



## MEATBALL OBSESSION MENU

**CHOOSE YOUR MEATBALL:** Meatballs are cooked in and served with our Sunday Sauce:

- Beef meatball
- Turkey meatball
- Pork Sausage meatball

### HOW WOULD YOU LIKE IT?

- The original meatball in a cup with Sunday Sauce and dipping bread
  - Single: \$4
  - Double: \$7
  - Triple: \$10
- The original pocket sandwich with Sunday Sauce in our custom ciabatta bread: \$4

### TOPPINGS:

On the House: choose one (extra \$.50 each)

- Crispy Pasta
- Parmigiano-Reggiano, the undisputed king of cheeses (freshly grated)
- Mozzarella cheese pearls
- Shredded Fontina
- Locatelli Pecorino Romano cheese (freshly grated)

### CITY STYLE TOPPINGS (\$1 extra):

Venice - Montasio Cheese Crisps, Fresh Herbs and Olive Oil

Genoa - Fresh Herbs, Toasted Pinenuts, Olive Oil and Pecorino Romano

Parma - Crispy Pancetta, Parmigiano-Reggiano and Fresh Herbs

Naples - Fresh Mozzarella Pearls, Fresh Herbs and Olive Oil

### FAMILY MEALS:

Because we know you'll love our meatballs and Sunday Sauce, we can pack them up for take home dinners. All dinners come complete with Sunday Sauce, grated Locatelli Romano or Parmigiano-Reggiano cheese, dipping bread and, to keep it authentic, we even include a box of imported Italian spaghetti. The only thing you have to do is prepare the spaghetti by following the instructions on the box. Dinner is served!

- o Dinner for 4: \$28  
Includes 8 meatballs of your choice
- o Additional person: \$7  
Includes 2 additional meatballs of your choice

**ALL OUR MEATBALLS AND SUNDAY SAUCE ARE MADE THE EXACT WAY MY GRANDMOTHER TAUGHT ME 35 YEARS AGO WITH REAL INGREDIENTS.**

Beef meatballs are made with 100% Beef, Locatelli Pecorino Romano cheese, parsley, onion, eggs, salt, pepper and the exact amount of bread crumbs.

Our turkey meatballs are made with the perfect blend of white and dark meat turkey, Locatelli Pecorino Romano cheese, onion, eggs, bread crumbs and some Italian spices.

Our pork sausage meatballs are made with pork, salt pepper, fennel seeds and the perfect amount of bread crumbs.

**BEVERAGES: \$2**

- Manhattan Special Italian Soda
  - o Vanilla Cream
  - o Cherry
  - o Sarsaparilla
  - o Orange
  - o Gassosa
  - o Espresso
- Galvanina Organic Italian Soda (bottled at the source in Italy)
  - o Blood orange
- Coca-Cola
  - o Regular
  - o Diet
- Bottled Water

**COFFEE**

- Grounds for Change Coffee: \$1.50/\$2.00
  - o Regular
  - o Decaffeinated

**BREAKFAST/DESSERT: \$2**

- Old World Crumb Cake

## **Topping Descriptions**

City Style Toppings (\$1 extra):

**Venice** - Montasio Cheese Crisps, Fresh Herbs and Olive Oil

The main element of the Venice combination is the Montasio Cheese crisp. Montasio Cheese is produced in Friuli-Venezia Giulia which is in the foothills of the Alps. We make the Montasio into a Frico (cheese crisp) and then into crumbs. The hydroponically grown herbs act to lighten the Montasio cheese and the garlic oil pulls everything together.

**Genoa** - Fresh Herbs, Toasted Pinenuts, Olive Oil and Pecorino Romano

Pesto is the most famous sauce from Liguria. At Meatball Obsession we simply “deconstruct” pesto sauce by adding all the ingredients separately. The resulting topping combination achieves the flavor profile of pesto without getting lost in the Sauce Sauce.

**Parma** - Crispy Pancetta, Parmigiano-Reggiano and Fresh Herbs

Parma is known for big, bold flavors. We bake pancetta to unleash its rich flavor and crispy texture which is very reminiscent of bacon. We pair this with Parmigiano-Reggiano, the king of cheeses. Fresh herbs add a refreshing touch to these bold flavors.

**Naples** - Fresh Mozzarella Pearls, Fresh Herbs and Olive Oil

This topping was inspired by pizza Margherita. We use fresh mozzarella pearls for their mild flavor and melting ability. The extra virgin olive oil adds a savory flavor profile while the fresh herbs brighten the dish. Kids love this topping!

### **Dan’s New York Story:**

Meatball Obsession’s roots go back to founder Dan Mancini’s grandmother when in 1921 she came through Ellis Island with a steamer trunk and a heart full of recipes from Italy. As a young boy in Bay Ridge, Brooklyn Dan would sit at the kitchen counter helping his grandmother prepare all of her family recipes. As Dan grew up and became an apparel industry executive, these “scented memories” stayed with him. In fact, after 25 years he decided to leave his successful career in the apparel business to pursue his passion and bring his grandmother’s recipes to market. It did not matter to Dan that he had no formal training as a chef and no real experience in the food service industry. All that mattered to him was his driving passion for his grandmother’s cooking. His goal was to create a line of authentic Italian dishes from his grandmother’s original recipes that would bring people together for family meals.

Thank you for stopping by Meatball Obsession for a little comfort to go!

Dan and Paul