



Inside Sandro's

The 10 Spot: Dinner at Sandro's

[Sandro's Opens on the Upper East Side](#)

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*Late night dining is one of the many things you love about New York. And, so we deliver **The 10 Spot**, a monthly look at the best late night dining options.*

The Upper East Side is known for its late night frat bar scene. Not much else.

Chef/owner Sandro Fioriti is about to change that with authentic Roman fare at his new eatery Sandro's. The seasoned chef brings robust Italian dishes and innovative cuisine to his new nabe, while satiating locals with late-night gratis pasta. Free offerings (aglio e olio or cacio e pepe) are served at the bar beginning at midnight and continue through 1 a.m., when homemade cornetti (Italian croissants) are served straight from the oven with nutella and cappuccino.

Though the kitchen stays open until 2 a.m., at a more typical dining hour you can enjoy the plates (check out the [menu](#)) that brought the chef renown. Signature dishes include spaghetti with lemon or melon, crispy fried artichokes, and sea urchin ravioli. Or try Sandro's baccalá (salt cod) served as a carpaccio or more traditionally with tomato, onions and potatoes. All are well-complimented with grappa.

Desserts include Sandro's famous cream of polenta with raspberry sauce, espresso granita with cream and strawberries with balsamic vinegar.

But for a real grand finale, the La Bomba di Sandro, is a must-taste. This coffee with rum and pepper, is strong enough to wake you back up for that long cab home.

Buon appetito, indeed.

Sandro's
306 East 81st Street (1st & 2nd Avenues)