



# Dining by the numbers

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Running a restaurant in New York City is no small feat. Actually, it's pretty mind-boggling. As diners, rarely do we think about the sheer number of ingredients that chefs use nightly, weekly or yearly to make our culinary excursions possible. In the spirit of fact-finding, we asked some of our go-to restaurants to crunch some numbers about their establishments. While some of the results seem reasonable enough, others might surprise you. And they also might have you thinking a little differently about what it really takes to run a restaurant in New York City.

(PERRIE SAMOTIN)



**THE MEATBALL SHOP**

# 1,666

Meatballs served  
on an average weekday