



The Coffee Bar Cookbook

LIGHT LUNCHES, SWEET TREATS, AND COFFEE DRINKS
FROM NEW YORK'S FAVORITE MILANESE CAFÉ

Photography by Evan Sung

RIZZOLI
NEW YORK



Espresso Sant Ambroeus

For our namesake espresso, sometimes called a *marocchino* in Italy, an ounce of melted dark chocolate is poured into the glass, followed by a strong espresso, and topped with frothed milk. A dusting of cocoa powder on top completes the picture. The *marocchino* is served in a small glass so that you can enjoy the beauty of its distinctive layers before savoring the taste. Seen from the side, it resembles a brown rainbow with the shades growing lighter as they rise to the top. The *marocchino* was invented in Alessandria, where it was named for a leather hat model made by the Borsalino company (apparently the tanned leather was the same color), though it was certainly inspired by the *bicerin* of Turin.