

# ITALIENISCHE KAFFEESPEZIALITÄTEN

## Die Speziellen

The infographic displays ten Italian coffee specialties, each with a diagram of the drink, its ingredients, and an intensity level indicated by coffee bean icons.

- Antoccino**: 27 ml coffee, 27 ml milk. Intensity: 5 beans.
- Caffè Affogato**: 27 ml coffee, 1 vanilla ice cream ball. Intensity: 5 beans.
- Caffè Coretto**: 27 ml coffee, 2 cl grappa. Intensity: 5 beans.
- Caffè Freddo**: 27 ml coffee, 3 ice cubes, sugar. Intensity: 5 beans.
- Marocchino**: 27 ml coffee, microfoam. Intensity: 5 beans.
- Bicerin**: 27 ml coffee, 27 ml milk, 27 ml chocolate. Intensity: 5 beans.
- Espresso Romano**: 27 ml coffee, 1 lemon slice. Intensity: 5 beans.
- Shakerato**: 54 ml coffee, 1-2 TL sugar, 3 ice cubes. Intensity: 5 beans.

Legend for coffee specialties:

- Kaffee (Coffee)
- Milch (Milk)
- Microfoam + Latte Art
- flüssige Schokolade (Liquid Chocolate)
- Vanilleeis (Vanilla Ice Cream)
- Zucker (Sugar)
- Sahne (Cream)
- Grappa, Weinbrand oder Amaretto
- Zitronenschale (Lemon Zest)
- Eiswürfel (Ice Cubes)
- Intensität (Intensity)