

Subject: Coffee Beverages

CaffeTechnica™

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SUPERIOR HAND CRAFTED QUALITY BY:
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 = Chocolate Sprinkle

 = Milk

 = 30ml Espresso

 = Froth



Cappuccino	<ul style="list-style-type: none"> • 1/3 espresso • 1/3 warm milk • 1/3 froth • Sprinkle of chocolate
Short Black	<ul style="list-style-type: none"> • 2/3 of an espresso cup (30ml)
Café Latte	<ul style="list-style-type: none"> • Espresso shot (30ml) • Filled with frothy milk (not as much as cappuccino)
Flat White	<ul style="list-style-type: none"> • Espresso shot (30ml) • Milk (no froth)
Macchiato	<ul style="list-style-type: none"> • Espresso shot (30ml) • Few drops of hot milk
Long Macchiato	<ul style="list-style-type: none"> • Double Espresso shot (30ml) • Few drops of hot milk
Long Black	<ul style="list-style-type: none"> • Long espresso served in a cup
White Coffee (Long)	<ul style="list-style-type: none"> • 3/4 cup of coffee with a dash of hot milk
Hot Choc	<ul style="list-style-type: none"> • 1 teaspoon of chocolate • Hot frothy milk • Sprinkle of chocolate
Mocha Chino / Latte	<ul style="list-style-type: none"> • 2 heaped teaspoons of chocolate • Espresso shot (30ml) • Hot frothed milk (Like cappuccino)
Babychino	<ul style="list-style-type: none"> • Hot frothed milk (Like cappuccino) • Sprinkle of chocolate

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