

# 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.