

# GOTHAM

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## *6 GREAT NON-TOURISTY RESTAURANTS THAT BOTH YOU AND YOUR OUT-OF-TOWNER FRIENDS CAN ENJOY*

By Tricia Carr | July 27, 2017 | [Food & Drink](#)

Summertime means [eating alfresco](#), [drinking on boats](#), consuming all the [rosé](#) you can, and hosting family and friends from out of town who drag you to all the touristy eateries instead of letting you guide them through the city's hidden gems. But when your guests get hungry, that's when you can swoop in with a great restaurant recommendation. These six spots will satisfy your inner food snob and let your sneaker-clad group grab a table after a long day of sightseeing.

*Near the Empire State Building: [Massoni](#)*



Italian restaurant Massoni at the Arlo NoMad hotel isn't your typical pizza-and-pasta joint. The first few bites of every dish are a welcome surprise for your unsuspecting tastebuds—your eyes might see a crispy, deep-dish pie or a heap of campanelle smothered in sauce, but your mouth senses every flavor note in Chef Dale Talde's creative eats. Detroit-style pizzas come with topping combinations like mushroom, french onion mascarpone, and smoked mozzarella, or buffalo chicken with Roth buttermilk blue cheese. And pasta dishes include tortellini with ricotta, spinach saag, and cardamom brown butter, and squid ink pappardelle with crab alla vodka. 11 E. 31st St., 212-951-1141

***Near the Theatre District: The Meatball Shop***



It's New Yorkers' standby for meat- and carb-loading, and your guests will probably develop the same affinity after one meal at The Meatball Shop. The customizable dishes guarantee that everyone in your party will find something to eat, whether it's a simple plate of meatballs covered in sauce, or a side of pasta and veggies to accompany them. (There's even vegetarian balls that meat-eaters will want to try.) At the new location in Hell's Kitchen, you can also opt for a quick bite before or after a show at the adjacent bar Sidepiece, which serves up small plates such as Nacho Mama's Balls — nachos topped with crumbled pork balls, crema, and house-pickled jalapeños — and meatball fondue. 798 Ninth Ave., 212-230-5860

*Near Central Park: Jams*



You can't miss 1 Hotel Central Park at the corner of Sixth Avenue and 58th Street — it's covered in greenery and broad windows — and home to the iconic Jams restaurant, chef Jonathan Waxman's beautiful, high-ceilinged eatery. The menu is filled with fresh, seasonal plates for breakfast, lunch, and dinner. Palate-pleasing entrées such as Maine sea scallops with fava bean and English pea purée, endive, red mizuna, Persian cucumbers, and kumquat, and pan-fried gnocchi with asparagus, broccoli rabe pesto, and aged goat cheese, will help fuel a long walk in Central Park afterwards.

*1414 Sixth Ave., 212-703-2007*

*Near the High Line: Seamore's*



On a sunny day, every tourist-friendly Meatpacking restaurant at the end of the High Line will be packed. Instead of exiting with the masses, bow out at 18th Street and chill at Seamore's in Chelsea. The seafood-centric establishment's second location in the city has a crowd-pleasing catch of the day dish that is always eccentric and fresh, and to-die-for veggie sides everyone can enjoy. Pop by Fishbone, the bar downstairs, where cocktails are always flowing. *161 Eighth Ave., 212-597-9222*

*Near One World Trade Center: Kesté Pizza & Vino*



You made it to the top of One World Observatory, took the obligatory stroll through the Oculus, snapped some Instagram-worthy photos of City Hall, and now everyone is starving. The Neapolitan pies that melt in your mouth at Kesté Pizza & Vino's brand new location should do the trick. Not only do father-daughter owners Roberto and Giorgia Caporuscio import their core ingredient — Caputo 00 flour — from Naples for truly authentic pies, they also took inspiration from Italy's pizza capital in the design of their classic parlor with exposed brick and Italian floor tiles. 66 Gold St., 212-693-9030

*Near South Street Seaport: Industry Kitchen*



Tucked beneath the FDR, open-air eatery Industry Kitchen offers a stunning view of the East River that even the most hardened New Yorker couldn't help but stare at. But if you can tear your eyes away long enough to read the menu, you'll find an array of dishes served straight from the restaurant's wood-fired oven, including a seafood spread of poached Chilean sea bass, clams, chorizo and shrimp in white wine butter sauce. A variety of eye-catching and unusual pizzas feature toppings such as apricot, prosciutto, chives, honey sriracha, alligator, pepper jack cheese, and Cajun pepper. If snaps of your view and your meal aren't enough, ask for the photo-worthy Pop Candy Land pie for dessert, made up of rainbow crust, cream cheese frosting, a sprinkling of pop rocks, and a puff of cotton candy. 70 S. St., 212-487-9600