



Italian Holiday

Celebrating the season
with a little Old World flavor.

A mari, aperitivi and other Italian-made wines and spirits have already conquered the cocktail bar—now, they're dressing up holiday cocktails with a particularly festive touch. Whether you're looking to add a bright bite of bitterness to a Thanksgiving cocktail, or hoping to translate a traditional Italian dessert into cocktail form, we've got an assortment of recipes from bartenders around the country that are sure to do the trick.

Photos by JOHN VALLS

Pera'dise



Pear and spice lend a wintry vibe to this highball accented with grappa, a traditional Italian brandy. "Grappa adds a touch of nuttiness and warmth that feels reminiscent of the holidays," says Drew Breen, bar manager at Jianna in Greenville, South Carolina.

1½ oz. gin (a citrus-forward gin is recommended)
1 oz. pear purée
¾ oz. fresh lime juice
½ oz. grappa (Jianna uses Nardini Mandorla)
¼ oz. simple syrup (1:1)

Tools: shaker, strainer
Glass: Collins
Garnish: allspice and fresh pear slices

Shake all the ingredients with ice, then strain into a glass filled with fresh ice. Grate allspice over the drink and add the pear slices.

Drew Breen
Jianna, Greenville, South Carolina

Tip

You can buy pear purée online from Perfect Puree, or if you make your own, be sure to use very ripe pears to ensure optimal sweetness and flavor.