

GOTHAM

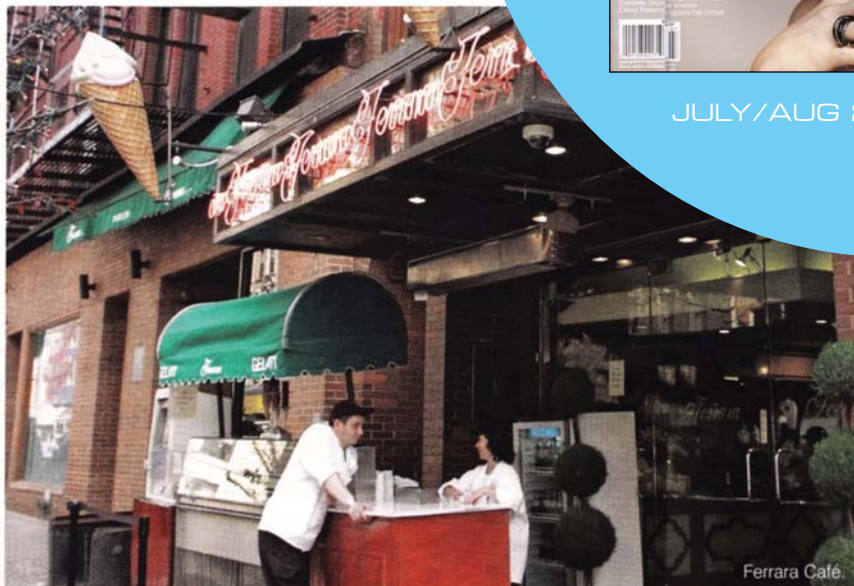
Frost Bites

Grilling may get all the attention this time of year, but one of summer's most delicious treats comes after the main course. *by Noah Rothbaum*

THERE'S NOTHING LIKE the simple pleasure of cooling off with a big, refreshing scoop of ice cream on a hazy, hot day. But an increasing number of New Yorkers are treating themselves to a different frosty dessert: gelato. The semisoft delicacy, usually denser than its American rival, is believed to have been invented in Italy almost 500 years ago. It isn't new to this country, either, but there is a new generation of gelaterie that have recently opened across New York City. Try them all—just don't blame us if you get a brain freeze.

CIAO BELLA

While the rest of the country was obsessed with Häagen-Dazs and Ben & Jerry's, New Yorkers were getting their first taste of Ciao Bella. Founded in 1984, the company is arguably the first of the new gelato stores—and the most successful. (There are now four gelato bar locations in New York, three in California, and one in Tenafly, New Jersey.) Can't make it to Ciao Bella? Look for the brand's dozen different flavors in delis and groceries. 27 East 92nd Street, 212-831-5555; ciaobellagelato.com.



FERRARA CAFÉ

Gelato connoisseurs have been flocking to Little Italy for decades to get their fix at the Ferrara Café. (It's also a favorite of coffee lovers. According to the store, it's "America's first espresso bar.") You can get a scoop either inside the New York institution, which opened in 1892, or at its gelato stand on the street during the summer. 195 Grand Street, 212-226-6150; ferraracafe.com.

GROM

A sensation when it started in Turin in 2003, Grom has since opened stores across Italy and has two outposts in New York, one on the Upper West Side and the other in the West Village. The super-creamy gelato is made with fresh, seasonal fruit and many organic ingredients, including eggs, chocolate, and coffee. 2165 Broadway, 212-362-1837; 233 Bleecker Street, 212-206-1738; grom.it.

IL LABORATORIO DEL GELATO

Jon Snyder, owner of Il Laboratorio del Gelato, knows a thing or two about his competition, Ciao Bella—he founded the company and then sold it in the late 1980s. Snyder started his latest venture in 2002, and now you can buy scoops of his imaginative flavors—including toasted sesame, honey lavender, and maple walnut—at the Lower East



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Side store or by mail order. 95 Orchard Street, 212-343-9922; laboratoriodelgelato.com.

L'ARTE DEL GELATO

Thanks to nearly two dozen food stores and restaurants, it's hard to leave Chelsea Market hungry. Leave room, however, for L'Arte Del Gelato. The store sells more than 20 flavors. And whatever variety you prefer, order a large—L'Arte Del Gelato claims to use less than one-third the fat of regular ice cream. Don't miss the new location on Seventh Avenue. 75 Ninth Avenue, 212-366-0570; 75 Seventh Avenue, 212-924-0803; lartedelgelato.com.

