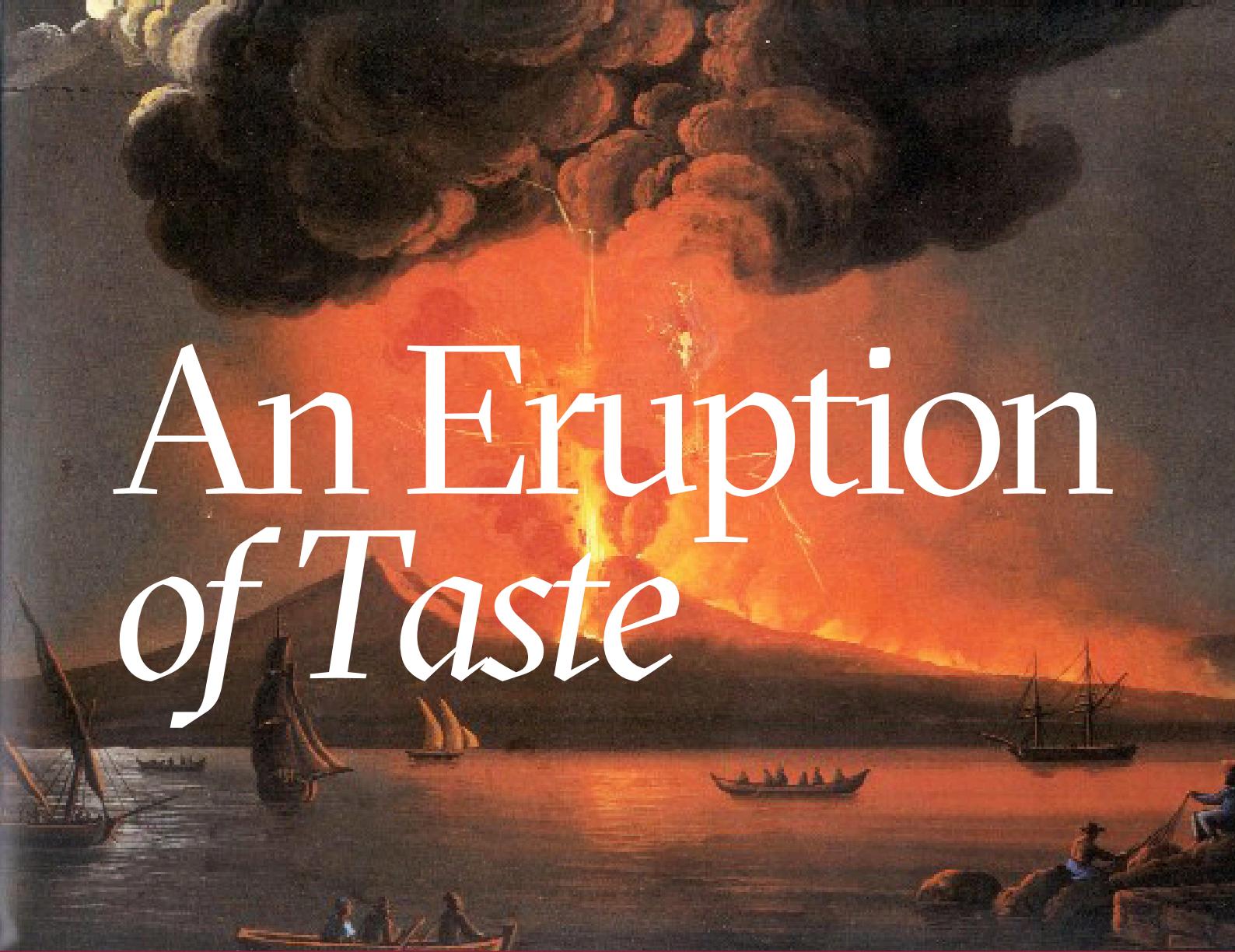




catalogue 2025-2026



An Eruption of Taste

History

Born from the economic uncertainty of the 2009 crisis, Caffè Pompeii ignited a new path for our family. Our journey began with a departure from our former lives in commercial brokerage and was inspired by travels to the Canary Islands, where we fell in love with coffee. This passion led us to redefine our company, dedicating ourselves to the world of green coffee importation and mastering various roasting methods, from ancient Neapolitan traditions to modern industrial techniques.

