

SO GREEN

At Ancolie in Greenwich Village, it isn't only the food that is green. They have a four-star rating from the Green Restaurant Association and are carbon-neutral. Their delighfully healthy meals are served in reusable glass jars and use local and sustainable ingredients. ancolie.co

▲ BELLA ITALIA

a delectable weekend brunch menu! senzaglutennyc.com



▲ SAY CHEESECAKE

For six years, chef Raffaele Ronca has been serving his classic cheesecake, enhanced with specialty ingredients like cheese made with fresh buffalo milk from Southern Italy. This past fall, a \$5,000 version made with 200-year-old cognac, white truffles, and biscotti, was inducted into the Guinness Book of World Records as the most expensive treat. rafele.com

> **◀ LET'S GO CRAZY** Enjoy sweetness without the added sugar-Crazy Richard's Cashew Butter is a creamy combination of ground cashews and sunflower oil, giving you

a natural sweetness that works as a low-carb high protein snack.

Available at Whole Foods; crazyrichards.com

Flavor **FAVE**

These new DOWNTOWN DELICACIES are a must-try for summer.

By Stephanie Brooks



This West Village eatery serves gluten-free versions of classic Italian fare, including pizzas, pastas, and desserts. There's also





▲ SEE OF LOVE

Until recently, West Coast expats and New Yorkers in the know had to travel to California to get their See's Candies fix. Now, they need only travel to West 8th Street. The first East Coast stand-alone shop carries all the delicious treats the 95-yearold company is famous for, including those decadent Scotchmallows! sees.com



▲ ICE CREAM DREAMS

Owners Sandy and Marc Roth were inspired to create this ice cream collection for a nephew who has a nut allergy. All the sweetly named kosher flavors, like Pink Sprinkle vanilla or Speed Bump dark chocolate with marshmallow, are nutsesame-, and egg-free. Available at Morton Williams; alamodeshoppenyc.com