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[L'Albero dei Gelati](#), which opened last week on Fifth Avenue between Fourth and Fifth streets, offers classic gelato flavors like stracciatella (chocolate chip) and nocciola (hazelnut), but also includes unusual options like blue cheese and yellow bell pepper.

The shop's [newsletter](#) recommends pairing the blue cheese concoction with sourdough bread and complementing its asparagus and white pepper gelato with salami.

In addition to gelato, sorbet, and granite (an icy dessert), L'Albero de Gelati serves coffee, sandwiches, wine, cheese and cold cut plates. On the weekends, the cafe will offer "Italian brunch" with panini, "sweet breads" and frittate with vegetables, cheese and cured meats, according to its website.

L'Albero dei Gelati promises to not only satisfy empty stomachs, it also wants to appeal to Park Slope's do-gooder sensibilities. The cafe follows the tenets of the "[slow food](#)" [movement](#), which aims to produce food in an environmentally and economically responsible manner. L'Albero vows on its website to "use only raw materials from farmers who cultivate their produce respecting the land."

The cafe has "a spacious backyard with a fully functional garden and plenty of addition seating," according to [Here's Park Slope](#). It's open from 8 a.m. to 10:30 p.m. on weekdays. <http://www.dnainfo.com/new-york/20130722/park-slope/new-park-slope-gelato-joint-satisfies-sweet-savory-tastes>