# Espresso Yourself Coffee Drink Descriptions

We have but one goal, one passion, when it comes to making coffee at Espresso Yourself, and that is to do it in a traditional way that doesn’t cut corners. In other words, to make coffee that would make an Italian smile.

~ Antonio Romano  
CEO, Espresso Yourself

## Espresso

**Espresso.** Two-thirds of a demitasse of espresso coffee, usually drunk with sugar.

**Espresso Romano.** Espresso served with a twist of lemon on the side.

**Espresso Ristretto** **(Short)**. The restricted or short espresso carries the "small is beautiful" espresso philosophy to its ultimate: The flow of espresso is cut short at about 1 1/4 ounces or one-half of a demitasse, producing an even denser, more perfumy cup of espresso than the norm.

**Espresso con Panna.** A single or double serving of espresso topped with whipped cream in a 6-ounce cup, sprinkled with a dash of unsweetened cocoa powder.

**Double Espresso**. 3 to 5 ounces of straight espresso, made with twice the amount of ground coffee as a single serving.

**Americano.** A single serving of espresso with hot water added to fill a 6-ounce cup. The Americano allows a regular 1 1/4-ounce serving of espresso to preserve its integrity and perfume, while stretching it to 5 or 6 ounces by adding the hot water.

**Depth Charge.** A cup of drip coffee with a single shot of espresso dropped into it. Definitely a stealth drink.

## Cappuccino

**Cappuccino.** One serving of 2 ounces of espresso topped by hot milk and froth. Good cappuccino consists of about one-third espresso, one-third milk, and about one-third foam, in a heavy 6-ounce cup. At Espresso Yourself, we make Cappuccino like it’s done In Italy: the milk is not frothed as thoroughly as in most places in the United States. This creates a richer, more soupy foam that comingles with the espresso, rather than floating on top of it, as is often the case with the lighter, drier froth typical of other American cafés. Some people refer to this as “wet” and a lighter, frothier foam as “dry.”

**Double Cappuccino.** 3 ounces of uncompromised espresso, brewed with double the usual amount of ground coffee, topped with 3 to 5 ounces of hot milk and froth, with emphasis on the froth. Served in an 8-ounce cup. Other coffee places do not double the amount of espresso grounds, they just force twice as much water through one serving of grounds, which makes for a bitter, watery drink.

**Triple Cappuccino.** Simply three cappuccinos, usually served in a 12-ounce mug or 16-ounce glass, made with three doses of ground coffee.

## Caffe Latte

**Caffe Latte.** One or two shots of espresso and about three times as much hot milk, in a big bowl or wide-mouthed glass, topped with a short head of froth. Caffe latte has a greater proportion of milk to coffee than a cappuccino does, and tastes weaker and milkier. The milk and coffee should be poured simultaneously, from either side of the bowl or glass.

**Double Caffe Latte.** The amount of ground coffee is doubled and the amount of coffee brewed is doubled. The amount of hot milk and froth remains enough to fill a 16-ounce glass. As with the single caffe latte, the head of froth should be modest, and the drink still relatively milky.

**Triple Caffe Latte.** See above. Simply a very strong caffe latte, made with three servings of espresso brewed with a triple dose of ground coffee, together with enough hot milk and froth to fill a 16-ounce glass.

**Mocha Latte.** A taller, milkier version of the classic mocha (see above). One part properly strong espresso, one part properly strong chocolate, and three parts milk and froth. This drink is milkier, taller, and more muted than the classic mocha, but still rich enough to satisfy.

## Macchiato

**Espresso Macchiato.** A serving of espresso "stained"' (macchiato) with a small quantity of hot, frothed milk. Served in the usual espresso demitasse.

**Latte Macchiato.** A glass filled with hot frothed milk, into which a serving of espresso has been slowly dribbled. The coffee colors, or stains, the milk. The espresso is poured into the milk and froth, creating a layered effect as viewed through the serving glass. This drink is presented with a relatively short head of froth.

## Regional

**Caffe Mocha.** One serving ( 1 1/4 ounces) of espresso, mixed with about 2 ounces of very strong hot chocolate, topped with hot frothed milk. The milk is added last, and it is usually served in an 8-ounce mug. With a classic mocha the hot chocolate is made very strong, so it can hold its own against the espresso and milk. Other cafés in America simply add chocolate fountain syrup to a caffe latte and call it a Mocha. Not Espresso Yourself! We do it the more traditional way—you can taste the difference.

**Café Au Lait.** A drink made with about half American-roast, filter coffee, and about half hot milk and froth, usually served in a 12- or 16-ounce glass or bowl. The proportion of coffee to milk has to be larger than with the espresso-based caffe latte, because American filter coffee is so delicate in flavor and light in body compared to espresso.

## Iced

**Iced Cappuccino.** Made with a single or double serving of freshly brewed espresso poured over crushed ice, topped with an ounce or two of cold milk, then some froth (not hot milk) from the machine to top it off. This drink should always be served in a glass. The triple contrast of coffee, milk, and froth, all bubbling around the ice, makes a pleasant sight on a hot day.

**Espresso Granita.** Traditional Italian-American granitas are made by freezing strong, unsweetened or lightly-sweetened espresso until it is slushy, removing it from the freezer, mixing it, putting it back in the freezer again, and repeating this process until a wonderfully grainy consistency is achieved. This strong, dark icy stuff is served in a parfait glass or sundae dish topped with lightly sweetened whipped cream. During the summer, we have a Granita Warden, who regularly takes out the dark espresso slush and stirs it to keep its texture.

**Granita Latte, Granita.** The granitas now popular in the United States are tall blender drinks that combine espresso, milk, sugar, and sometimes vanilla. The best are made fresh on demand in a commercial blender. Icy cold but laced with the perfume of just-brewed espresso, these can be splendid summer drinks. Less successful are granitas produced by dispensing machines, the kind with big see-through tanks filled with various colors of slush. Dispensing-machine granitas typically are made with either stale espresso or pre-made espresso concentrates. They tend to be flat and cloying compared to the fresh-made blender versions.