



CAFFÈCAGLIARI

CAFFÈ CAGLIARI

THE COFFEE PASSION FOR OVER 110 YEARS

*The passion with which you take care of your customers every day is the same passion that we at **CAFFÈ CAGLIARI** put into the selection of products dedicated to you.*

*For this reason, we have created a wide range of solutions for professionals in the **HO.RE.CA.** channel, in order to guarantee every baristas or restaurant owner the most suitable solution for their venue and customers.*

The products we choose for this channel boast high quality: exclusive blends proposed in technologically advanced packaging, equipped with one-way valves that guarantee the preservation of the aromas and the freshness of the coffee.

*Baristas who rely on **CAFFÈ CAGLIARI** know that they can count on a high quality service.*

In fact, our sales network is made up of professionals who provide them with complete support and an accurate pre and post-sales consultancy and assistance service.

*This is a precise commitment for us at **CAFFÈ CAGLIARI**, whose objective is to make the most of the quality of our product, in order to guarantee you and your customers the best satisfaction and pleasure contained in every coffee cup.*



COFFEE BEANS

Selection of coffee beans packed with one-way flavour-saving value.



SILVER BAR

Weight: 1 kg

CODE 101G1

A blend of Arabica and Robusta with a well-defined character. The origins of South America are expressed at their best with strong hints of caramel and dark chocolate which, together with the dried fruit notes of Robusta, create a perfect combination.

A coffee with a full and enveloping body, ideal for those who are looking for intensity and personality.

Composition	Arabica - Robusta
Origins	South America - East Africa
Roasting	Medium - Dark
Aromatic Notes	Dark chocolate, Caramel, Dried fruit



CREM ESPRESSO

Weight: 1 kg

CODE 002G1

A blend of Arabica and Robusta coffees from South America and East Africa which reveals notes of bitter cocoa, walnut and dark chocolate.

An aromatically balanced cup whose main characteristics are intensity, persistence and full body.

Composition	Arabica - Robusta
Origins	South America - East Africa
Roasting	Medium - Dark
Aromatic Notes	Dark cocoa, Walnut, Dark chocolate



COFFEE BEANS

Selection of coffee beans packed with one-way flavour-saving value.



GRAN ROSSA

Weight: 1 Kg

CODE 065G1

Weight: 500 gr

CODE 062GC

Selection of Arabica coffee from South America and fine Robusta, for a coffee with a balanced, persistent taste and notes of chocolate, dried fruits and freshly baked cookies.

Composition	Arabica - Robusta
Origins	South America - East Africa
Roasting	Medium - Dark
Aromatic Notes	Chocolate, Dried fruits, Cookies



GRAN CAFFÈ

Weight: 1 Kg

CODE 066G1

Weight: 500 gr

CODE 063GC

Selection of mainly Arabica coffee from Central and South America, pleasantly sweet and aromatic, for a coffee with a delicate and enveloping taste that reveals an intense note of hazelnut, caramel and toasted bread.

Composition	Arabica - Robusta
Origins	South America - Central America
Roasting	Medium - Dark
Aromatic Notes	Hazelnut, Caramel, Toasted bread



GROUND COFFEE

Selection of ground coffee for moka and espresso machines.



GRAN CAFFÈ

Weight: 500 gr

CODE 063MC

Weight: 250 gr

CODE 059MB

Weight: 125 gr

CODE 055MA

Selection of mainly Arabica coffee from Central and South America, pleasantly sweet and aromatic, for a coffee with a delicate and enveloping taste that reveals an intense note of hazelnut, caramel and toasted bread.

Composition	Arabica - Robusta
Origins	South America - Central America
Roasting	Medium - Dark
Aromatic Notes	Hazelnut, Caramel, Toasted bread



GRAN CAFFÈ

Weight: 500 gr

CODE 063EC

Weight: 250 gr

CODE 059EB

Selection of mainly Arabica coffee from Central and South America, pleasantly sweet and aromatic, for a coffee with a delicate and enveloping taste that reveals an intense note of hazelnut, caramel and toasted bread.

Composition	Arabica - Robusta
Origins	South America - Central America
Roasting	Medium - Dark
Aromatic Notes	Hazelnut, Caramel, Toasted bread



GROUND COFFEE

Selection of ground coffee for moka and espresso machines.



GRAN ROSSA

Weight: 500 gr

CODE 062MC

Weight: 250 gr

CODE 058MB

Weight: 125 gr

CODE 092MA

Selection of Arabica coffee from South America and fine Robusta, for a coffee with a balanced, persistent taste and notes of chocolate, dried fruits and freshly baked cookies.

Composition	Arabica - Robusta
Origins	South America - East Africa
Roasting	Medium - Dark
Aromatic Notes	Chocolate, Dried fruits, Cookies



EQUILIBRIUM

Weight: 250 gr

CODE 033EQ

The perfect balance between taste, flavour and body. The sweet hints of caramel and toasted bread typical of the Brazilian and Colombian Arabica coffees, combine with notes of dried fruits and milk chocolate of Central America origins. The fine Robusta enrich the blend by giving it a velvety body with a strong and persistent aftertaste.

Composition	Arabica - Robusta
Origins	Central America - South America - East Africa - India
Roasting	-
Aromatic Notes	Caramel, Milk chocolate, Dried fruit



GROUND COFFEE

Selection of ground coffee for moka and espresso machines.



DECA

250 gr

CODE 056EB

The lightness of a caffeine-free blend with fine aromatic characteristics. The sweet notes of hazelnut and caramel typical of South American Arabica coffees are balanced with the intensity of the bitter cocoa of Robusta. A coffee with good body, silky cream and sweet chocolate aftertaste.

