

## EAT - FOOD, RECIPES AND RESTAURANTS

# A la Carte: A Meatball Shop Pop-Up in Oakland

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Mama mia, meatballs! If you've got a hankering for meatballs, there may not be a better place to be than the Meatball Shop Pop-Up, which will spring to life at 5 p.m. Dec. 3 in Oakland. It's a collaboration between Daniel Holzman and Michael Chernow, co-owners of New York City's now-famous Meatball Shop, and Meatball Shop alum Kyle Itani, who now runs Oakland's Hopscoth. Adding to the local connections, Holzman's résumé includes a stint as chef at San Francisco's SPQR. Expect the full range of meatballs, heroes and other tasty stuff from 5 p.m. until the last meatball is served -- or midnight, whichever comes first. Details: Hopscoth, 1915 San Pablo Ave.; <http://hopscothoakland.com>. Whet your appetite by peeking at the Meatball Shop's New York menu at [www.themeatballshop.com](http://www.themeatballshop.com).

Warm and fuzzy: This is sweet. Literally. Led by Emily Luchetti, the pastry chef at San Francisco's Waterbar and Farallon, 18 of that city's premier pastry chefs are hosting a coat drive that starts Nov. 26 and runs through Dec. 10. Drop off a warm coat at any of the restaurants or bakeries participating in the "One Warm Coat" drive -- a list that includes Tartine, Range, Prospect and Town Hall -- and the pastry chef there will reward you with a sweet treat. Plus, there's that whole warm-and-fuzzy aspect. For a full list of participating venues, addresses and donation times, go to [www.mercurynews.com/food-wine](http://www.mercurynews.com/food-wine).

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Fresh mex: OK, we know there's a fast-food chain that touts its fare as "fresh mex," but the food at the new Nido Oakland, in the Jack London Square warehouse district, actually deserves the fresh title. Nido, which means "nest" in Spanish, offers organic, local, farm-to-fork Mexican food, with seafood from Berkeley's Monterey Fish Market, chicken from Mary's Organic Farm and handmade tortillas for the tacos (\$3-\$4). Weekend brunch, with chilaquiles (\$9), scrambles (\$12) and lemon-requeson pancakes (\$12), sounds particularly enticing. Details: Open for lunch Tuesdays-Fridays, dinner Tuesdays-Saturdays, and weekend brunch. 444 Oak St., Oakland; [www.nidoakland.com](http://www.nidoakland.com).

Send your Bay Area restaurant tips to food editor Jackie Burrell, [jburrell@bayareanewsgroup.com](mailto:jburrell@bayareanewsgroup.com).