

dining

the scoop on nyc gelato

by Kathleen Squires



Photo: Clayton Cotterell

Front, left to right: mixed berries, hazelnut, green apple and ginger flavors at L'Arte Del Gelato.

L'Arte Del Gelato

Founded by former diamond cutters, this stand is the gem in the rough of Chelsea Market's Bowery Kitchen Supplies. Once browsers come across the yellow-and-white-striped cart, they "ooh" and "aah" over the presentation of the 22 flavors as if they were jewels, their bright colors showcased with fresh ingredients on top. The powerful flavors, like the spicy chocolate cayenne pepper, luscious sesame and buttery mascarpone, make the most impact, however. The smooth texture is another authentic facet, while a small bonus taste, matched to complement choices, acts as the stand's signet (a Nutella- or coffee-flavored gelato might earn a taste of *gianduia* gelato as a garnish, for example). Batches are preciously made on the premises daily and are distributed to the L'Arte Del Gelato outposts in the West Village and at Lincoln Center.

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Olive Oil Coppetta at Otto.

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