

## LOCAL BISCUITS

### Piparelli or Liparelli -

Biscuit cooked twice in the oven.

Mixed with Sicilian almonds, honey, cinnamon, lemon, orange and many other secret ingredients.

They must be 'pucciati' or dipped in a cold glass of local Malvasia wine.



### Sesamini-

A very light, kneaded shortcrust pastry mixed with local Malvasia wine and then rolled in sesame.

This biscuit should also be dipped in a cold Malvasia wine.

A very popular biscuit that even children like.



### Spicchitedda -

A 'poor' recipe but very rich in taste- this is our pastry chef's favorite dessert.

Mixed with cooked wine from Lipari, cloves, cinnamon and almonds.

This biscuit is egg and lactose free.



### Nacatule-

A soft filling of almonds, cinnamon and mandarin from Lipari. The biscuits are pinched by hand, a very long and delicate job that stops any other production work. Nacatula was invented around Christmas when mandarins are in abundance and it is our typical Christmas biscuit, which is now made all year round due to its unmistakable goodness.



### Almond biscuits -

Typical Sicilian almond biscuits. Very soft with a rich almond taste.

Naturally free of gluten and lactose.



### Sicilian Marzipan - Our artisanal marzipan

It is sweet, colorful and rich in almonds. This dessert requires a lot of time and artistic skill.

