

# Food & Drink

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## Frozen treats

Combat the summer heat with the season's latest ice creams, pops, milk shakes and more.  
By Sarah Bruning

### Il Buco Alimentari & Vineria

You might visit this restaurant-market hybrid to pick up a loaf of crusty *filone* or house-cured *salumi*, but on a scorching day, you'll be hard-pressed to make it past the front counter without ordering one of the ethereally light *sorbetti*. A standout on the current menu combines ripe passion fruit with the Italian aperitif Campari. You'll taste the tropical juiciness up front, but the liquor's bitter citrus notes—drawn from myrtle-leaved oranges—tempers the sweetness and makes this colorful scoop an ideal palate cleanser. 53 Great Jones St between Bowery and Lafayette St (212-837-2622). Single flavor \$7.

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### Cathcart & Reddy

The team behind this innovative dessert outfit (née DessertTruck Works) has devised another clever creation to ease the sweltering temps. This petite ice-cream sandwich update features the shop's signature honey-rosemary ice cream wedged in the center of a macaron laced with more of the fragrant herb. You'll want extra napkins on hand—the delicate shells can barely contain the two-biter's melty middle. 6 Clinton St between E Houston and Stanton Sts (212-228-0701). \$3.50.



### The Treats Truck Stop

Desserts maven Kim Ima mashes up three beloved treats in the sweet-freak canon for her Mexican-chocolate brownie ice cream pie. To create the Franken-confection, Ima first makes a crust using her own crushed cocoa cookies. A layer of Ronnybrook chocolate ice cream comes next, followed by chunks of house-made, cinnamon-kissed brownies and a topping of small-batch vanilla ice cream. 521 Court St at 9th St, Carroll Gardens, Brooklyn (718-330-0200). \$4.25.



### Je and Jo Comestibles

Cookie dough ice cream gets an artisanal upgrade at the hands of veterinarian Jennifer Welser and architect Jonathan Baker. The pair slings all-natural cups in dozens of combos, but this summer you'll want to sample the duo's collaboration with London Candy Company, featuring flavors such as velvety banana fortified with English toffee (reminiscent of the U.K.'s Banoffee pie). Available at London Candy Company, 1442 Lexington Ave at 94th St (212-427-2129). \$4.

PHOTOGRAPHS: IL BUCO ALIMENTARI & VINERIA: PAUL WAGTOUNZ; CATHCART & REDDY: VIRGINIA ROLLISON; THE TREATS TRUCK SHOP: VICKY WASIK; JE AND JO COMESTIBLES: JACOB N. LAYMAN





### Blue Marble Ice Cream

The ubiquitous cupcake may be the only treat in the modern baker's recipe box that can inspire as many eye-rolls as it does delighted squeals. But even the most cynical sweet tooth will love these revisionist beauties. Replacing the standard cake base is a hollow shell of graham cracker or organic chocolate cookie crumbs filled with certified-organic ice cream and capped with a swirl of frosting. Flavors rotate with every batch, but keep an eye out for the luscious raspberry chip speckled with bits of dark chocolate and crowned with dense buttercream. 196 Court St at Wyckoff St, Cobble Hill, Brooklyn (718-858-0408) • 186 Underhill Ave between St. Johns and Sterling Pls, Prospect Heights, Brooklyn (718-399-6926) • [bluemarbleicecream.com](http://bluemarbleicecream.com). \$5.50.



### Holey Cream

The doughnut ice cream sandwiches at this Technicolor shop are an exercise in decadence: Two halves of a split old-fashioned bookend three scoops of house-churned ice cream—we like the sweet-and-salty vanilla studded with chocolate-covered pretzels. Festoon this prodigal masterpiece with your choice of flavored frostings and garnishes, such as colorful sprinkles, candy fragments and nuts. 796 Ninth Ave at 53rd St (212-247-8400). \$6.40.



### Melt Bakery

Co-owner Julian Plyter harnesses the flavors of an iconic warm-weather tippie—the margarita—into this compact ice-cream sammie. A heaping puck of frozen custard, crafted with fresh limes and a hint of Tequila Avión, rests between two zest-flecked sugar cookies dusted with salt. Cowgirl, 519 Hudson St between Charles and W 10th Sts (212-633-1133). \$6. • The High Line at Little W 12th St (no phone). \$4. • [meltbakery.com](http://meltbakery.com).

### Bien Cuit

The betterment of nostalgic childhood treats is something of an obsession these days. The latest sweet to get an artisanal edit: the erstwhile Fudgsicle. Bien Cuit executive chef and co-owner Zachary Golper freezes a silky milk-chocolate cremeux—amousses made with 35.3 percent Cacao Barry chocolate—around a wooden stick to create his lickable homage to the junky pudding pops of yore. 120 Smith St between Dean and Pacific Sts, Cobble Hill, Brooklyn (718-852-0200). \$2.



### Momofuku Milk Bar

Pastrywhiz Christina Tosi made her name in extreme, compulsively craveable treats like Compost Cookies and Crack Pie. But the off-menu Pink Fizz at the Upper West Side Milk Bar location deploys a lighter touch to spectacular effect. The blend of pink-lemonade soft-serve and a healthy pour of Fever Tree ginger beer yields a refreshing, lightly fizzy milk shake with a lingering spicy kick. 561 Columbus Ave at 87th St (347-577-9504). \$8.



### Treat Petite

If you've warily eyed the bottles of drinkable yogurt in the dairy aisle, the sundaes at this newcomer might make you a kefir convert. Proprietor Rovshan Danilov doses the tangy probiotic milk product with a rotating array of natural fruit purees, and turns it into layered parfaits. Our favorite iteration gussies up a plain base with balsamic-macerated strawberries and swirls of whipped heavy cream. 61 Grove St at Seventh Ave South (212-414-0222). Small \$3.75.