

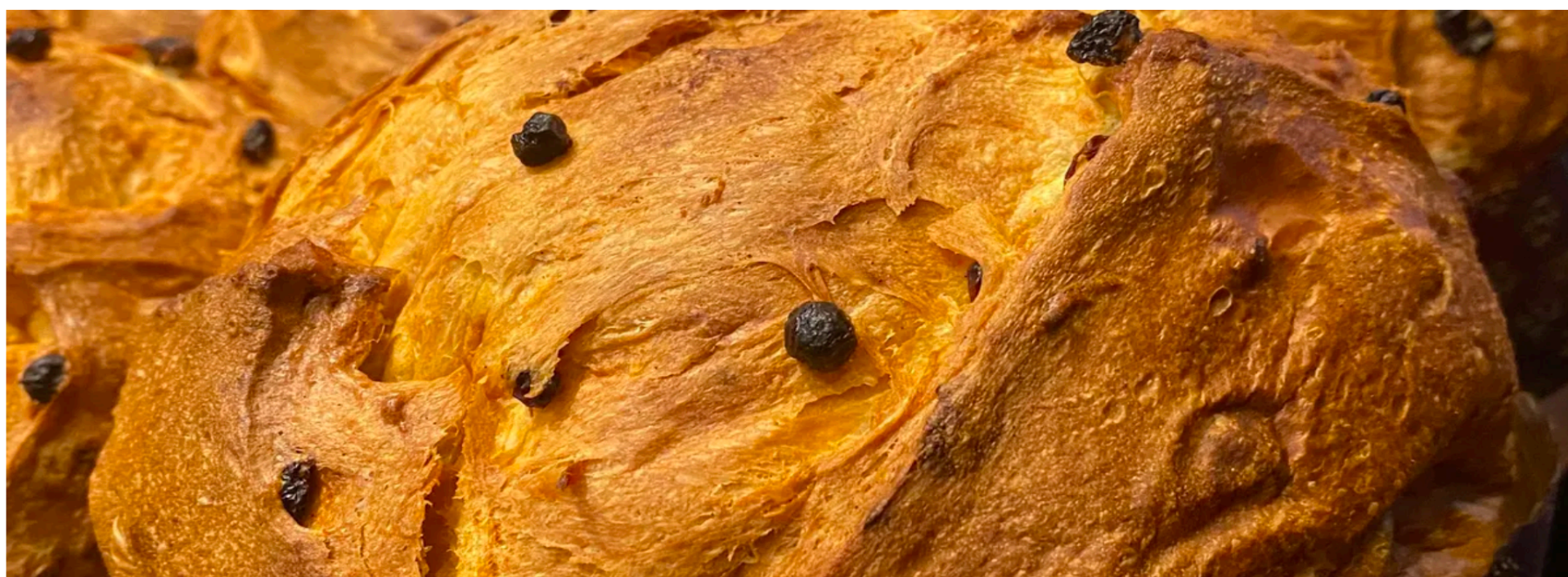
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A New York State of Panettone: Where to Find the Italian Holiday Treat



by **Stephanie Rizzolo** contributor | December 12, 2020



We rounded up some of NYC's most praiseworthy panettone that are poised to be part of your holiday celebration!

One of the most esteemed, edible Italian hallmarks of the holidays, you'd be hard pressed to find a market, store, or festive gathering that doesn't involve at least one panettone. Presenting in varying shapes and sizes, nestled in packaging that runs the gamut of ornate to charmingly generic, this classically Milanese sweet bread is every bit delicious as it is temperamental and time consuming to make. The assiduousness of the baker plays into the reward; a beautifully leavened mass uniquely crafted to be consumed immediately upon unboxing or enjoyed slowly over time (for those with a good supply of self-control or a heightened awareness that panettone should, indeed, improve with age).

Ready to take your panettone prowess to new heights? We've rounded up some exceptionally unique, delicious and praiseworthy panettone in the NYC area that are available just in time for the holidays!



Nino and Bilena Settepani making Nutellatone

Settepani Bakery

With a restaurant in Harlem and bakery in Brooklyn, The Settepani family is pumping out panettone to just about every corner of NYC. With the help of his daughter Bilena, Sicilian chef and owner "Nino," Settepani relies on a traditional recipe and lengthy process, which takes place at their bakery outpost. It's a year-round production, as some of the panettone is intentionally baked, reserved for and reinvented as French toast at their uptown restaurant. This seasons flavors include a classic Classico, Chocolate and a dangerously decadent "Nutellatone," that's flecked with Nutella chips, chocolate chips, and gianduaia. It's finished with a quick dip into chocolate ganache and then topped with chocolate shavings. Pop by one of their locations to pick one up (we recommend calling first to reserve in advance) or order through their website for local delivery.