

# The greatest cannoli you've ever had from a Seattle drive-thru window, and more great food in Lake City

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*1 of 2 | The cannoli from Kelly Cannoli is piped with heavenly whipped ricotta to order, ensuring a light, crispy shell. (Jackie Varriano / The Seattle Times)*

By

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In my college town of Grand Forks, North Dakota, the drive-thru was king. I'm not sure if it was due to the constant negative temperatures for roughly six months a year or something else entirely, but you could get just about anything — from deli sandwiches to liquor — by going through a quick drive-thru lane. Even the grocery store had

curbside pickup long before that became a COVID-era staple.

But drive-thru cannoli? This I had never had. The light-pink stand, complete with an adorable, fake chocolate-chip-sprinkled cannolo (the singular version of cannoli) out front, is **Kelly Cannoli**. Located on Lake City Way, Kelly Cannoli (8 a.m.-8 p.m. daily; 11310 Lake City Way N.E., Seattle; 425-345-2743; [kellycannoli.com](http://kellycannoli.com)) serves up coffee, a smattering of baked goods and a half-dozen flavor combinations of cannoli.

There are two sizes, a mini (\$3) and regular (\$5), most piped with a sweet, whipped ricotta. There's also a mint chocolate chip, a coffee toffee and a rotating flavor of the month. Each cannolo's tips are dipped in either crushed pistachios, mini chocolate chips, toffee, crushed cookies or a maraschino cherry, and the whole kit and caboodle is finished with a shower of powdered sugar.

I went for the flavor of the month — a simple chocolate — as well as two sweet cream ricotta-filled cannoli, one with pistachio on one end and chocolate chips on the other and the second dipped in crushed cookies. Each shell is meditatively piped to order, ensuring the shells stay crisp. Often I find cannoli shells to be soggy or even tasting too much like the oil they were fried in, but these were completely delightful. They not only held the crunch during my drive home, but hours later.