Scola's

Original
Italian Cookies
& Pastries

8002 N Oak Trafficway
Kansas City, MO 64118

816.216.7059

HOURS

Monday	11am-6pm
Tuesday-Friday	8:30am-8pm
Saturday	8am-8pm
Sunday	8am-6pm

HOURS MAY VARY DURING HOLIDAY SEASONS



Visit Us

8002 N Oak Trafficway
Kansas City, MO 64118

816.216.7059

@scolasitaliancookies
www.scolasitaliancookies.com
scolasitaliancookies@gmail.com

Who We Are

Our Story

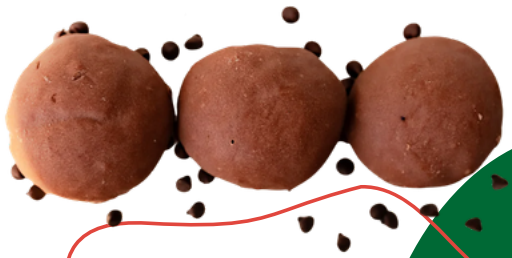
Scola's began in 2012, when Nani Linda and her son Joe started baking Italian cookies for the holidays. One simple moment — a family kitchen, a heartfelt comment, and a post shared online — sparked something bigger. With help from Dianna, their kids, and the entire extended family, the cookies took off. By 2020, Scola's Italian Cookies had a storefront and a growing community behind it.

Our Values

We believe in faith, family, and tradition — and in the power of a really good cookie. Every batch is made with love and intention, the way our family has always done it. We care deeply about creating a space that feels warm, familiar, and rooted in connection. To us, cookies are just the beginning of the story.

Our Why

Success isn't about numbers — it's about meaning. It's being part of your milestones: weddings, holidays, new babies, Sunday dinners. It's the little girl who visits each week with her Nonna, and the flavors that bring back someone you love. Our goal is simple: to make you feel at home — one cookie at a time.



Cookies

American Cookies

- Chocolate Chip
- Chocolate Chip Pecan
- Oatmeal Raisin
- Peanut Butter
- Reese's Chocolate Chip
- Snickerdoodle
- White Chocolate Macadamia Nut

Cookies by the Pound

- Almond Slice
- Biscotti
- Chocolate Ball
- Fig
- Lemon Biscotti
- Neapolitan
- Pistachio
- Ragusani
- ⊛ Sicilian Pignolata *3lb minimum*
- Ricotta
- Sesame
- Snowball
- Tay-Tus
- Thumbprint

Assorted Tray

- Small
  - Without Fig Cookie
  - With Fig Cookie
- Medium
  - Without Fig Cookie
  - With Fig Cookie
- Large
  - Without Fig Cookie
  - With Fig Cookie

East Coast Cookies

- Black & White
- Chocolate Rainbow
- Party Rainbow

Pastries

Classic Italian Pastries

Cannoli
Cherry or Vanilla Ricotta Filling
- Original
- Chocolate Dipped
- New York Style

Lobster Tail
Flakey shell, filled with ricotta chantilly cream

Sfogliatella
Crispy layered pastry with sweet ricotta and citrus zest

Italian Bread Pudding
- Plain
- Bavarian Cream

Classic Favorites

Cinnamon Roll
Soft roll with cinnamon filling and glaze

Scones
Apple Cinnamon
Blueberry
Brown Sugar Cinnamon
Chocolate Chunk
White Chocolate Raspberry



⊛ *Available by Special Order* ✻ *Seasonal Favorite*

Cakes & Specialty Desserts

Tiramisu
Classic Italian dessert with espresso-soaked ladyfingers, layered with mascarpone cream and cocoa

Cheesecake
- Original
- ⊛ Cannoli
- ⊛ Cappuccino
- ⊛ Chocolate Peanut Butter
- ⊛ Lemon
- Turtle

Ultimate Chocolate Cake
Decadently moist layers of dark chocolate cake filled and frosted with velvety chocolate ganache.

Lemon Berry Cake
A refreshing combo of tart lemon and sweet berries layered in soft vanilla cake with a delicate fruit glaze.

Limoncello Cake
Light and lemony sponge cake soaked in Limoncello liqueur and layered with whipped lemon cream.

Chocolate Mousse Cake
Airy chocolate mousse layered with moist chocolate sponge, finished with a glossy chocolate glaze.

Flour-less Chocolate Cake
Intense, fudgy chocolate indulgence—naturally gluten-free and perfect for serious chocolate lovers.

German Chocolate Cake
Rich chocolate layer cake filled and topped with a sweet coconut-pecan frosting.

Gelato

Lemon Pie | New York Strawberry Cheesecake | Café Mocha | Mint Chocolate Chip | Argentine Sea Salt Caramel | Raspberry Sorbetto | Cookies and Cream | Toasted Coconut Almond Fudge | Wild Strawberry Swirl | Fresh Strawberry | Stracciatella (Chocolate Chip) | Banana Caramel Praline | Coffee Chocolate Chip | Madagascar Vanilla Bean