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PARISI CAFE IS OPEN FOR BUSINESS IN UNION STATION

KANSAS CITY, Mo. – Kansas City-based Parisi Artisan Coffee opened its first café in the city’s historic Union Station with a commitment to serving coffee brewed-by-the-cup.

The local artisan coffee roaster has been selling its various blends of 100-percent Arabica bean, drum-roasted coffee in local grocery stores for five years, as well as custom blends for a number of well-known area restaurants. The new coffee shop, Parisi Café, features its own coffee as well as barista-prepared lattes, cappuccinos, iced coffees and more – all freshly brewed for each order. The Café opened September 1 and is open Monday through Friday 7 a.m. through 6 p.m. and 8 a.m. to 6 p.m. Saturday and Sunday.

“We are thrilled to have opened our first coffee shop in Union Station and to be a part of this thriving Kansas City business community,” said Joe Paris, co-founder of Parisi Coffee. “We have established a successful brand in the metropolitan area, have built a loyal following of customers, and look forward to what is ahead for us now with a retail location.”

The 1,200-square-foot cafe is adjacent to the Grand Hall on the main level of Union Station at 30 W. Pershing Road, Kansas City, Mo. The store features a retail section of Parisi Coffee by the bag and other coffee products such as coffee mugs and Parisi’s own brew-by-the-cup coffee makers. There is seating inside the coffee shop, private meeting space in the back as well as tables outside the café in the Union Station’s main plaza.

Because Parisi Coffee was founded on flavor distinctions with a brand focus spotlighting coffee and culinary pairings, the Café includes quick-serve breakfast and lunch items that all pair-well with Parisi coffees and complement the nearby, full-service Union Café restaurant.

The stores design creates a unique experience for the coffee customers. The theme combines pieces of history from the old Harvey Coffeehouse (which was located in the exact location of the new Parisi Café) with modern design elements, light fixtures, cabinetry and finishings.

“This is our flagship location and we are honored to be located inside Kansas City’s historic Union Station.” said Paris. “We are looking to open other locations in Kansas City as well.”

The Café is arranged so that customers place their orders at an uncluttered counter and watch as their coffees are brewed and prepared for them using a pour over, brew-by-the-cup coffee making process. Parisi Cafe also offers seasonal items, traditional Italian sodas made with house-made syrups, frittatas, made fresh daily in the café and more. In addition, several locally-made desserts and fresh pastries are featured items on the Café menu.

Parisi Café introduces an espresso-gelato combination to the local scene. Called Affogato, this popular Italian drink mixes a shot of espresso with a variety of flavors of gelato to create a thick, creamy drink or ice cream sundae.

About Parisi Artisan Coffee

Parisi Artisan Coffee was founded in 2006 in Kansas City, Mo. by a longtime local Italian family who had established several successful artisan food companies under the parent company, Paris Brothers Inc. In addition to nearly 4,500 artisan foods imported, manufactured and distributed in Midwest retail and grocery stores, the company specializes in manufacturing artisan-style specialty coffee with a passion for Italian espressos. All Parisi coffees are small batch roasted using a unique roasting technique called drum roasting at the company's Kansas City production facility off Southwest Boulevard near downtown. Parisi Artisan Coffee is available at Midwest regional food stores as well as served at fine Kansas City area restaurants.

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