

BLENDS

ESPRESSO BLEND The pride of Enne Caffè! We have been roasting espresso in Italy since 1940's blending 6 different types of beans after having them roasted individually. The espresso is a blend of beans coming from South and Central America, South East Asia and Africa. Medium dark roast.

CLASSIC BLEND Our dark roast blend pulls out all the magnificent flavor from each bean. We are one of the few company that first roast and then blend each type of coffee, so you can have an incredible full flavor of coffee while you are sipping it.

EUROPEAN BLEND This blend is a medium roast full of strong body and extra caffeine for real bold, full throttle coffee flavor. It is ideal for a morning wake up coffee.

FRENCH ROAST It creates the darkest beans, with an extremely bold flavor.

KONA BLEND Grown in the Kona Districts of the Big Island of Hawaii and known for having a consistently high quality, and for the rigorous quality control measures used in Hawaii to ensure that only the finest coffee is sold under the Kona label. The taste is smooth, creamy and sweet medium bodied with a hint of chocolate.

DECAFFEINATED

ESPRESSO DECAF Our decaf espresso beans are all decaffeinated with the Swiss water method and technology. You will taste the same full and rich flavor of our espresso but without the caffeine content.

HOUSE BLEND DECAF Same flavor of our French Roast but no caffeine thanks to the Swiss Water Method.

VANILLA NUT DECAF We use the perfect flavor of our house blend decaf adding a nice balanced Vanilla Nut flavor.

HAZELNUT DECAF We use the perfect flavor of our house blend decaf adding a nice balanced Hazelnut flavor.

FLAVORS

VANILLA NUT The classic balance of sweet and creamy vanilla with rich nutty hazelnuts.

SNICKERDOODLE Snickerdoodle coffee has flavorings that brings you to a taste of a soft sugar cookie lightly dusted with cinnamon.

JAMAICAN ME CRAZY An Island Party for Your Taste Buds! A Bold flavored coffee from an old island recipe of the Marley family. A secret blend of coffee beans flavored with Kahlua, Chocolate, Nut and Caramel.

ENGLISH TOFFEE Enjoy this traditional English favorite! A delightful blend of the flavors of rich butterscotch and creamy caramel.

ITALIAN AMARETTO Taking our hand sorted gourmet Colombian coffee beans, we mix in the wonderful flavor of the Italian liqueur, Amaretto. The amaretto extract is added to these choice coffee beans while they are still warm from roasting. This is a great coffee to drink at anytime, especially as an after dinner wake up.

HAZELNUT If you love the taste and aroma of hazelnut coffee, our hazelnut flavored coffee are just what you've been waiting for, the nutty flavor of fresh hazelnut! We use only high quality flavorings -- carefully balanced to mildly enhance the already wonderful, natural coffee.

GINSENG We added ginseng with its highly beneficial properties to our most popular coffee blend. The healing properties of ginseng have been scientifically proven to come from the abundance of natural chemicals known as ginsenosides. Our ginseng comes directly from Korea, well known to produce the most consistently high quality ginseng.

FRENCH VANILLA We've added a warm and rich, buttery vanilla flavor to our select 100% Arabica gourmet coffee blend to create a truly delectable and luxuriously sweet French Vanilla coffee you are sure to enjoy.

COCONUT & CREAM For a taste of the tropics, our version of Coconut Cream can't be beat. This coffee is creamy, soothing and satisfying.

CHOCOLATE MACADAMIA NUT Our newest flavored coffee creation as chosen by our customers in a chocolate survey. Rich Milk Chocolate with the flavor of Macadamia Nuts

CHOCOLATE RASPBERRY Rich chocolate blended with a with a bright fruity raspberry extract makes the ultimate dessert coffee.

CAFÉ DE OLLA We prepare this flavored coffee in the Mexican tradition. When brewed, it releases all the beautiful ingredients of the Mexican recipe such as an earthy mixture of Viennese-roast coffee from the Mexican Chiapas region, cinnamon, anise seeds and piloncillo (mexican dark brown sugar)

CINNAMON GINGERBREAD Gingerbread is a beloved holiday flavor, you can indulge in this sweet, cinnamon-infused flavor ...

PUMPKIN SPICE This flavored coffee features a warm, delicious flavor of spices. ... nutmeg. If you like an aromatic coffee to warm your senses, this Pumpkin Spice will tantalize you. Instead of waiting for Thanksgiving to have a delicious slice of pumpkin pie, now you can experience Pumpkin Spice year round.

PEPPERMINT CRÈME We infused with the exhilarating essence of peppermint with our Peppermint flavored gourmet coffee. Inhale just a whiff of the fresh clean scent as you raise the cup to your lips. Enjoy a little linger of flavor as you taste the coffee's finish. We are sure you will not be able to resist it as a special treat all day long!

ORGANIC

COSTA RICA As a Costa Rica organic we selected a small estate that produce little quantity but with a tremendous quality content and 100% organically grown.

JAVA These exceptional beans come from a remote area on Java where all their growing is natural, just good soil, humidity and sun. These three ingredients distinguish these coffee beans with a particular flavor difficult to even describe.

SUMATRA This organic Sumatra has been roasted medium-light in order to release its earthy characteristic that the connoisseur can taste with every sip. It is really one of the best organic on the market today.

SINGLE ORIGIN

BRAZIL This Brazilian coffee is named after the port which Brazil's famous coffees pass through, Santos yields a low acidic, light bodied brew. You will experience a pleasant aroma and a mild, smooth flavor in this premium South American coffee.