Composition	Arabica - Robusta
Origins	South America - East Africa
Roasting	Medium - Dark
Aromatic Notes	Caramel, Hazelnut, Dark cocoa



COFFEE BEANS

Selection of coffee beans packed with one-way flavour-saving valve.



DECA BEANS

Weight: 1 kg

CODE 011G1



DECA GROUND

150 single-dose sachets of 7,5 gr each

CODE 013CH

The lightness of a caffeine-free blend with fine aromatic characteristics. The sweet notes of hazelnut and caramel typical of South American Arabica coffees are balanced with the intensity of the bitter cocoa of Robusta. A coffee with good body, silky cream and sweet chocolate aftertaste.

Composition	Arabica - Robusta
Origins	South America - East Africa
Roasting	Medium - Dark
Aromatic Notes	Caramel, Hazelnut, Dark cocoa



MOKA

A wide choice
of drinks to complete
the menu.



CONSUMABLE GOODS

White and brown
sugar to complete the
service.



HOT CHOCOLATE AND CANDIES

Other products
to complete
the menu.



MOKA

3 cups Moka

CODE 523MC

Moka suitable for traditional cookers and induction hobs



WHITE SUGAR

Weight: 10 kg box

CODE 501CO

5 gr sachets



BROWN SUGAR

Weight: 5 kg box

CODE 502CO

5 gr sachets



HOT CHOCOLATE

Confezione da 1 kg

CODE 391CO

Preparation for hot chocolate.



COFFEE CANDIES

Weight: 80 gr

CODE 300CO

Coffee candies with a sweet and creamy filling.



SERVICE MATERIAL

A set of service materials customized according to the Caffè Cagliari style.



METAL DOUBLE NAPKIN HOLDER

Single box

CODE PMDPB

Metal double napkin holder

PAPER NAPKINS

200 napkins box

CODE FTVPB

Customised paper napkins



METAL SUGAR HOLDER

Single box

CODE 524PZ

Metal sugar holder for table



COUNTER SUGAR HOLDER

Single box

CODE 06TCO

Decorated ceramic big cup as counter sugar holder



TRAY

Single box

CODE 06ZCO

Customized non-slip tray



SERVICE MATERIAL

A set of service materials customized according to the Caffè Cagliari style.



COFFEE CUPS

6 cups box

CODE CAFPB

Decorated ceramic cups with saucers



CAPPUCCINO CUPS

6 cups box

CODE CAPPB

Decorated ceramic cups with saucers



DECAF COFFEE CUPS

6 cups box

CODE ATDPB

Decorated ceramic cups with saucers



GLASS CUPS

2 cups box

CODE 523ST

Decorated glass cups



SMALL GLASS

6 glasses box

CODE 508CO

Decorated glass for espresso

LATTE CUPS

6 cups box

CODE 06UCO

Decorated ceramic cups with saucers



TAKE-AWAY MATERIAL

A range of products
for take-away service.



3 OZ ESPRESSO PAPER CUPS

100 paper cups box

CODE 572BS

PLASTIC LID SMALL PAPER CUPS

100 paper cups box

CODE 572CS



9 OZ PAPER LARGE CUPS TAKE AWAY

50 paper cups box

CODE 537BL

PLASTIC LID TO LARGE PAPER CUPS

50 paper cups box

CODE 537CL



TAKE-AWAY TRAY

Single box

CODE 538C4

Take away tray



TAKE AWAY KIT

Single box

CODE 06SCO

200 espresso paper cups, 200 white sugar
sachets, 200 sticks



SERVICE MATERIAL

A set of service materials customized according to the Caffè Cagliari style.



BARISTA'S PROFESSIONAL TOOLS

Professional tools to complete your work set.



LONG APRON

Single box

CODE 06XCO

100% cotton short apron
One-size



SHORT APRON

Single box

CODE 05VCO

100% cotton short apron
One-size



HARNESS APRON

Single box

CODE 05ACO

100% cotton short apron
One-size



STEEL TAMPER

Single box

CODE 503CO

Steel tamper 58 mm diameter



STEEL MILK JUG

Single box

CODE LAT60

Customized steel milk jug 60 cl



MARKETING MATERIAL

Objects and furniture
to customize
your vanue
in perfect
Caffè Cagliari style.



SQUARED CLOCK

Single box

CODE BOLPB

Wall-clock



INDOOR LED SIGN

Single box

CODE 705LD

Indoor led sign. 40 x 40 cm



PLEXIGLASS SIGN

Single box

CODE APCPB

Plexiglass outdoor sign. 24 x 35 cm



ESPRESSO CUPS PRINT

Single box

CODE QCCESP

Taylor-made print available on request



MARKETING MATERIAL

Objects and furniture
to customize
your vanue
in perfect
Caffè Cagliari style.



1909 A PRINT

Single box

CODE Q1909A

Horizontal panel 50 x 35 (h) cm



1909 B PRINT

Single box

CODE Q1909B

Horizontal panel 50 x 35 (h) cm



1909 C PRINT

Single box

CODE Q1909C

Horizontal panel 50 x 35 (h) cm



1909 D PRINT

Single box

CODE Q1909D

Horizontal panel 50 x 35 (h) cm



1909 E PRINT

Single box

CODE Q1909E

Vertical panel 35 x 50 (h) cm



1909 F PRINT

Single box

CODE Q1909F

Vertical panel 35 x 50 (h) cm



**CAFFÈ
CAGLIARI**
**THE COFFEE
PASSION
FOR OVER
110 YEARS**



CAFFÈ CAGLIARI S.P.A.

Via Emilia Est, 1129 - 41122 Modena - Italia
Tel. +39 059 376811 - Fax +39 059 367356
www.caffecagliari.it - info@caffecagliari.it