

## The Best Meatballs in America, Period.

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Every Italian-American restaurant claims to hold the key to the best meatball recipe this side of Naples.

It's an age-old battle filled with sweat, tears, breadcrumbs, and sauce. To end this meaty mele, we enlisted meatball specialists Daniel Holzman and Michael Chernow, owners of [The Meatball Shop](#) in New York City, to help us discover the very best meatballs in America.

These childhood friends have made a living off making meatballs a delicacy all on their own, no noodles necessary. You know we love to travel for the food. Here is exactly where you need to go to scarf some delicious meatballs.



Sometimes you just want one giant meatball instead of many smaller meatballs. (Photo: Frank)



There's nothing better than a perfect meatball ... or three. (Photo: Bay Cities)

### Bay Cities Italian Deli & Bakery - Santa Monica, California

People line up for sandwiches all day, every day at Bay Cities in Santa Monica, where they bake their own amazing bread. The cold sandwich line is always long and slow, but there is no such hassle in the hot food line. That is where you should order two huge balls, packed with flavor, with simple mozzarella on a warm toasted loaf.



Take home a pot of meatballs tonight. (Photo: Maroni Cuisine)

### Maroni Cuisine - Northport, Long Island

The best part about Maroni is that you can take out a "hot pot" of their tasty meatballs. Yes, they actually fill a pot to the brim with meatballs and their special sauce. The perfectly seasoned baked meatballs melt in your mouth and have a creamy texture and a simply sublime sauce.



Sometimes you want a little cheese with your meatball. (Photo: Leona's)

### Leona's Pizzeria - Chicago

Leona's Pizzeria makes a mean classic, not-to-be-missed, BIG ball with a really tasty sauce. Considered old world, they're served on garlic bread and smothered with meat sauce and provolone cheese.

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### Merigan Sub Shop - San Francisco

Liza Shaw makes one of the best meatballs in the country at Merigan Sub Shop in San Francisco. She serves a classic southern Italian meatball made from beef, pork and ricotta.



You can't go wrong with a classic red sauce. (Photo: Cucina della Ragazza)

### Cucina della Ragazza - Kansas City, Missouri

Cucina della Ragazza serves classic meatballs as good as your Italian grandma makes, savory and covered with just the right amount of red sauce. Bonus: They're served by an actual Italian grandma.



The perfect meatball sub is truly a sight to behold. (Photo: Al's)

### Al's Caffé - Boston

The meatball-Parmesan sub at Al's is as delicious and classic as it gets. The homemade meatballs are cooked in a marinara, then topped with provolone and Parmesan cheeses.



How could two guys named Frank make a bad meatball? (Photo: Frankies Spuntino)

### Frankies Spuntino - New York

The Franks are two of the most authentic Italian chefs in New York. They started in Carroll Gardens, Brooklyn, then graced the Lower East Side with Frankies 457 on Clinton Street. The meatballs are simmered in sauce for half an hour or so to soak up the sauce before being served with another heaping of red sauce, a mound of grated cheese, raisins, and pine nuts.