

The New York Times

WEDNESDAY, FEBRUARY 10, 2010

Dining

The New York Times

FOOD STUFF

Florence Fabricant



CHESTER HIGGINS JR./THE NEW YORK TIMES

A Menu of Meatballs

It's no stretch to go from burgers to meatballs, which is what two young chefs have done with their singularly focused storefront cafe, Meatball Shop.

Daniel Holzman (at left above) and Michael Chernow (at right) were childhood friends in New York, but Mr. Holzman's career took him to kitchens in San Francisco, including Fifth Floor, while Mr. Chernow stayed in town, running Frank in the East Village. They are celebrating a reunion over meatballs, an idea inspired by their love for old-fashioned New York meatball heroes.

They do offer a nearly jaw-breaking hero, as well as more tractable meatball sliders and plates of meatballs with sauce. Their cafe has the requi-

site subway tiles, bare brick, recycled wood, vintage New York photos, an open kitchen and self-service counter. Beer is served in old quart-size milk bottles.

Meatball varieties include vegetable, chicken and salmon in addition to beef and spicy pork. There are four sauces and assorted accompaniments like mashed potatoes, pasta and salads. Donna Chernow, Mr. Chernow's wife (center), is a pastry chef and her freshly baked cookies are combined with homemade ice cream for dessert.

Meatball Shop, 84 Stanton Street (Allen Street), (212) 982-8895. Meatball servings range from one slider (\$3) to four on a plate (\$7) or three in a hero (\$9). Side dishes are \$3 to \$4.