

NEW YORK

Getting Iced

INNOVATION



2. Zibetto Espresso Bar

The fine Italian art of the *caffè shakerato* (vigorously shaking espresso with ice and sugar in a cocktail shaker and straining it with a flourish into a glass) is rarely practiced in New York. At Zibetto, it's done to perfection; the chilled Danesi espresso served atop the white-tiled marble bar (\$3; 1385 Sixth Ave., nr. 56th St.; no phone).



3. Sant Ambroeus

To the Upper East Side crowd for whom sipping ritzy espresso drinks while rubbing soigné elbows at the marble bar is practically a religious experience, summer would be unimaginably uncivilized without this well-crafted iced latte presented in a tall, substantial glass (\$5; 1000 Madison Ave., nr. 77th St.; 212-570-2211).



4. Full City Coffee

Co-owner Nguyen Huynh has adapted his grandmother's recipe for sweet, strong Vietnamese iced coffee: chicory, condensed milk, and dark-roasted beans—in this case, Batdorf & Bronson's French roast (\$3.50 for a sixteen-ounce cup; 409 Grand St., nr. Clinton St.; 212-260-2363).



1. Buonitalia

\$3.50; 75 Ninth Ave., nr. 15th St.; 212-633-9090.



5. Il Laboratorio del Gelato

Oversize ice cubes made from Illy coffee don't dilute the strength or flavor of the drink itself. Even better: an affogato, a scoop of creamy gelato drowned in espresso (\$2 for a sixteen-ounce cup; 95 Orchard St., nr. Broome St.; 212-343-9922).



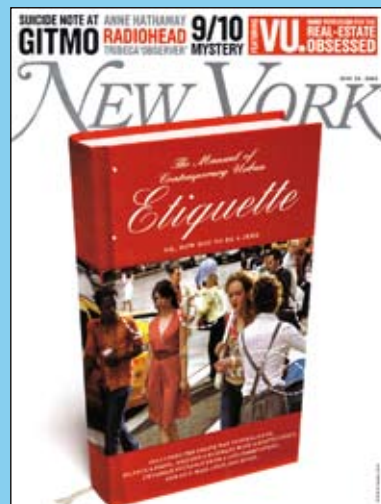
6. Think Coffee

This sprawling new NYU-area Fair Trade coffee bar keeps its young, caffeine-dependent audience coming back for more, thanks in part to its use of the cold-brew method it touts as the best way to serve iced coffee that is smooth and less acidic but flavorful (\$2.25 for a sixteen-ounce cup; 248 Mercer St., nr. W. 3rd St.; 212-228-6226).



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PHOTOGRAPHS BY DONALD BOWERS FOR NEW YORK MAGAZINE



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