

10 great places for a surprising sandwich

Forget PB&J. The lowly sandwich has gone upscale, taking center stage at restaurants and in appetites. Some are even worthy of a glass of red wine and candles, says **Susan Russo**, author of *The Encyclopedia of Sandwiches* (Quirk Books, \$18.95). Thanks to an explosion of gourmet shops, "a sandwich can be elevated to a pretty elegant meal," she says. Russo shares some favorite bites with **Larry Bleiberg** for USA TODAY.

The Smash

Meatball Shop, New York

The recipe is simple: Take two meatballs — Russo loves the spicy pork variety — and smash them on a brioche bun with cheese and your choice of sauce. The Lower East Side sit-down restaurant has a communal table, making single diners feel at home. "There's a warmth and vibrancy there. It's a really fun place to be," she says. 212-982-8895; themeatballshop.com