucy, meaty goodness filled the air and as I looked around, I could see the excitement in the other patrons' eyes as they followed each plate the waitresses carried out with much care. The new location features a full bar and an open kitchen with stool seating. Vintage photographs hang on the walls as crowds of hungry meatball lovers, work away on their "balls" of choice. The menu features a variety of comfort foods, such as meatball bowls, meatball subs, meatball sliders, sides and deciding on any one thing is harder than it seems. My favorite? The meatball smash sandwich with spicy pork balls, Parmesan cream sauce and provolone cheese. The taste is so heavenly, I couldn't stop "mmm-ing" the entire time I was eating it. I have to admit I was a bit skeptical about how well meatballs would marry with mixed greens, but it only took one bite to wipe that skepticism away. The "everything but the kitchen sink salad" with the classic beef balls, spicy meat sauce and arugula and apples was divine. I've left with my bottoms unzipped each time and a sense of insane satisfaction. I had the chance to sit down with **Daniel Holzman**, co-owner of the Meatball Shop and it was easy to see why people are flocking to the Meatball in crowds. Holzman and his partner **Michael Chernow**, who've both worked in restaurants since they were teenagers, definitely know what they're doing. In fact, the duo is set to open their third location on Greenwich Ave. My suggestion: stop drooling every time you pass by the shop, come inside, roll your sleeves up and prepare to dive into the best meatball you've ever had. Another interesting fact about the shop? They're open until 2 am Sun-Wed and 4 am Thurs.-Sat, so there's really no excuse for you not to love it around the clock like we do.



yummy

Classic Beef Sliders



Naked Balls with Parmesan cream sauce

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