

DAILY NEWS



\$1.25

NEW YORK'S NUMBER ONE NEWSPAPER

NYDailyNews.com



L'Arte Del Gelato's Emmanuel Sandoval knows the scoop; r., a happy customer.
Photos by Linda Rosier/Daily News

THE WEST VILLAGE GELATO WALK

On Bleecker St., there are four places serving the Italian frozen dessert. Denser and made with less cream than ice cream, the gelatos run about \$4. Get going at **L'Arte del Gelato** (75 Seventh Ave. South, at Bleecker St., 212-924-0803) — try the pistachio, made from nuts harvested in the city of Bronte, Italy — launched by two homesick Italian expats with a Lincoln Center cart in 2008.

Walk east to **Cones** (272 Bleecker St., at Jones St., 212-414-1795), the parlor opened by a pair of Argentinian brothers who trained with a master gelato maker in Buenos Aires. Beyond zabaglione, passion fruit and dozens of other flavors, they also make a maté, flavored by

the South American tea.

Move across the street to **Rocco's Pastry Shop** (243 Bleecker St., at Cornelia St., 212-242-6031), an old-school Italian-American sweets purveyor that scoops up paper cups of chocolate gelato and fruity ices every summer for just a few bucks. And hey, if you'd rather order their famous cannoli, we won't tell.

End your creamy bacchanalia at **Grom** (233 Bleecker St., at Sixth Ave. 212-206-1738), an Italy-based gelato shop whose creamy concoctions were the belle of the blogosphere when it opened its first branch on the upper West Side two years ago. It's pricey — a small tops \$5 — but very good. And by this point, you'll be willing to share.