This evolution gave rise to our unique approach, **Torrefazione 2.0**, a philosophy built on respecting specialized knowledge. While we pour our expertise into product creation, sales, and post-sales service, we partner with historical, certified companies for roasting, packaging, and logistics. This collaborative model is our secret to the perfect cup, embodying the very essence of our brand: a seamless blend of tradition and innovation.

Why choose *Caffè* *Pompeii?*



Why choose Caffè Pompeii?
We like to answer with facts and on-field experience.

So the correct question is, "Why did our customers choose Caffè Pompeii?"

Why do hundreds of shopkeepers in Italy and around the world choose our way of conceiving coffee?"



territory - history connection

We come from the ancient city of Pompeii, a place rich in art, a crossroads of ideas and cultural ferment. In this lively context, we have combined tradition and modernity. Our territory, its history, has taught us to value tradition with an innovative point of view. Build on our history and create a new one! Draw from our experiences and the thousands of visitors our city welcomes every year, combine them and create something unique and original!

Something unique and original that translates into the packaging of our products. The design we have studied, in fact, embraces history through the characters used for our logo, whose icon recalls the stylization of Vesuvius according to the colors of our land: Pompeian red and the green of Vesuvius. The characters used trace the ancient baptismal font of those found in the ancient ruins of the city of Pompeii. These factors, combined with an elegant and modern choice of white for our boxes, create an irresistible mix of tradition and innovation.

Innovation in the product method



The roasting of the beans is carried out according to the ancient Neapolitan tradition, the so-called "slow roasting."

The magic is completed when the ancient method is combined with the innovation of "hot air roasting" whose parameters are constantly monitored by an optical reader that establishes the perfect roasting curve that makes the beans completely roasted and never burnt.

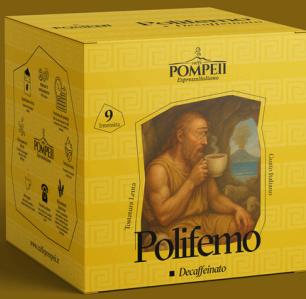


Marketing according to new trends

Caffè Pompeii has a young internal marketing team. Our team is always attentive to brand promotion through social media, constantly studies initiatives and promotions, and tries to plan campaigns customized to the needs of our customers, totally personalizing their experiences like a wonderful tailored suit.

Caffè Pompeii constantly monitors new forms of marketing because we know that advertising is fluid and changing, just as we know that every customer has different needs.

Our blends



Excepteur sint occaecat cupidatat non proident, sunt in culpa qui officia deserunt mollit anim id est laborum.



Atena

Extraordinarily dark and creamy

Roast



Bitterness



Acidity



Body



Intensity 13

70% Robusta 30% Arabica

Atena is a blend composed of four different Arabica and Robusta coffees. This blend was created to pay homage to the vast cultural heritage of Naples.

The washed Robusta and Latin American Arabica varieties give this blend a balanced, clean, and creamy taste. The dark roast chosen for this blend is typical of Southern Italy, carrying with it Arab and African influences.

Coffee beans
250 g - 1 kg
vacuum-packed bag

Coffee pods
Compatible with:
Nespresso - E.S.E. pods - Fap - Blue
- Unosystem - Bialetti - Amodomio



Penelope

Powerful and full of contrasts

Roast



Bitterness



Acidity



Body



Intensity 9

40% Robusta 60% Arabica

Penelope is the blend that best represents Italian coffee shops. The predominance of high-altitude Brazilian Arabica and Robustas from India gives this blend malty, dried fruit, and spicy profiles with a subtle acidity.

The roasting technique used is split-roast, where one portion of the blend is roasted slowly and for a longer duration, while the other portion is roasted lighter. This specific process allows the distinct characteristics of the Arabica and Robusta components to be maintained.

