

THE DISH: GELATO GONE WILD

Gelato may belong to Italy, but lucky for us, this lower-fat, more intensely flavored version of ice cream has found a home stateside, with *gelaterias* popping up all over the country. Flavors range from classic—chocolate, pistachio—to more offbeat choices like

Road, Phoenix; 602-957-8040) adds its own Americana twists with pumpkin pie, eggnog, and bubble gum.

FARMERS' MARKET FRESH

Our obsession with local, seasonal ingredients has led to flavors inspired by trips to the farmers' markets. Think strawberry-rhubarb from **GELATERIA NAIA** (2106 Shattuck Avenue, Berkeley; 510-883-1568) or Oregon marionberry from **MIO GELATO** (25 NW 11th Avenue, Portland; 503-226-8002).

ETHNIC

Other producers look to foreign cuisines. **IL LABORATORIO DEL GELATO** (95 Orchard Street, New York; 212-343-9922) scoops out toasted sesame, ginger, red bean, and green tea, while **CAPOGIRO GELATO** (119 South 13th Street, Philadelphia; 215-351-0900) offers lemongrass, tahini, and Thai coconut milk.



tarragon with pink peppercorns, spicy Cajun peanut, and goat cheese with balsamic figs. Here are some of the more creative *gelaterias* serving wild, weird, and wonderful new flavors.

AMERICANA

There's nothing Italian about crowd-pleasing flavors like cookies-and-cream and peanut butter cup at **ANGELATO** (374 Trapelo Road, Belmont, MA; 617-484-0025). **THE GELATO SPOT** (3164 East Camelback

COCKTAIL CULTURE

GELAZZI (1411 Larimer Street, Denver; 303-534-5056) serves gelato with cocktails. One popular concoction is a White Russian with gelato splashed with Kahlúa and a zesty vodka-pineapple combination called Greyhound.

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