

## The Meatball Gallery..

All meatballs come with your choice of one homemade sauce from below

- **Turducken**- House Blend of Shady Farms Turkey, Bell & Evans Chicken, Hudson Valley Farms Duck Confit, Sage & Allspice (Dairy Free) **\$9**
- **Old School**- Certified Angus Brand Hanger Steak, Heritage Pork, Premium Veal, Aged Asiago & Thyme (Gluten Free) **\$8**
- **Cluck, Cluck**- Veggie Fed Chicken, Esposito's Chicken & Apple Sausage and White Wine **\$8**
- **Meatza, Meatza**- Braised Certified Angus Beef Short Ribs, Hanger Steak and Filet, Buffalo, Potato & Parmesan **\$8**
- **Latin Stallion**- Spicy El Cerdito Chorizo, Buffalo, Heritage Pork, Manchego, Adobo & Potato **\$8**
- **Lambda, Lambda, Lambda**- Elysian Farms Leg of Lamb & Shoulder, Oregano & Pecorino Romano **\$8**
- **Hog Wild**- Braised Heritage Pork Shoulder, Ground Heritage Pork Shoulder, Nueske's Cherrywood Bacon Fat, Mascarpone and a dash of Red Chili paste (Gluten Free) **\$8**
- **Vegan's Dream**- Roasted Sweet Onion, Carrot, Mushroom, Asparagus, Broccoli, Squash, Red Bell Pepper, Chickpeas, Green Lentils, Tofu & Roasted Garlic (Dairy and Gluten Free) **\$9**

## It's All About the Sauce...

Mix and match to create your favorite combination of flavors, need help? ask your server for their favorites....still feeling stumped? Grab a sauce sampler with your choice from above and pick your fave 3, add \$3

- **Dragon's Lair**- Green Curry Peanut Sauce with Red Bell Pepper and Thai Basil
- **Fire Roasted Marinara**- Fire Roasted Tomatoes, Garlic & Sweet Onion, Fresh Basil & Sherry
- **Hells Bells Vodka Sauce**- Absolut Peppar, Spicy Cappicola, Red Bells, San Marzano Tomatoes, Oregano & Cream
- **Pepper Monkey**- Dave's Roasted Poblano BBQ Sauce- a Smokey & Tangy blend of Roasted Chiles & Tomatoes, Cider Vinegar, & Molasses
- **Shroom Central**- Roasted Medley of Wild Mushrooms blended with Veggie Stock, Thyme, Veggie Stock and Cream
- **Meat House**- The Meatball Factory's Bolognese with Pancetta, Esposito's Chicken Sausage, Certified Angus Brand Hanger Steak and Elysian Farms Lamb, San Marzano Tomatoes & Herbs
- **Truffle Time**- The Black Truffle Sauce from Dave's World Famous Black Truffle Mac 'n' Cheese- Cream, Shallots, Brandy, Sherry, Truffles, Fontina, Thyme, Oregano and Pure Goodness
- **Salsa Verde**- (Vegan) Roasted Tomatillos, Fire Roasted Green Chiles, Caramelized Sweet Onion, Lime Juice, Fresno Chiles, Cumin & Agave

**\*\*sauces purchased without order from above \$2 \*\***

## Crispy Crackerbread Pizzas...

Served with Grated Parmesan, Crushed Red Peppers and Fiery Agave

- **'Shrooming**- Roasted Wild Mushrooms, Baby Arugula & Truffle Time Cream Sauce **\$13**
- **'Cheese, Please'**- Fresh Mozzarella, Fire Roasted Marinara with Fresh Basil & Oregano or Spice it up with our Hells Bells Vodka Sauce instead of Marinara **\$11**
- **'Getting Heated'**- Esposito's Spicy Italian Sausage, Roasted Yellow Bell Peppers, Fire Roasted Green Chiles & Goat Cheese **\$13**

