

## Cappuccino vs Macchiato (vsdiff.com)

Attribute	Cappuccino	Macchiato
Primary components	<b>Espresso</b> , steamed milk, milk foam	<b>Espresso</b> with a <i>dash</i> of milk or foam
Typical ratio	~1:1:1 (espresso:milk:foam)	Mostly espresso; milk ≈ a <i>spoon</i> -ful
Common serving size	~150-180 ml (5-6 oz)	~30-90 ml (1-3 oz), depending on style
Shot count	Usually 1-2 shots	Often a single shot; variations use 2
Typical texture	Velvety microfoam layer	Brief <i>touch</i> of milk, less textured

Source: <https://vsdiff.com/cappuccino-vs-macchiato/>