

AUGUST 14, 2013 / [FOOD & DRINK](#)

# L'ALBERO DEI GELATI OPENS IN PARK SLOPE

FLAVORS YOU'VE NEVER IMAGINED

By [Steven Casale](#)



We wish money grew on trees (who doesn't?). But we'd settle for one that bears [ice cream](#).

Branch out at L'Albero dei Gelati (Italian for "tree of gelatos"), a Brooklyn gelateria and cafe dishing wild flavors crafted from local and organic produce.

Sibling owners and Slow Food advocates Monia and Fabio Solighetto have brought their cult-followed family business (they have three shops in Italy) and mission (pleasing palates with a twist on the norm) [stateside](#).



Classics like nocciola (Piedmontese hazelnut) and stracciatella (cream and chocolate) allow you to play it safe, but why bother? Scoop savory seasonal standouts like leaf-flecked arugula, green beans with apple vinegar and mint leaves, or yellow bell pepper instead. Almond-milk varieties are available for the lactose averse.

We suggest asking for proper charcuterie and wine-pairing advice — fig sorbetto with a slice of prosciutto, perhaps? — to fully appreciate the flavors.

Then heading to the [back garden](#) to spoon beneath some less figurative foliage.

Can you dig it?

*L'Albero dei Gelati, 341 Fifth Avenue, between 4th and 5th Streets, Park Slope (718-788-2288 or [facebook.com](#)).*