COLUMBIA There are two main regions of coffee production in Colombia: Medellín, Armenia, and Manizales (MAM) in the central region and Bogotá and Bucaramanga in the eastern mountainous region. MAM coffees are known for their heavy body, rich flavor, and fine acidity. Bogotá is less acidic than Medellín, but retains the richness and brightness. Bucaramanga is milder, often heavier bodied, and rich in flavor reminiscent of Sumatran coffees.

COSTA RICA La Minita Tarrazu estate is where our beans came from. They grow Arabica beans between 4,000 and 6,000 feet above sea level, on a plantation with a unique micro-climate, whose production has been prized in Europe for more than half a century. Well known for its smoothness and richness of the beans. We roast it medium light to exploit all the characteristic of this premium coffee.

MEXICO 5,000 ft. above sea level and near the border of Guatemala, the Mexican state of Chiapas produces a light bodied coffee which displays high floral tones reminiscent of a dry white wine.

NICARAGUA Nicaragua is a fairly new entry into the coffee export world. The SHG (Strictly High Grown) grade here is especially important, as the highest grown coffees of Nicaragua do not develop the high acidity that is associated with many Central American coffees.

SUMATRA Sumatra Mandheling coffee beans come from the Indonesian island of Sumatra. Considered as some of the smoothest coffees in the world, Sumatran beans are very low in acidity and feature a heavy body with some distinct chocolate undertone.

SMOOTHIES

CAPPUCCINO COFFEE Get ready to experience a blend of 100% Columbian coffee, alongside a perfect balance of sugar and cream. An amazing drink to satisfy the true coffee devotee.

CHOCOLATE Created for the chocolate enthusiast in all of us. Pure European dark chocolate is used to achieve this velvety, rich and decadent drink. Unlike traditional chocolate mixes, we have a high concentration of cocoa, to ensure maximum flavor. Enjoy it anytime and anywhere, hot or cold!

MOCHA The cornerstone flavor within our line. Using mountain grown 100% Arabic coffee, pure European dark chocolate, and cream to produce the results we have come to be famous for.

SPICED CHAI TEA Based on an ancient Indian recipe. We combine cinnamon, nutmeg, cloves, cardamon and other aromatic spices along with black tea. Drink it hot or ice blended, whatever suits your mood, Nourish your craving for something different, your will love it!

WHITE CHOCOLATE A chocolate lover's paradise. We use pure European chocolate for an indulgent experience surely to satisfy.

STRAWBERRY A delightful flavor profile made of sun-ripened strawberries blended with a goodness of sweet cream. A perfect treat for a warm and sunny day.

TEAS

BLACK TEA This tea is the classic natural black tea.

TROPICAL FLAVOR Whole leaf black, safflowers, marigolds, tropical and bergamot flavors

INDIAN SPICED TEA CHAI Black tea , ginger root, cinnamon, green cardamom and cinnamon, ginger and vanilla flavor.

PEACH FLAVOR Peach Flavored Tea with Peaches & Flowers.

ORGANIC CHINA PINHEAD GUNPOWDER This grade of organic gunpowder is produced from fine Chinese green tea that is painstakingly processed into tiny "pearls." The finished product is a tea with rich flavor, balanced pungency, and the smoky tones one would expect from a quality gunpowder.

12oz bags at only \$10.00 each - your organization will receive \$4.00 back per bag.

BLENDS

	Ground	Whole	Total Quantity
ESPRESSO BLEND	_____	_____	_____
CLASSIC BLEND	_____	_____	_____
EUROPEAN BLEND	_____	_____	_____
FRENCH ROAST	_____	_____	_____
KONA BLEND	_____	_____	_____

DECAFFEINATED

ESPRESSO	_____	_____	_____
HOUSE BLEND	_____	_____	_____
VANILLA NUT	_____	_____	_____
HAZELNUT	_____	_____	_____

FLAVORS

VANILLA NUT	_____	_____	_____
SNICKERDOODLE	_____	_____	_____
JAMAICAN ME CRAZY	_____	_____	_____
ENGLISH TOFFEE	_____	_____	_____
ITALIAN AMARETTO	_____	_____	_____
HAZELNUT	_____	_____	_____
GINSENG	_____	_____	_____
FRENCH VANILLA	_____	_____	_____
COCONUT & CREAM	_____	_____	_____
CHOCOLATE MACADAMIA NUT	_____	_____	_____
CHOCOLATE RASPBERRY	_____	_____	_____
CAFE' DE OLLA	_____	_____	_____
CINNAMON GINGERBREAD	_____	_____	_____
PUMPKIN SPICE	_____	_____	_____
PEPPERMINT CRÈME	_____	_____	_____

SINGLE ORIGIN

BRAZIL	_____	_____	_____
COLUMBIA	_____	_____	_____
COSTA RICA	_____	_____	_____
MEXICO	_____	_____	_____
NICARAGUA	_____	_____	_____
SUMATRA	_____	_____	_____

SMOOTHIES

CAPPUCCINO	_____	_____	_____
CHOCOLATE	_____	_____	_____
MOCHA	_____	_____	_____
SPICED CHAI	_____	_____	_____
WHITE CHOCOLATE	_____	_____	_____
STRAWBERRY	_____	_____	_____

TEAS

BLACK TEA	_____	_____	_____
TROPICAL	_____	_____	_____
INDIAN SPICED TEA CHAI	_____	_____	_____
PEACH	_____	_____	_____
ORGANIC PINHEAD GUNPOWDER	_____	_____	_____

Quantity Total _____ x \$10.00 = Total \$ _____

Name _____ Number (_____) _____ - _____

Specialty Coffee Roasting



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