

Espresso drinks chart

Drink	What it is	Typical size	Ingredients
Ristretto	Short, concentrated shot (about 1:1–1:1.5)	15–25 ml	Espresso only
Espresso	About 1:2 brew ratio, 25–30 s	25–40 ml	Espresso only
Lungo	Longer pull, about 1:3 or more	50–90 ml	Espresso only
Doppio	Double shot	50–70 ml	Espresso only
Americano	Espresso topped with hot water	150–250 ml	Espresso + water
Long black	Hot water first, espresso on top (keeps crema)	120–180 ml	Water + espresso
Macchiato	Espresso “marked” with a spoon of foam	40–60 ml	Espresso + foam
Cortado	Espresso with roughly equal steamed milk	90–120 ml	Espresso + milk
Flat white	Double espresso with thin, velvety microfoam	150–180 ml	Espresso + microfoam
Cappuccino	Espresso, steamed milk and thick foam in roughly equal parts	150–180 ml	Espresso + milk + foam
Latte	Espresso with plenty of steamed milk and a thin foam layer	240–350 ml	Espresso + milk
Mocha	Latte with chocolate	240–350 ml	Espresso + chocolate + milk
Affogato	Espresso poured over ice cream	1 shot + 1 scoop	Espresso + ice cream

Typical sizes and ratios; cafés vary.

Notes
