

# Caffetteria



caffè

**TIZIANO BONINI**

# The Format

**Caffè Bonini** has developed a format that aims **to revolutionize the world of cafeterias**, thanks to our Italian quality products customized in order to reach international success.

When you think of an Italian cafeteria you imagine the espresso being the absolute reference point **while for us it is just the very first stage of a voyage.** The **Italian espresso coffee is the base for making cappuccinos, caffè latte, iced cappuccinos and special coffees** that have never been seen on the market before.



Japan  
Tokyo



caffè  
TIZIANO BONINI



Japan  
Tokyo



# California Redwood



# Kazakhstan

## Almaty



# Kazakhstan

## Almaty



# The Coffee is... the protagonist

In our cafeteria the coffee is the absolute protagonist and **we promote its quality through every following brewing method:**

- Classic Espresso
- Moka
- Cold Brew
- Nitro Coffee
- Filtered Coffee
- Drip Coffee



# The Espresso

Since we are Italian, we have a deep culture and experience in making very strong and creamy Espresso coffee, but at the same time, we have also selected precious, less strong blends for **those international coffee** connoisseurs that prefer **a longer Espresso to better experience the smooth aftertastes of the product.**





# Moka

We' re currently offering the original moka in our cafes, a **typically Italian coffee maker traditionally used in our homes for decades** and proposing it in a modern formula and with modern equipment to allow customers experiencing **the true Italian taste of a home-brewed coffee.**

The coffee brewed with the moka perfectly matches with milk, creating a unique and unmistakable product, **indeed the original Italian caffelatte is made with moka pot.**

Obviously, you can also order a single moka coffee or try our peculiar and unexpected novelty, the moka cappuccino.

We' re equipping **our coffee-bars with moka-bar stations**, dedicated spaces for the preparation of moka-based products, **a detail that immediately identifies our brand and the Italian style of our project.**

# Cold Brew

Another brewing method that we offer is the cold brew, **a very long cold-water extraction**. This kind of brewing process allows to make a cold coffee with an incredible sweet and delicious taste.

Compared to other brewing methods, **the cold brew doesn't extract the bitter notes of the coffee and limits its acidity**.

Our cold brew coffee, thanks to our equipment, **will be offered either iced by itself or mixed with milk or flavoured whipped cream**.





# Nitro Coffee

Nitro coffee **is one of our strengths**, it gets drawn-off from a special draft tower similarly to a beer. It basically consists of a cold brew coffee served with the addition of pressurized nitrogen. **The resulting coffee is creamy, mildly sweet and never bitter or acidic.**

Those characteristics are given by the cold brew extraction that prevents from the risk of burning and by the very small bubbles which **are formed by the pressurized nitrogen and allow the creamy texture of the beverage.**

Nitro coffee is different from a carbonated beverage, **nitrogen bubbles are much smaller and more delicate** compared to those formed by carbon dioxide and gives **a different experience** compared to the fizziness of a beer or another fizzy drink.



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ТІАН БОН

# Filtered Coffee

Filtered coffee is probably **the most widely recognized type of brew worldwide**, indeed we offer a wide range of coffee blends for the filtered coffee to meet every possible preference of the customer.

# Drip Coffee

Last, but not least, is the drip coffee. **Different varieties of roasted coffee are kept in nitrogen-filled silos** used by the Barista to make the blend ad hoc according to the customer preferences.

A machine grinds the beans and places them under a purposely made part of our espresso machine that automatically dispenses water over the coffee and thus, making the final product.

**This freshly ground coffee retains all the organoleptic characteristics of the blend used to prepare it.**



# Special Coffees

**These are flavoured coffee with creams**, grains and topping produced by us. Each cafe has its own personality transmitted by the use of natural raw materials **without chemical flavourings**. It's hard to describe it, you just have to try them! They are available in both Hot and Ice versions. The Hot special coffees are produced with selected arabesques, milk creams and flavoured whipped creams. The Ice special coffee have a **special cold base cream we produce**.



# Flavoured Cappuccinos

Our idea **to make an unforgettable cappuccino**: we unite of our famous coffee with milk, flavoured cream in an artist creation produced by our coffee sommelier. It is a new way to drink cappuccino. The greediest can **add flavoured whipped cream, grains and toppings** to satisfy any temptation.



# Ice Cappuccinos

Recommended, but not limited to, hot weather, the Ice Cappuccino **is the modern version of the milkshakes**. Tasty and delicious, they are suitable for all ages!



# Ice Creams

Cold cream made with selected ingredients and blended with wisdom and art by our experts. **It can be tasted on its own or as an addition to coffees or cappuccinos**. They are available in the following flavours: vanilla, hazelnut, pistachio, yogurt, coffee, chocolate and peanut.





# Non-alcoholic coffee based **COCKTAILS**

We've also developed a **long series of non-alcoholic, coffee-based cocktails**, and we are not done yet!

