

## SIT 7 – Coffee

The dialogue is formal, as it is between a bar tender and two customers. So, there is a professional distance. When the customers have ordered, the dialogue becomes informal, because the two customers start talking to each other. They are friends and know each other well, so there is no distance and no need to show special politeness.

<b>Cosa desiderate?</b>	Do you wish to have something?	Formal (PLURAL)
<b>Cosa desidera?</b>	“ “ “ “ “ “	Formal (SINGULAR)
<b>Desiderate qualcosa?</b>	“ “ “ “ “ “	Formal (P)
<b>Desidera qualcosa?</b>	“ “ “ “ “ “	Formal (S)
<b>Gradite/gradiscono qualcosa?</b>	“ “ “ “ “ “	Formal (P)
<b>Gradisce qualcosa?</b>	“ “ “ “ “ “	Formal (S)
<b>(Io) prendo ...</b>	I'll have ...	
<b>Preferirei</b>	I would prefer	
<b>Se possibile</b>	If possible	
<b>Per lei</b>	For you	Formal
<b>Per te</b>	For you	Informal
<b>Invece</b>	instead	
<b>(Cos'è) che hai ordinato?</b>	What did you order?	
<b>Vuol dire ...</b>	That means ...	
<b>In più</b>	Moreover	
<b>Aggiungono</b>	They add	
<b>Grazie mille</b>	Thanks a lot / thank you so much	
<b>Mi dica</b>	Tell me	
<b>Dimmi</b>	Tell me	
<b>Strato</b>	Layer	M
<b>Panna</b>	Cream	F
<b>Cacao</b>	Cocoa	M
<b>Signori</b>	Gentlemen	Plural
<b>Aqua liscia / Acqua naturale</b>	Natural water	F
<b>Acqua gassata</b>	Sparkling water	F
<b>Ho capito</b>	I see / I understand	
<b>Posso avere ... ?</b>	May I have ...?	
<b>Per favore</b>	Please	
<b>Pronto</b>	ready	
<b>Subito</b>	Soon, at once / I'll be right there	

In Italy when you order a coffee, they generally ask you if you wish it “normal” or not, as there are many different ways to serve coffee. The most popular ones are the following:

Caffè ( normale ): *espresso coffee*

Caffè macchiato: *espresso with a shot of hot milk*

Caffè macchiato freddo: *espresso with a shot of cold milk*

Vetrino: *espresso coffee with cocoa and topped with milk froth. It is served in a small transparent glass, instead of a porcelain cup. In some regions (Northern Italy) it is known as “Marocchino”.*

Caffè shakerato: *espresso shaken with small ice cubes. It is generally drunk in spring and summer.*

Caffè corretto: *espresso with a shot of spirit. Each customer can choose which spirit to add. Sambuca is an Italian spirit with a fresh taste (like anise) and it is often used to make a “corretto” coffee.*