Coffee beans
250 g - 1 kg
vacuum-packed bag

Coffee pods
Compatible with:
Nespresso - E.S.E. pods - Fap - Blue
- Unosystem - Bialetti - Amodomio



Circe

Harmonious balance and dense body

Roast



Bitterness



Acidity



Body



Intensity 6

80% Arabica 20% Robusta

Circe gold arabica is a rich and unique Espresso with a surprising bouquet of aromas. The blend of South American Arabica beans and a touch of Robusta gives it unique notes of cereal, chocolate, and caramelized malt, creating a deep and surprisingly vigorous espresso.

Coffee beans
250 g - 1 kg
vacuum-packed bag

Coffee pods
Compatible with:
Nespresso - E.S.E. pods - Fap - Blue
- Unosystem - Bialetti - Amodomio



Ulisse

Extraordinarily dark and creamy

Roast



Bitterness



Acidity



Body



Intensity 13

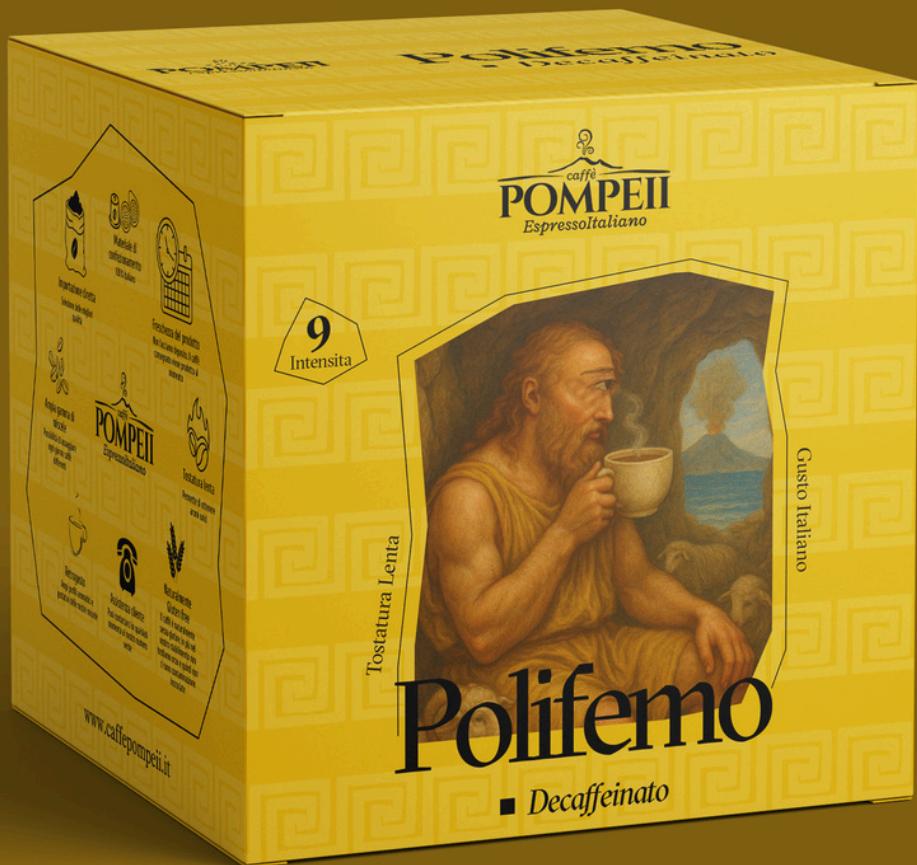
100% Robusta

Ulisse extra strong taste is a blend born from the bold meeting of different Robusta beans from India, Uganda, and Central Africa. The fine grind and slow, prolonged roasting give it a strong aroma with distinct hints of roasting, providing a pleasant bitterness with peppery notes.

Ground coffee
250 g vacuum-packed bag

Coffee beans
1 kg

Coffee pods
Compatible with:
Nespresso - E.S.E. pods



Polifemo

Powerful and full of contrasts

Roast



Bitterness



Acidity



Body



Intensity 6

50% Robusta 50% Arabica

Polifemo decaf is a blend made from coffees originating in South America and East Africa. Caffeine is extracted through a completely natural water washing process that preserves and guarantees the authentic flavor of a great espresso.

