



## Introduction

### Introduction part 1 - An espresso, please!

# 1

*Formal Italian	2
Formal English	2
Informal Italian	2
Informal English	2
Vocabulary	2
Grammar Points	2
Cultural Insight	3

\* Audio Conversation



## Formal Italian

Un espresso, per favore!  
Una spremuta d'arancia rossa, per favore.

## Formal English

An espresso, please!  
A freshly squeezed blood orange juice, please.

## Informal Italian

Un espresso, per favore!  
Una spremuta d'arancia rossa, per favore.

## Informal English

An espresso, please!  
A freshly squeezed blood orange juice, please.

## Vocabulary

Italian	English	Class
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### Grammar Points

There are two main kinds of articles: the indefinite articles, which have broadly the same meaning as the English “a, an”, and the definite articles, that correspond to “the”.

#### Indefinite articles

	Masculine	Femminine
Consonant	<i>un libro</i>	<i>una mela</i>
Vowel	<i>un abito</i>	<i>un'amica</i>
y, z, x, ps, gn or s + a consonant	<i>uno yogurt</i>	<i>una sedia</i>



i + other vowel	<i>uno iettatore</i>	
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Use *un* before masculine nouns starting with:

- 1) a consonant: *un libro* “a book”
- 2) a vowel: *un abito* “a dress”

Use *uno* before masculine nouns starting with:

- 1) y, z, x, ps, gn or s + a consonant: *uno yogurt* “a yoghurt”, *uno zio* “an uncle”, *uno stagno* “a pond”, *uno gnomo* “a gnome”, *uno psichiatra* “a psychiatrist”, *uno pneumatico* “a tire”
- 2) i + other vowel: *uno iettatore* “a jinx”

Use *una* before all feminine nouns starting with consonant:

*una mela* “an apple”, *una sedia* “a chair”

Use *un'* before all feminine nouns starting with vowel:

*un'amica* “a female friend”

## Cultural Insight

### Italian Breakfast

The typical Italian breakfast is rather light and nearly exclusively sugar based. The one thing that is always present is coffee, in all its possible variations.

Italian coffee is much more concentrated and strong than the American one and the portion corresponds to about half a small cup.

The first difference is between *espresso*, made in a bar with the *espresso* machine, and the *moka* or *napoletano*, the one usually served in people's homes and prepared with small kettles. Many people like coffee even more concentrated and so order it *ristretto* (condensed, shrunk), other people like to savor it less strong and so prefer the *lungo* (long), that in any case is served in a small cup.

Coffee can then be *macchiato* (spotted), if you add a dash of milk, or *corretto* (laced) when you add some liquor (usually *sambuca* or *grappa*).



If in the little cup you find a chocolate or a real coffee bean, then you are drinking it *con la mosca* (lit. with the fly). If instead you put some cocoa powder in your *espresso*, you'll have a *marocchino*.

You can then find all the regional variations. In Rome you can find the *caffè al vetro*, that is served in a small glass instead of the usual small cup.

Together with their daily coffee, Italians are used to eat brioche, croissant, pastries and the simple bread, butter and jam.