**\*\*add your choice of TMF Meatballs \$3, Turducken or Vegan's Dream meatless balls to the pizzas above \$4**

*TMF says, "Try these "-*

- **Turbo BBQ Chicken**- with Dave's Roasted Poblano BBQ Sauce, our Cluck, Cluck Meatballs, Wild Cherrywood Bacon & Smoked Mozzarella **\$15**
- **'Thai This'**- Green Curry Peanut Sauce, Turducken Meatballs, Thai Chiles and Grana Padano **\$15**

## Mac and Fresh Made Pastas...

- **Dave's World Famous Black Truffle Mac 'n' Cheese**-**\$11**

For the pastas below, pick your noodle and sauce from the list on the left of the menu

- **Tagitalle**- thin noodle between the size of Paperdelle and Linguine **\$10**
- **Mini Canneloni**- filled with Mascarpone, Ricotta, Fresh Herbs and Red Chile Flakes **\$12**

**\*\*Add TMF Meatballs \$3, Turducken or Vegan's Dream Meatless Ball \$4**

**\*Our house made pastas are a blend of semolina and Italian flour and include egg**

## Seasonal Salads...

- **Fall has Fallen**- Red Seedless Grapes, Roasted Comice Pear, Baby Arugula, Radicchio with a Caramelized Pineapple & Roasted Garlic Vinaigrette and Smokey Rubbed Golden Graham Crisps **\$10**
- **Simple Salad** (version 4.0)- Mixed Greens, Dried Cherries, Maytag Bleu Cheese, Candied Nutmeg Walnuts dressed with a Pomegranate, Fresh Tangerine & Hazelnut Oil Vinaigrette **\$9**
- **Wild Cherrywood Bacon**- Warm Dressing of Nueske's Cherrywood Bacon, Sage, Shallots & Sherry over shaved Brussels Sprouts, Roasted Butternut Squash, Goat Cheese and toasted Pumpkin Seeds **\$11**
- **Green Machine**- Mixed Greens drizzled with a Sherry Vinaigrette **\$4**



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## Sammies...

Create your own masterpiece from our choice of Sauces and Meatballs or Vegan's Dream Meatless Balls topped with a blend of Parmesan, Asiago & Fontina all tucked into our Special Challah Roll created for us by Eli's Bakery \$11, Turducken or Vegan's Dream \$12. All sandwiches come with your choice of fresh cut Idaho Fries, Seasonal Veggie Side or Green Machine Salad

*TMF says, "Try these "-*

- **Nonna Lola's Meatball Parm**- Our Old School Meatballs with Fire Roasted Marinara and Parm Reggiano **\$11**
- **Not Baaaad**- Our Lambda Meatballs and Meat House Bolognese **\$11**
- **Go Go Veggies**- Vegan's Dream with Salsa Verde (Vegetarian) **\$12**

**Fresh Cut Idaho Fries or TMF's Fancy Cheese Fries** (Call it, 'Poutine', if you're fancy)

- Fresh Cut Idaho Fries made here, of course, sans cheese **\$5**
- Fresh Cheese Curds over Hot Fries (aka pieces of queso or cheese) **\$7**
- Fancy it up and pick your sauce from our sauce list on the left to finish the fries, Poutine style **\$8** or GO BIG and choose any TMF Meatball or Vegan's Dream to top it all off **\$10**

*TMF says, "Try these"-*

- Our Shroom Central Gravy and Hog Wild Meatballs topping off the Queso and Fresh Cut Idaho Fries **\$10**
- Hells Bells Peppar Vodka Sauce and our Latin Stallion Meatballs topping off the Queso and Fresh Cut Idaho Fries **\$10**

## Seasonal Sides....

- Roasted Brussels Sprouts with Maple Syrup and Red Chili Sauce **\$5**
- Roasted Wild Mushrooms with Shallots, Sherry & Fresh Thyme **\$5**
- Roasted Cauliflower and Garlic with a splash of cream **\$5**

