

Wed. 31 Mar '10  
*Dining* | NEW YORK CITY

## TT Leftovers: March Edition

*What we'll take with us into April*



Tiki Cocktails | Ipek Pepper at Formaggio Essex | Baohaus

This time of year, the streets are charged with the anticipatory energy of spring. And this year we've had a cavalcade of delicious discoveries beating the drums of the new season's arrival. Here's what has us particularly excited:

- Satisfy the last of your cold weather comfort food cravings with a trip to the recently opened [Meatball Shop](#), where a former San Francisco chef is rolling out juicy orbs that are on par with the ones your Italian grandmother made.
- Essex Market's latest secret--hidden within the walls of Formaggio Kitchen--is [ipek pepper](#), a Turkish import that will add an intriguing layer of heat to everything from salads to braises.
- New York's next wave of cocktail culture belongs to tiki. Before paper umbrellas line every bar, get reacquainted with zombies and mai tais at the [places that pioneered them](#) here first.
- The Van Leeuwen brigade of ice cream trucks has added its first [brick-and-mortar outpost](#), in Greenpoint. Ready yourself for ice cream's high season by trying the latest flavors.
- [Baohaus](#)--a recently opened bantam storefront--isn't your average takeout spot. Top-notch ingredients, such as Niman Ranch pork belly, fill the pop-culture-laden menu of Taiwanese steamed buns.