The light and slow roast gives this coffee notes of dark chocolate while retaining a pleasant acidity.

Coffee beans
250 g - 1 kg
vacuum-packed bag

Coffee pods
Compatible with:
Nespresso - E.S.E. pods - Fap - Blue
- Unosystem - Bialetti - Amodomio



Giove

Extraordinarily dense and intense

Roast



Bitterness



Acidity



Body



Intensity 13

80% Robusta 20% Arabica

Polifemo Strong taste is a blend born from the bold meeting of an Indian and a Ugandan Robusta with a Central American Arabica. The fine grind and slow, prolonged roasting give it a strong aroma with clear hints of licorice, spices, and cocoa beans.

Ground coffee

250 g

- vacuum-packed bag
- aluminum can

Coffee beans

250 g - 1 kg

Coffee pods

Compatible with: Nespresso



Diomedé

The Classic Italian

Roast



Bitterness



Acidity



Body



Intensity 9

50% Robusta 50% Arabica

Diomede is a blend born from fine selections of Arabica beans from various regions of Latin America, and a Robusta from India.

The traditional roasting and fine grind give this coffee a pleasantly balanced taste and a creamy texture. The aroma reveals notes of chocolate and toasted malt, along with hints of vanilla.

Ground coffee

250 g

- vacuum-packed bag
- aluminum can

Coffee beans

250 g - 1 kg

Coffee pods

Compatible with: Nespresso



Enea

Extraordinarily dense and intense

Roast



Bitterness



Acidity



Body



Intensity 6

95% Arabica 5% Robusta

Enea is our Arabica blend, a combination of the most sought-after Arabica beans from South and Central America. Compared to the other blends in the range, Enea has a lighter roast, giving the coffee just the right amount of body and a velvety texture. The aroma has hints of orange blossom and jasmine, with pronounced notes of caramel and cereal.

Ground coffee

250 g

- vacuum-packed bag
- aluminum can

Coffee beans

250 g - 1 kg

Coffee pods

Compatible with: Nespresso

Products list

Coffee beans 1 kg - bag	Ulisse	Giove	Diomede	Enea
COD EAN	CG000 8057960850000	CG001 8057960850024	CG002 8057960850031	CG003 8057960850017
QT X BOX	6 X 1 KG			
BOXES X LAYER	12	12	12	12
LAYER X PALLET	7	7	7	7
QT X PALLET	504	504	504	504

Coffee beans 1 kg - bag	Polifemo	Atena	Penelope	Circe
COD EAN	CG004 8057960850048	CG005 8057960850550	CG006 8057960850567	CG007 8057960850574
QT X BOX	10 X 1 KG	6 X 1 KG	10 X 1 KG	10 X 1 KG
BOXES X LAYER	9	9	9	9
LAYER X PALLET	6	10	6	6
QT X PALLET	540	540	540	540

Coffee beans 250 g - bag	Ulisse	Giove	Diomede	Enea	Polifemo	Atena	Penelope	Circe
COD CG25 EAN 8057960850	000 611	001 437	002 444	003 420	004 468	005 581	006 598	007 604
QT X BOX	36	36	36	36	36	36	36	36
BOXES X LAYER	9	9	9	9	9	9	9	9
LAYER X PALLET	6	6	6	6	6	6	6	6
QT X PALLET	1944	1944	1944	1944	1944	1944	1944	1944

Products list

Ground coffee aluminum can	Giove	Diomede	Enea
COD EAN	CMT001 8057960850369	CMT002 8057960850376	CMT003 8057960850383
QT X BOX	12 x 250 g	12 x 250 g	12 x 250 g
BOXES X LAYER	8	8	8
LAYER X PALLET	10	10	10
QT X PALLET	960	960	960

Ground coffee 250 g	Ulisce	Giove	Diomede	Enea
COD EAN	CM000 8057960850543	CM001 8057960850390	CM002 8057960850406	CM003 8057960850413
QT X BOX	24 x 250 g			
BOXES X LAYER	8	8	8	8
LAYER X PALLET	10	10	10	10
QT X PALLET	1920	1920	1920	1920

