

Caffé D'arte®

ITALIA COFFEE ROASTERS



NEW FLAVOR DROP!



A SWEET &
FLORAL
SPRING SIP

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AVAILABLE MARCH 25TH

800.999.5334

Honey Jasmine Latte

Size	8oz	12oz	16oz	20oz	24oz
Honey Jasmine Syrup	1 pump	2 pump	3 pumps	4 pumps	5 pumps
Espresso	2 shots			4 shots	
Steamed Milk	Fill to the rim of the cup				

1. Add syrup to cup
2. Add espresso
3. Mix shots and flavors
4. Pour steamed milk to the rim of the cup

Honey Jasmine White Mocha

Size	8oz	12oz	16oz	20oz	24oz
Honey Jasmine Syrup	½ pump	1 pump	1 ½ pumps	2 pumps	2 ½ pumps
White Chocolate	1 pump/scoop	1½ pumps/scoops	2 pumps/scoops	2½ pumps/scoops	3 pumps/scoops
Espresso	2 shots			4 shots	
Steamed Milk	Fill to the rim of the cup				

1. Add syrup and white chocolate to cup
2. Add espresso
3. Mix shots and flavors
4. Pour steamed milk to the rim of the cup

Honey Jasmine Chai Latte

Size	8oz	12oz	16oz	20oz	24oz
Honey Jasmine Syrup	1 pump	2 pump	3 pumps	4 pumps	5 pumps
Chai Tea	Fill Cup Halfway				
Steamed Milk	Fill to the rim of the cup				

1. Pour chai liquid and milk into a steaming pitcher
2. Add syrup
3. Steam mixture
4. Pour steamed mixture to the rim of the cup