



## DINING OUT

# Where to find the beef

Six spots for the comfort food favorite in NYC

It's the meatball's time to shine.

Nearly every day there seems to be a national holiday celebrating the food du jour. This month so far has seen celebrations for banana cream pie, mulled wine and pound cake. Well, meat lovers, mark your calendars, because this Sunday is National Meatball Day.

To help you mark the occasion, here are six spots for meatball dishes, from classic fare to Asian takes on the Italian staple.

### Frankies Spuntino 457

This Italian Brooklyn spot is known for its meatballs. A favorite dish among patrons, they come three to a plate and are served with pine nuts and raisins for an unexpected yet delicious combo. \$13, 457 Court St. in Brooklyn, 718-403-0033

### The meatballs at Frankies Spuntino 457



### Num Pang's meatball sandwich



### Lavo's Kobe meatball



bit smaller in size! Served with bok choy and in a sea of green sauce that's vegetal and aromatic, these meatballs are completely unlike any you've had before. \$18.95, 14 E. 33rd St., 212-683-2779

### Carmine's

Sometimes you just want a comforting plate of spaghetti and meatballs. For that, head to Carmine's, where the iconic dish is made with ground beef and veal, fresh herbs and Romano cheese. They come six to a plate, so be prepared to share. \$30.50, 200 W. 44th St., 212-221-3800; \$28.50, 2450 Broadway, 212-362-2200

### Meatball Shop

If you like meatballs at all, head to one of The Meatball Shop locations. They have it all, from beef to spicy pork to chicken to veggie. We are partial to the spicy pork, but

they're all tasty, and the price is right. Also TMS promises flexibility, which is always nice. Pick your balls and pick your sauce! \$8, various locations

(MEREDITH DELISO AND GEORGIA KRAL)

### Carmine's meatballs, made with ground beef and veal



to turn to for elevated ingredients and out-of-the-box combinations, all within the familiar Banh Mi mold. The Hoisin meatballs with jasmine rice, basil and stewed tomatoes have a flavor profile that the masses will love, while still being inventive. \$8.50, various locations

### La Vie en Szechuan

The meatballs with green vegetable soup are so soft, they could melt in your mouth, if only they were a

### Lavo

If you like your meatballs massive and made with some quality stock, head to Lavo. The Italian restaurant's version is made from fresh-ground A-5 Kobe beef. Pair it with your choice of sausage ragu, whipped fresh ricotta or garlic crostini. \$22-\$24, 39 E. 58th St., 212-750-5588

### Num Pang

Num Pang has made a name for itself as the place