Nespresso self-protected* plastic or aluminum	Ulisce	Giove	Diomede	Enea	Poseidone
COD EAN	CNESP004 8057960850055	CNESP003 8057960850062	CNESP001 8057960850079	CNESP005 8057960850086	CNESP002 8057960850093
QT X BOX	10 CPS MASTER 12 BOX	10 CPS MASTER 12 BOX	10 CPS MASTER 12 BOX	10 CPS MASTER 12 BOX	10 CPS MASTER 12 BOX
BOXES X LAYER	28	28	28	28	28
LAYER X PALLET	13	13	13	13	13
QT X PALLET	4368	4368	4368	4368	4368

Products list

 ESE PODS ESE SERIES	Ulisse	Atena	Penelope	Circe	Polifemo
COD EAN	ESE000 8057960850154	ESE001 8057960850161	ESE002 8057960850178	ESE003 8057960850185	ESE004 8057960850192
QT X BOX	150 PC				
BOXES X LAYER LAYER X PALLET QT X PALLET	9 16 114	9 16 114	9 16 114	9 16 114	9 16 114

ESPRESSO PONIT* NESPRESSO* AMODOMIO*	Atena	Penelope	Circe	Polifemo
COD EAN: EP EAN: N EAN: AMM	001 8057960850208 8057960850307 8057960850246	002 8057960850215 8057960850314 8057960850253	003 8057960850222 8057960850321 8057960850260	004 8057960850239 8057960850109 8057960850277
QT X BOX BOXES X LAYERS	100 19	100 19	100 19	100 19
LAYER X PALLET QT X PALLET	6 114	6 114	6 114	6 114



ESPRESSO PONIT*
SERIES: EP



NESPRESSO*
SERIES: N



AMODOMIO*
SERIES: AMM

*	Atena	Polifemo
COD EAN: U EAN: ARM EAN: DG EAN: CBI EAN: CY	001 8057960850284 8057960850529 8057960850116 8057960850291 8057960850055	004 8057960850147 8057960850499
QT X BOX	100 CPS	100 CPS
BOXES X LAYER LAYER X PALLET QT X PALLET	19 6 114	19 6 114



BIALETTI*
SERIES: CBI



CAFFITALY* - K-FEE* - VERISMO*
SERIES: CY



UNOSYSTEM*
SERIES: U



AROMAVERO* - FIORFIORECOOP*
SERIES: ARM

* THE TRADEMARK IS NOT OWNED
BY THE COMPANY OR ANY
COMPANIES ASSOCIATED WITH IT

Marketing products



T001	T002	T003	T004	TAB01	TAB02
6 x BOX	6 x BOX	6 x BOX	6 x BOX	6 x BOX	6 x BOX
24 BOX LAYER	24 BOX LAYER	24 BOX LAYER	24 BOX LAYER	24 BOX LAYER	24 BOX LAYER
27 X 15 X 10H	30 X 20 X 13H	20 X 15 X 8H	25 X 25 X 17H	25 X 25 X 5H	50 X 50 X 5H

KIT 150	Z10 KG
150 SUGAR PACKET	
150 WOODEN SPOON	10 KG SUGAR PACKET
150 PAPER CUP	
16 BOX LAYER	9 BOX LAYER
30 X 20 X 10H	40 X 26 X 20H

Horeka pod machine



Technical data

- Body made of steel sheet metal, painted with thermosetting epoxy powders.
- Two independent coffee dispensing groups.
- Professional swivel steam wand.
- Hot water dispensing wand.
- Upper cup-warming tray.
- Pressure gauge.
- 5-liter tank with water level indicator and automatic shut-off when water is low.
- Two independent coffee heat exchangers with 650W heating elements each.
- A 1.7-liter stainless steel boiler for hot water and steam supply.
- Power supply: 420/240 V - 50/60 Hz
- Total installed power: 2700 W
- NET WEIGHT: 28.5 kg
- GROSS WEIGHT: 32.5 kg



L.& g . srl

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