

NYC's best off-menu items



Kimchi fries at Kimchi Grill



Fried oysters at Pig and Khao



Mezzanelli amatriciana trachiolelle at Sauce



Sake and salumi pairings at Il Ristorante Rosi Parmacotto



Mint cookies-and-cream espresso shake at Momofuku Milk Bar

Mezzanelli amatriciana trachiolelle at Sauce
Signature dishes from two of Italy's most famous cities collide in chef Frank Prisinzano's clandestine entrée: *amatriciana* from Rome and *trachiolelle* from Naples. Imported *mezzanelli* (a thicker, longer version of *bucatini*) gets cloaked in a zesty, *guanciale*-and-onion-laden tomato sauce enhanced by nutty pecorino romano and slivers of fresh mint. Atop the hearty bowl, Prisinzano places a seared slice of thick-cut pork-belly chop—typically utilized in rich Neapolitan *ragùs*—from butcher shop Tiberio Custom Meats. 78 Rivington St between Allen and Orchard Sts (212-420-7700, saucerestaurant.com). For two people \$37.95.

Sake and salumi pairings at Il Ristorante Rosi Parmacotto

Curious to explore the intermingling of Eastern and Western cuisines, chef Cesare Casella decided to play with the complementary nuances of certain styles of cured meat and Japanese fermented-rice wine. He prepares a different duo on request, favoring crisp and herbaceous sakes in order to balance the meat's savory qualities. One particular

match beloved by the toque is salty prosciutto Toscano with Tentaka Shuzo's Hawk in the Heavens, a grassy, melon-tinged *junmai* variety. 903 Madison Ave between 72nd and 73rd Sts (212-517-7700, salumeriarosi.com). \$47.

Fried oysters at Pig and Khao

During a trip to Vietnam, chef Leah Cohen sampled a local specialty of squid in a pungent white-pepper sauce; she riffs on that dish to create this hidden item at her Lower East Side restaurant. Cohen's rendition employs East Coast oysters dusted in rice flour, then fried tempura-style and sautéed in a blend of crushed white pepper, fresh ginger, garlic and Thai chili. 68 Clinton St between Rivington and Stanton Sts (212-920-4485, pigandkhao.com). \$14.

Kimchi fries at Kimchi Grill

Phillip Lee's original food truck earned a cult following for its Korean-Mexican fusion tacos, and now in-the-know fans commonly request this off-menu side dish at the brand's brick-and-mortar establishment. Golden-brown fingers of

Idaho spuds are crowned with a pile of the joint's namesake condiment, which Lee bases on his grandmother's recipe. Daikon and a mixture of red and napa cabbages add an extra layer of crunch, while garlic, ginger and scallion lend freshness; a combination of fish sauce and paste ties everything together. 766 Washington Ave between Park and Sterling Pls, Prospect Heights, Brooklyn (718-360-1839, kimchigrill.com). \$7.50.

Mint cookies-and-cream espresso shake at Momofuku Milk Bar

Christina Tosi's minichain has become synonymous with imaginative confections, including this hush-hush dessert. Dreamed up when a customer craved something both refreshing and caffeinated, the shake consists of silky, house-made mint cookies-and-cream soft-serve, two shots of potent Stumptown espresso and a splash of milk. A flourish of crunchy cookie crumbs provides textural contrast and a final sweet touch. 360 Smith St between 1st and 2nd Pls, Carroll Gardens, Brooklyn (347-577-9504, milkbarstore.com). \$7.—Sarah Bruning