

10 Ways To Order Espresso Like An Italian



Want to fit in with the locals when you travel to Italy? You must become an expert at ordering an espresso, the ultimate symbol of being a "Real Italian." Italians are fanatics when it comes to finding the best espresso and will be quick to point you to the right Bar/Caffè in each town.

Whatever their means, Italians believe they always deserve the best. This includes that thick and frothy "caffè."

When you have found the best coffee, you will then need to order like a local. If you hang around a caffè for a couple of hours, you will get very confused over the many ways Italians order their favorite drink. Here are your insider tips on ordering an espresso in 10 different ways:

1. "Un caffè": This is the simplest way of ordering an espresso. You will get the house classic version of a single espresso. If you are not a fanatic about your espresso, this will do. In Italy, an espresso comes in a very small amount and is smooth, dark, creamy and delicious.

2. Un caffè "macchiato" (spotted): This is a request for an espresso with a quick shot of frothy milk (in a much smaller amount than that found in a cappuccino).

3. Un caffè "corretto" (corrected): This is more popular than you may think, especially among men. It is a request to "correct" the coffee with one's favorite aquavit or liquor of choice, such as "corretto al rum, corretto al cognac, corretto al ..." (you fill in the blanks).

4. Un caffè "basso" (low): You are asking for a version of espresso that sits low in the cup (less

water) and a stronger result.

5. Un caffè "ristretto" (narrow or condensed): This is a condensed version of espresso with less water, essentially the same as a caffè basso (above).

6. Un caffè alto (high): This version must appear higher in the cup than a regular espresso hence entails more water than a normal single espresso and is less strong.

7. Un caffè lungo (long): This is basically the same as a Un caffè alto (above).

8. Un caffè doppio (double): This is similar to what you can order in the U.S. It is the equivalent of two doses of espresso in one cup. A few of these double whammies and you will walk and talk a lot faster.

9. Un caffè al vetro (in glass): You are ordering your espresso in a glass rather than in a ceramic tazzina (espresso cup).

10. Un caffè in tazza grande (in a large cup): You prefer your tiny shot of coffee in a large cup. This is very trendy at the moment.

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