



# Caffé D'arte<sup>®</sup>

ITALIA COFFEE ROASTERS 

Recipe Cards

*Fall 2025*

# Ginger Spiced Mocha

## Garnish:

Size	8oz	12oz	16oz	20oz	24oz
Chocolate Pumps	½	1	1½	2	2½
Ginger Pumps	1	2	3	4	5
Espresso Shots	2			3	4
Steamed Milk	Fill to the rim of the cup				

## Preparation:

1. Add flavor
2. Add espresso and stir to melt chocolate sauce
3. Pour latte art to the rim of the cup

# Iced Ginger Spiced Mocha

## Garnish:

Size	12oz	16oz	20oz	24oz
Ice	Fill cup to rim			
Cold Milk	Fill cup Leave room for espresso & flavor			
Chocolate Sauce Pumps	1	1½	2	2½
Ginger Pumps	2	3	4	5
Espresso Shots	2		3	4

## Preparation:

1. Fill cup with ice
2. Add cold milk and ginger
3. In a mixing cup, stir espresso and chocolate sauce
4. Pour espresso/chocolate mix into cup
5. Stir

# Dirty Ginger Chai

## Garnish:

Size	8oz	12oz	16oz	20oz	24oz
Liquid Chai	Half the cup size				
Steamed Milk	Half the cup size				
Ginger Pumps	1	2	3	4	5
Espresso	2			3	4

## Preparation:

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

# Iced Dirty Ginger Chai

Size	12oz	16oz	20oz	24oz
Ice	Fill cup to rim			
Cold Milk	Fill cup half way after ice			
Chai (liquid)	Fill cup after ice & milk (leave room for espresso)			
Ginger Pumps	2	3	4	5
Espresso	2		3	4

**Garnish:**

**Preparation:**

1. Fill cup with ice
2. Add flavor
3. Fill cup half way with cold milk
4. Add chai to fill cup leaving room for espresso
5. Add espresso
6. Stir

# Ginger Rush Espresso Soda

Size	12oz	16oz	20oz	24oz
Ice	Fill cup to rim			
Ginger Pumps	2	3	4	5
Vanilla Syrup	2	3	4	5
Soda Water	Fill cup Leave room for cream (if requested)			
Espresso	2	3	4	
Heavy Cream	Top with a splash			

## Preparation:

1. Fill cup with ice
2. Add ginger and vanilla
3. Add soda water
4. Add espresso and stir
5. Top with a splash of heavy cream

**Iced Only**