

THE ABSOLUTE BEST PASTA DISHES IN NYC

Eating a big bowl of pasta is one of life's greatest simple pleasures, and fortunately for us, New York City has been stretching from its Arthur Ave and Little Italy roots to explore the pasta playing field. The newest menu options are more creative, delicious, and diverse than ever. Here are some of the best pasta dishes – from old red sauce standbys in the Bronx to newcomers riffing on classics in Chelsea – that you'll want to get involved in.



COURTESY OF QUALITY ITALIAN

Dry-aged porterhouse agnolotti

Quality Italian ([address and info](#))

SAVE

Midtown West

Midtown's striking bi-level steakhouse presents modern twists on traditional Italian-American fare including chops, handmade pastas, and a showstopper chicken parm that's the size of a pizza. But the move here is really this signature dish, featuring shreds of month-long dry-aged porterhouse tucked inside agnolotti pockets in tangy vincotto-spiked brown butter. Bonus: getting both your steak and pasta fix in one course leaves more room for the cannoli cart.