**\*\* allergies or dietary restrictions just give your server a heads up**

**\*\*18% gratuity added to parties of 8 or more**

## CRAFT BEERS

### TAP:

Abita purple haze  
Abita seasonal  
Abita turbodog  
Abita rootbeer  
Sixpoint sweet action  
Sixpoint crisp  
Breckenridge vanilla porter  
Magic hat 9  
Chimay  
Flying dog raging bitch  
Rogue dead guy  
Dogfish head  
Shock top  
Stella  
Goose island  
Landshark

### BOTTLES:

Dogfish head raison detre  
90 min.  
Shock top raspberry wheat  
Original sin cider  
Victory prima pils  
Golden monkey  
Sixpoint crisp  
Rye  
Bengali  
Autumn nation Magic  
hat seasonal Circus  
boy Schneiderweiss  
Ommegang hennepin  
3 philosophers  
Witte  
Brooklyn pennant  
Bluepoint blueberries  
Abita all 6  
Sierra pale

Lagunitas ipa  
Breckenridge agave wheat  
Avalanche Amber  
Flying dog doggy style  
Tire bite  
Troegs pale

### **Large format:**

Chimay blue  
Red  
Bluepoint ratsta  
Allagash black

## VINO

### BUBBLES

**Cava-** \$ 9 glass/\$30 btl

### WHITES

#### **King Ridge-**Pinot Gris (Oregon, USA) 2010 -**\$7 /\$25**

Lemon verbena, green tea and citrus rind rejoice. The mouth is vibrant and light fruit flavors framed by good acidity.

#### **Isabel** Sauvignon Blanc (Marlborough, New Zealand) 2010 -**\$9/\$30**

Restrained exotic floral notes, soft texture with subtle complexity, nice little family winery with some tasty vino.

#### **Santa Barbara Winery** Sauvignon Blanc (Santa Barbara, California) 2009 - **\$8/\$28**

A hint of oak aging with full tropical fruits from Santa Barbara's oldest winery, you gotta visit them when in town, great people.

#### **Wishing Tree** Unoaked Chardonnay (Australia) 2010 -**\$7/\$24**

Racy & Clean. A ripe, new world chardonnay in its truest form and sans oak for those who hate.

#### **Grayson Cellars** Chardonnay (California) 2009 -**\$7/\$23**

Aromas of bright peach and pear. The pallet offers green apple with a crisp finish showing gentle hints of apple pie and toasted French oak.

### ROSE

**Laurent Miquel** Rose (Languedoc, France) 2010

Bright cherry fruit with a light, dry finish from vineyards in the south of France.

### REDS

#### **Four Graces** Pinot Noir (Willamette, Oregon) 2006 -**\$11/\$40**

Earthy and elegant, fruit forward with smooth, expressive tannins, very food friendly.

#### **Hanging Vine** Merlot (Lodi, California) 2009 -**\$7/\$25**

Shows delicate flavors of blackberries and plums. Silky and soft mouth feel with a strong backbone, merlot is back with a vengeance.

#### **Twenty Rows** Cabernet Sauvignon (Napa, California) 2009 -**\$11/\$38**

Fruit from mountain vineyards that opens with cherries and black currents followed by chocolate and tobacco.

#### **Brooks** Pinot Noir (Willamette, Oregon) 2009 -**\$11/\$38**

Blend of some of the best vineyards in the Willamette valley. Bright cherry fruit with a rich minerality, delish thanks Janie.

#### **Ichanka** Malbec (Argentina) 2009 -**\$7/\$25**

A lush, rich yet elegant expression of Argentina's most well-known varietal, versatile and ready to drink- as in now.

### **Row Eleven**

**Joseph Carr**

**Bodegas Farina** Crianza (Spain) **\$8/\$30**

### **Fountain Drinks & Tap Root Beer**

**Coca Cola, Diet Coke, Sprite, Minute Maid Lemonade, Gold Peak Sweet Tea, Fanta Orange Soda, Fanta Grape Soda & Canada Dry Ginger Ale- \$3 each**

**Abita Root Beer on Tap \$3**



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