

# ITALIAN COFFEE CHEAT SHEET!

ITALIAN NAME	DESCRIPTION
CAFFE'	SIMPLE SINGLE SHOT ESPRESSO!
CAFFE' MACCHIATO	ONE SHOT OF ESPRESSO WITH A DROP OF FOAMY MILK
CAFFE' RISTRETTO	IS A SMALLER SHOT OF ESPRESSO!
CAFFE' LUNGO	IT IS ONE SHOT OF ESPRESSO WITH A LITTLE MORE WATER
CAFFE' CORRETTO	ESPRESSO WITH A SHOT OF BOOZE OF YOUR CHOICE (USUALLY SAMBUCA OR GRAPPA)
CAFFE' DECA (OR JUST DECA)	DECAF ESPRESSO
CAFFE' D'ORZO	THIS IS NOT REALLY COFFEE BUT IT IS ROASTED BARLEY TOASTED, GROUND, AND BREWED. THIS IS BECOMING REALLY POPULAR LATELY AND IT CAN ALSO BE ENRICHED WITH GINSENG. TO MAKE THIS EVEN MORE CONFUSING YOU CAN ASK FOR IT IN 2 DIFFERENT WAYS TAZZA GRANDE (BIG CUP) OR TAZZA PICCOLA (SMALL CUP).
CAFFE' DI MOKA	ESPRESSO MADE WITH A STOVE TOP COFFEEMAKER
CAPPUCCINO	SAME AS EVERYWHERE ELSE, BUT NEVER AFTER 11 AM!
LATTE MACCHIATO	THE NORTH AMERICAN EQUIVALENT OF A LATTE
CAFFE' AMERICANO	THE NORTH AMERICAN EQUIVALENT OF AN AMERICANO