# **UP TO 19 BEVERAGES** AT YOUR FINGERTIPS



19 traditional and country-specific pre-set recipes that you can freely tailor around your preferences to create your own «à la carte» menu

#### RISTRETTO

COFFEE 30ml



An espresso whose brewing time is reduced, resulting in a shorter drink with less caffeine.

CAPPUCCINO MILK 120ml

COFFEE 40ml

Another Italian classic, it is made with an espresso, milk and a layer of velvetv milk froth on top.

#### **ESPRESSO**

COFFEE 40ml





MACCHIATONE MILK 40ml COFFEE 40ml

Macchiatone was born in Venice. It consists of espresso coffee, milk and milk foam in smaller quantities than cappuccino. It is served in a large cup.



## **ESPRESSO** LUNGO

COFFEE 80ml

MILK 70ml MELANGE



An espresso whose brewing time is extended, resulting with a different aromatic intensity and a higher caffeine content.



COFFEE 70ml

Melange is a Viennese beverage consisting of one part coffee and one part milk with foam. It is similar to cappuccino but lighter.



COFFFF 120ml COFFEE

CAFÈ CORTADO COFFEE 40ml MILK 30ml



Prepared with a bigger quantity of water compared to the classic espresso, it has a light aroma. It is served in a large cup.



Originally from Argentina, it is an espresso with a little quantity of milk, usually served in a large cup.



#### COFFEE 40ml **AMERICANO**

A long coffee with a less intense aroma, prepared by adding hot water to an espresso.



### FLAT WHITE

COFFEE 40x2ml

Originally from Australia, it is composed by a double espresso and frothed milk, with a very liquid cream. It is served in a tall glass.



# CAPPUCCINO XL MILK 180ml

COFFEE 70ml

A cappuccino made with a bigger quantity of milk and coffee compared to the traditional recipe.



## LATTE **MACCHIATO**

MILK 240ml COFFEE 40ml

Made with hot milk, a part of milk froth and an espresso. It is served in a tall glass.



### CAFFÈLATTE

COFFEE 60ml MILK 140ml

usually enjoyed at breakfast and consists of espresso coffee and a good quantity of hot, not foamed milk. It is served in a large cup or glass.



# FROTHED MILK MILK 180ml

Used to make cappuccino, latte nacchiato and other drinks creamy, velvety, homogeneous and with no bubbles.



## CAFÈ AU LAIT COFFEE 90ml MILK 90ml

A drink made with equal parts of coffee and milk, blended together. It is served in a big cup.



## **HOT MILK**

MILK 180ml

Hot milk can be tasted on its own, adding aromas, or it can be used in the preparation of many other beverages, such as milk and coffee or hot chocolate.



## HOT WATER WATER 150ml

It can be used to make infusions, teas, and instant beverages.



#### **BLACK TEA** WATER 150ml

Black tea is characterised by a very intense taste and is often drunk with lemon or milk. It is obtained by brewing leaves in hot water at about 90° C (195° F).



#### WATER 150ml GREEN TEA

Green tea is an age-old beverage with antioxidant properties, against tiredness and fatigue. The beverage is obtained by brewing leaves in hot water at about 80°C (175°F).