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ARTICLE: EUROPEAN-STYLE BAKERIES IN QUEENS

European-Style Bakeries in Queens

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Eat your way through the tastes of Europe without leaving the borough of Queens. From Astoria to Forest Hills, Queens bakeries range from French and Italian to Eastern European. We've rounded up a few shops to send you on your way to fresh pastry, old-world recipes, and fare from afar – all accessible sans passport.

Aigner Chocolates

Aigner Chocolates has been stirring up secret family recipes since 1960. As a purveyor of Austrian-style confections, the small shop offers around 40 varieties of bold-flavored chocolates including pistachio marzipan, chocolate-covered nut clusters and Viennese hazelnut praline truffles. For a fruity delicacy, try the orange peels, creamy coconut- and tangerine-centered chocolates, or the raspberry- and cherry-flavored gelées. Visit for a taste of finer fare, priced to be accessible for young families and anyone with an affinity for affordable luxury. Prices run at \$7 per quarter-pound, \$14 per half, and \$26 per whole pound. This sweet shop, which sits a mile from the M train's Forest Hills-71st Avenue stop, is close to bus routes. *103-02 Metropolitan Ave, Forest Hills* (aignerchocolates.com; 718-544-1850)

Andre's Hungarian Bakery

Rose, an emigrant from Hungary, started the family business in 1976 when she opened the pastry shop in Queens that now has a sister café in Manhattan. Andre's Hungarian Bakery offers traditional pastries such as rugelach with nuts, raisin, apricot jelly and raspberry jelly; beigli, the walnut- or poppy-seed-filled bread roll essential to the Hungarian Christmas season; and babka, a bundt-shaped cake popular around Passover. Andre's sells them all year round. Andre's also offers an assortment of strudels and danishes, fruit-filled squares, pies, cakes such as its chocolate-covered hazelnut triangle, walnut and poppy seed-filled squares called floden, and linzer tarts. Find your way to baked goods made from old-world recipes using old-fashioned techniques by riding the M or R train to 67th Avenue in Forest Hills. *100-28 Queens Blvd., Forest Hills* (andresbakery.com; 718-830-0266)

Catania Bakery

Polish-centric Ridgewood is also home to Italian sweet shops, such as Catania Bakery. Channel your inner Elizabeth Gilbert by indulging in Catania's array of butter and rainbow cookies, cannoli, danishes and croissants, sfogliatelle and lobster tails, and cheesecake. A small pastry often costs less than \$3, and the shop is a short walk down the street from the M train's Fresh Pond Road stop and close to bus routes. *6410 Fresh Pond Road, Ridgewood* (718-417-5700); *487 Harman St., Brooklyn* (718-366-7813); cataniabakeryny.com

La Dolce Italia

A hypnotic centerpiece of the shop, La Dolce Italia's display case offers an overwhelming amount of Italian delights – bright green pistachio gelato and other flavors, hazelnut cappuccino and cranberry-orange biscotti, hazelnut mousse, cannoli, fruit tarts, cinnamon raisin buns, and black and white cookies. DirecTV show Damages filmed a fall episode at the bakery in May 2011. With its splendid selection, La Dolce Italia might easily cause another type of damage to any foodie's figure. The bakery sits a mile from the M train's Forest Hills-71st Avenue stop and also close to bus routes. *10405 Metropolitan Ave., Forest Hills (718-268-5297)*

Artopolis Bakery Patisserie

Astoria's Artopolis serves up specialty Greek sweets ranging from baklava, fruit tarts and kourabiedes cookies to chocolate pastries, handmade breads and savory pies, including spanakopita. Down the road from the Ditmars Boulevard N and Q subways stop, Artopolis can transport you to the Mediterranean region with a single bite. *Agora Plaza 23-18 31 St., Astoria (artopolis.net; 718-728-8484)*

LaGuli Pastry Shop

After Paolo Notaro emigrated from Palermo, Italy, he opened LaGuli Pastry Shop with his brothers in 1937 in Astoria, on the same spot where it stands today. Notaro's son Rosario and granddaughter Maria now run the pastry shop, sharing Italian specialties with Astoria. The selection, made from Italian and Sicilian ancestors' recipes, includes tiramisu, pignoli tarts, fruit tarts, sfogliatelle – a flaky pastry shell with a sweet cream center – Italian ices, and cannoli hand-filled with the shop's own blend of ricotta cream. Hop off the N or Q train at Ditmars Boulevard and stop in for a sip of coffee and a side of butter cookies. *29-15 Ditmars Blvd., Astoria (laguli.com; 718-728-5612)*

Cannelle Patisserie

Pastry chefs Jean Claude Perennou and Gnanasampanthan Sabaratnam worked at the Waldorf-Astoria for more than a decade. Now they serve up traditional French pastries at Cannelle Patisserie. While Cannelle Patisserie may seem like a fish out of water – located in a strip mall with its doors leading to a sweet French reprieve – the bakery is actually right at home, inviting the people of Queens to treat themselves at accessible prices in a laid-back environment. The patisserie offers Brittany's traditional cake, Gateau Breton, chocolate éclairs, almond cake, and fruit tarts at about \$3 apiece. Customers can also buy breakfast pastries and cookies; lunchtime quiche, a sandwich, soup and coffee. The shop is just a mile from the Jackson Heights-Roosevelt Avenue subway stop. *75-59 31st Ave., Jackson Heights (cannellepatisserie.com; 718-565-6200)*

Nita's European Bakery

Stop in to Nita's European Bakery for gooey apple-stuffed pastry squares. Cherry and poppy seed fillings also available, together with custom cakes, chocolate and cream confections, and butter cookies. Open since 1982, Nita's is a just a few blocks from the 7 train's stop at 40th Street. *40-10 Greenpoint Ave, Sunnyside (718-784-4047)*