A few examples are **the cold brew coffee-lemonade**, made with a light blend diluted with water, ice and lemon juice that produce an exceptional taste, you really need to try it to understand.

**The Espresso-Tonic** is another example; indeed, is very well appreciated for its taste combination as well as for the visual effect of the espresso shot floating on the tonic.

Our bartenders can develop special recipes **to adapt our concept to the different markets and costumes, while maintaining our identity.**

# Healthy Drinks

We have launched a **colored line of Healthy Drinks products without colorant and gluten-free**. All those products have beneficial properties thanks to their superfoods ingredients.

## Golden Milk

Turmeric: anti-inflammatory and painkiller. Recommended as a natural remedy for difficult digestion, in cases of liver disorders, for menstrual disorders, for abdominal swelling, but also for common pains, such as headache, toothache, and to stimulate the secretion of bile.

## Unicorn Milk

Ginger: digestive and anti-inflammatory. Ginger is a natural digestive anti-inflammatory, one of the most effective anti-nausea and anti-vertigo medicines.  
Spirulina algae: antioxidant and anti-inflammatory. The bright blue colour is due to spirulina which is a seaweed with antioxidant and anti-inflammatory properties and is rich in vitamins such as B12.

## Matcha and Ginseng Tea

Ginseng: tonic and stimulating. Promotes the body's ability to adapt to stress by strengthening the immune system.  
Matcha Tea: anti-stress and antioxidant. Reduces physical and psychological stress, through glutamic acid processes.



# Teas and Infusions

Besides coffee we also **included a line of leaf teas that can be tasted either hot or iced**. Inside of the cafeteria we serve the hot teas **in transparent glass teapots or, in case of take away, we can fill an empty teabag with the selected tea blend and serve it in a mug**. Regarding the iced version of our teas, **we prepare them solely in the cold-brew fashion, with long hours of infusion in cold water** to get the best possible product.

We use **two bases for those teas**, one black and one green leaf tea, then we add spices or fruit to get natural flavourings and let them rest for hours of cold-brew extraction.

Our specialized draft towers can dispense the cold tea either plain or with the addition of nitrogen, thus **creating a NITRO-TEA which resembles a draft beer and with a taste intensified by the creamy texture given by nitrogen bubbles**.





# Hot Chocolates

We offer a **special line of hot chocolates**, ranging from the classic to the spiced and flavoured ones.  
You can get them either **with or without a topping of flavoured whipped cream**.



# Bakery products

We have carefully developed **pre-mixed ingredients and flours, exclusively made in Italy**, that allow the operator to easily and quickly prepare inside of the cafeteria's workshop all the pastry products (**Cookies, Muffins, Brownies, Bigné** etc..) only by using a special oven.

All those products **are simply prepared** and baked by the employees **without requiring specialized personnel**, every day, freshly and with a very high profit margin.

About the salty products, **we have created a peculiar flour mix** that allows to bake both pizza snacks and focaccia bread to be stuffed freshly. **You can offer these typical Italian products with a high sales margin.**

The construction of the actual bar **gives a lot of space to the refrigerated pastry showcase**, right at the entrance of the cafeteria. The central part is dedicated to the cash register and the last one to the preparation of beverages and the serving of products.







Fill your croissant with our creams and jams



# Burger Ciock

A new way to approach the burgers, in a sweet gourmet version. Wow your Customers and create new occasions of consumption.

Burger Ciock is **available in the many different tastes like:** bacio (dark chocolate and hazelnut) chocolate with milk and "amaretto" dark chocolate with candied orange and cinnamon white chocolate and biscuit.

**Burger Ciock is usually served with whipped cream, ice-cream, crunches, fresh fruit, toppings, syrups or jams,** to satisfy the most demanding tastes.

# Focaccia



# Pizza



# Sandwich



# Salads



# Who are we looking for

We are looking **for partners that believe in our project and wishes to expand it in their Country.** Initially the goal is to open a first cafeteria in each Country in order to explore the market, **adapt the concept to make it suitable with the preferences of the local people,** the customers.

**Then proceed to open more coffee-houses based on the experience** accumulated from the pilot project, either by the master franchiser or other individuals later involved.

# What do we offer

We offer **our know-how** through **long years' experience in the cafeteria** sector. All the recipes, equipment and products that we offer **are the result of years of hard work during** which we have selected and created the best products on the market. We offer **assistance and support in the choice** of the location, we organize training classes in Caffè Bonini's headquarter before the opening and

afterward support.

For supplying the furniture required in the cafeteria **we only work with specialized companies** in order to offer high-value, Italian-made furnishing without an excessive cost. **Our master franchisers, besides the incomes of their own cafeterias,** will receive an entrance fee **from every future franchisee** in their area and part of the royalties.



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