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Food Stuff

For New York, Summer on a Stick

By FLORENCE FABRICANT



Last summer it was artisanal ice cream from carts and trucks. This summer your frozen treats will be on a stick. You cannot do much better than the frozen gelato and sorbetto at Popbar, an Italian import in Greenwich Village. Small batches are made on the premises in more than a dozen flavors, with the suavest of textures. The coffee has the intensity of espresso, and mixed berry suggests mid-July. Embellishments include chocolate dips (below, on strawberry sorbetto). Drizzles and coatings of chopped nuts, coconut or granola are also available, some already applied to the pops, others for custom combinations.

Popbar, 5 Carmine Street (Avenue of the Americas),

(212) 255-4874; starting May 5: regular pops starting at \$3.75; coated, \$4.25; custom coated, \$4.75.