ESPRESSO CUCINA

INTEGRATED COMMUNICATIONS AND PROMOTIONS PLAN

DESCRIPTION

Re-Open Under New Ownership (Formerly Espresso Pizza)

Expresse Cucine is open for business again after 4 months of being closed for a major face lift. The Italian restaurant has been a fixture in the Ocean Beach community since the early 70's?

Ohris Stavnos and his wife Adriana Alceraz purchased the restaurant when the former owner decided to self and retire. The couple also owns The Olive Tree Marketplace right next door on the corner of Sunset Cliffs Bouleverd and Narragansett Avenue. The Stavros family has been in business in Ocean Beach since the 40's when Mr. Cristos Stavros first owned and operated what was the "Corner Mait Shop" on Newport Avenue.

Now Chris and Adriana have taken the best of what Espresso had to offer and made it better with a fresh new look and high quality menu ingredients. The interior evokes a casual and relaxed urban feel. The well artwork, outdoor signage, and the tables are all made by local artists.

The menu offers an affordable selection of salads * pastas * entrees * pizza. Guesta are wetcoming the "create your own pizza" concept. They're also hooked on traditional favorities such as chicken picatta, speghetti and meetballs, and the lessigns which is the house specialty.

The employees you know and love are still here and ready to provide an excellent dining experience!

BRAND ELEMENTS

- Slogan: "Classic and Contemporary Italian Cuisine"
- Tagline: "New Look, New Chef, New Menu"
 - Espresso Cucina means "Fast Kitchen" in Italian
 - Image consistent with Ocean Beach local community vibe
 - Quality food at an affordable price
 - Familiar faces





TARGET CUSTOMER PROFILES

SEGMENT ONE YOUNG AND SINGLE

- M/F 20-30
- Income \$30K-\$60K
- •Live in Ocean Beach, go to college or entry level professional, active, purchase Happy Hour menu items



SEGMENT TWO

NEW COUPLES AND FAMILIES

- M/F 30-50
- Income \$50K-\$80K
- Live in Ocean Beach, working professionals with young children, weekly regulars



CUSTOMER PROFILE CONTINUED

SEGMENT THREE ESTABLISHED FAMILIES AND EMPTY NESTERS

- M/F 40-60
- INCOME \$80K+
- Live in Point Loma, lawyers, doctors, real estate, travel, purchase higher end items



SEGMENT FOUR TOURISTS

- M/F ALL AGES
- VARIED INCOMES
- Visiting from all over the world, often purchase appetizers or share entrees, reached through Visitor's Guide ads and OBMA



SWOT ANALYSIS

Strengths:

- No Rent Cost
- High Quality Ingredients
- Highly Experienced Chef
- More Money for Advertising
- Association with Olive Tree Marketplace

Weaknesses:

- Association with Brand Image of Espresso Pizza
- Association with Coffee
- Disconnect between Marketing Manager and Owners

Opportunities:

- Tourist Market in Summer
- Increase Brand Awareness
- Increase Market Share
- Build Social Media
- Build Happy Hour and Daily Specials

Threats:

- Old owner holding a grudge (keeping website for Espresso Pizza active with no menu)
- Neighborhood locals reluctant to change
- Inconsistency in Traditional Ads

POSITIONING MAP

"To the Ocean Beach diner, Espresso Cucina is the Italian restaurant that provides upscale, high quality Italian cuisine at affordable prices."

High Quality



Low Quality

SELLING PREMISE

- Comfortable and Familiar Dining Experience
- Innovative Menu with Fresh Ingredients
- Highly Experienced Head Chef and Service Manager
- Independently and Locally Owned
- Happy Hour and Daily Specials
- Contemporary Wine and Craft Beer Selection







MESSAGE STRATEGY CHART

Message Strategy

Affective Conative Cognitive

Appeals

Rational:

High Quality and Affordable

Emotional:

Community Fixture

Locally Owned

Familiar faces

Scarcity:

Happy Hour

Daily Deals

Summer Menu

Creative Brief/Message Theme

"Classic and Contemporary Italian Cuisine"

Means-End Chain

Attributes: Trendy Menu
Items, Quality Organic
Ingredients, Familiar
Elements, Affordable Prices
Personal Values:
Excitement, Fulfillment,
Social Acceptance,
Wisdom

Leverage Point:

Relevant, Healthy, Community Involvement, Save Money

Executional Framework

Slice of Life:

Customers desire food/drink and dining out on a budget and Espresso Cucina provides

Testimonials:

Local resident's and regular's positive WOM enforcement improves credibility

Spokespersons:

Chris, Adriana, and Eleni Stavros

TRADITIONAL MEDIA STRATEGY







NEW MEDIA STRATEGY

See At Priends



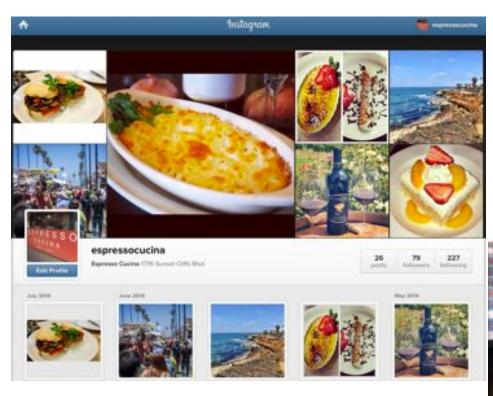
April of Joseph Service and Survice Service Se

Facebook – Friend Page for start up traction and events



Facebook – Fan Page Gain Likes and Positive Reviews

NEW MEDIA STRATEGY



Twitter

@espressocucina

#HappyHour #Italian #wine

#craftbeer #pizza

Instagram
@espressocucina
#OceanBeach #PointLoma
#SanDiego



EVENT INFORMATION 2ND ANNUAL OCEAN BEACH



ESPRESSO

CUCINA

1776 Sunset Cliffs Blvd, OB 92107 (619)224-2227

www.EspressoCucina.com

Dinner for Two \$25.00*

House Salad

One Large: Romaine, tomatoes, garbanzo
beans, carrots, red wine and
herb vinaigrette

Pizza 14 inch with your choice of three toppings

Dessert One dessert of your choice

Dinner for Two \$35.00*

House or Ceesar Salad Choice of large house salad with red wine vinsignette or a Ceasar Salad to split

Choice of Entree
Lesagne, spinach ravioli vcPorcini cream
sauce, chicken parmesan
or
Shrimp Fra Diavolo

Dessert One dessert of your choice

"Dine in only Yex, Tip, and Bruerages not included Not walld with any other after or promotion

EVENT INFORMATION

POINT LOMA SUMMER CONCERT SERIES SPONSORSHIP





PRESS INFORMATION

PRESS RELEASE IN THE PENINSULA BEACON



FOR MORE INFORMATION OR PICTURES IN HIGH RESOLUTION CONTACT ESPRESSOCUCINA@GMAIL.COM OR VISIT WWW.ESPRESSOCUCINA.COM