



Terminology Guide

Basic Definitions of the Most Common Espresso Based Drinks

Caffe Americano – Single espresso with hot water.

Caffe Breve' – Prepared in the same manner as a caffe latte, but substitute half-and-half for milk.

Caffe con Panna – Single espresso brewed directly into an espresso cup topped with a dollop of whipped cream.

Caffe Latte – Single espresso with steamed milk topped with a small amount of foam.

Caffe Macchiato – Single espresso brewed directly into an espresso cup topped with a dollop of foamed milk.

Caffe Mocha – Single espresso, chocolate powder, steamed milk and topped with whipped cream.

Cappuccino – Single espresso with equal parts steamed milk and foamed milk. Traditionally served in a 5 or 6 oz. porcelain cup.

Espresso – Single “shot” of espresso brewed *directly* into a porcelain espresso cup and served with sugar and a demitasse spoon.

Flavored Latte – Prepare in the same manner as a caffe latte, but add the appropriate amount of syrup to espresso before adding the steamed milk.

Steamers – No espresso. Steamed milk flavored with syrup.

