



## *Welcome to the Caffé Italia*

*We are honored to have been and continue to be part of the business community in the greater Albany area for the past four decades. Our emergence from a side door Caffé into one of the most recognized and appreciated restaurants in the Capital District has been the result of hard work with great purpose, dedication, consistency and originality. We take pride in noting that we have one of the largest selections of Italian specialty entrees in the business, providing a taste of old world classics that have been passed down through generations originating in Siderno, Calabria and Salerno, Naples. We serve traditional Italian favorites, such as Spaghetti Carbonara, Chicken Marsala, and Veal Sorrento, as well as original customer inspired signature dishes, such as Capellini Ala Dugan, Shrimp and Broccoli Fusilli Seminerio, and Veal Luciana.*

*Our mission is to honor the founders' of Caffé Italia, our parents, Joseph and Joanne Romeo, by providing our guests with the finest quality cuisine prepared and served in a manner which is found in a traditional Italian household. To obtain maximum precision in reaching this quest, every single entree is cooked to order. This manner of cooking enables our guests to enjoy our dishes "the Romeo Way".*

*Additionally, we would like to mention that we encourage and honor any requests for private parties and banquets.*

*We extend our gratitude to everyone that has made Caffé Italia the institution that it is today. As one of our guests once said, and we continue to hear today, "It's just like coming home".*

*Thank you,  
The Romeo Family*

*Buon Appetito!*



## *Appetizers*

**Artichoke Francese ..... \$13.95**  
Artichoke hearts with a seasoned egg batter, sautéed in a lemon and white wine sauce

**Broccoli Rabe & Sausage ..... \$14.95**  
Broccoli Rabe and sweet Italian sausage sautéed with olive oil and garlic

**Clams Casino ..... \$14.95**  
Little neck clams stuffed with seasoned bread crumb, red peppers, and bacon

**Clams ..... \$14.95**  
**Posillipo** - Simmered in a white wine broth with fresh garlic, basil and herbs *or* **Zuppa** - Simmered with plum tomato, onions, garlic, basil and herbs

**Utica Greens ..... \$14.95**  
Sautéed escarole with sweet and hot cherry peppers topped with a seasoned bread crumbs

**Eggplant Rollatini ..... \$14.95**  
Thinly sliced eggplant rolled and stuffed with seasoned ricotta cheese and spinach, topped with marinara sauce

**Eggplant Spiedini ..... \$14.95**  
Two slices of eggplant stuffed with mozzarella cheese, topped with a red sauce with plum tomatoes, garlic, capers, and emulsified anchovies

**Fresh Mozzarella Caprese ..... \$14.95**  
Three slices of garden tomato topped with fresh mozzarella cheese, a balsamic glaze and fresh basil

**Gnocchi Gorgonzola ..... \$14.95**  
Potato dumpling pasta topped with a heavenly gorgonzola cream sauce

**Greens & Beans ..... \$12.95**  
Escarole and fresh cannellini white beans simmered in a savory chicken broth

**Pasta Fagioli ..... \$8.95**  
Nonna's recipe!

**Portobello Mushrooms ..... \$13.95**  
Sliced Portobello's sautéed with olive oil, garlic and fresh basil

**Shrimp Cocktail ..... \$15.95**

## *Italian Specialties*

**Fussili Shrimp & Broccoli  
Seminerio ..... \$24.95**  
Succulent shrimp and fresh broccoli sautéed with garlic, olive oil, white wine & a blend of grated cheeses

**Linguini with Red or  
White Clam Sauce ..... \$23.95**

**Eggplant Parmigiana ..... \$21.95**  
Thin slices of egg battered eggplant layered with our tomato sauce and mozzarella cheese.

**Fettuccine Alfredo ..... \$16.95**

**Penne Ala Vodka ..... \$21.95**

**Penne Puttanesca ..... \$21.95**  
Italian black olives and anchovies sautéed with tomatoes, garlic and capers

**Penne Arrabiata ..... \$21.95**  
Hot and sweet peppers, mushrooms, onion and plum tomatoes

**Penne & Eggplant ..... \$21.95**  
Sautéed eggplant with plum tomatoes, garlic and mozzarella cheese

**Spaghetti Carbonara ..... \$21.95**  
A prosciutto, garlic, egg and romano cheese sauce

**Spaghetti Bolognese ..... \$21.95**

**Spaghetti with Meatballs or Sausage ..... \$18.95**

All entrées served with a House Salad  
*Homemade Dressings ~ Balsamic Vinaigrette, Tomato Basil Vinaigrette,  
or Creamy Gorgonzola \$1.50/Gorgonzola Crumbles \$1.50*

Select entrées served with a side of Capellini Marinara  
*- Gluten Free and Whole Wheat Pasta available for an additional charge of \$4.50 -*



## *Pesce Del Giorno*

*Consult your server for today's available fresh fish ~ Market price*

*Please select one of the available "cooked to order" signature sauce  
preparations to compliment your choice of fish.*

### *Marechiaro Sauce*

Poached in a light red broth with plum tomatoes, fresh herbs, capers, garlic and onions

### *Ala Cole Sauce*

Baked with lemon, white wine, garlic, capers and fresh Italian herbs

### *Francese Sauce*

Coated with a light egg batter and sautéed with a lemon, butter and white wine

### *Pizzaiola Sauce*

Sautéed with plum tomatoes, garlic and Italian herbs

## *Seafood Classics*

**Capellini Ala Dugan..... \$32.95**

Shrimp, lobster and spinach sautéed in a white wine garlic sauce. Customer inspired.

**Capellini Seafood Primavera with Shrimp and Scallops.....\$29.95**

Shrimp & scallops sautéed with white wine, hot & sweet roasted peppers over Capellini.

**Lobster & Crab Ravioli.....\$31.95**

Lobster & crab filled ravioli finished with a delectable tarragon cream sauce with shrimp and lobster meat.

**Shrimp Francese .....\$29.95**

Succulent jumbo shrimp coated in a light egg batter, sautéed with a lemon butter and white wine.

# Vitello

<b>Francese</b> .....	<b>\$28.95</b>
Veal medallions with a seasoned egg batter finished with a lemon and white wine sauce	
<b>Giuseppe</b> .....	<b>\$29.95</b>
Veal medallions sautéed with plum tomatoes, garlic, anchovies and black olives. Pop's favorite.	
<b>Louie</b> .....	<b>\$37.95</b>
Veal medallions sautéed with lobster and artichoke hearts, finished in a sherry cream sauce	
<b>Luciana</b> .....	<b>\$29.95</b>
Veal medallions layered with prosciutto & mozzarella, then sautéed with plum tomatoes, garlic, & fresh basil. One of our customer inspired signature sauces!	
<b>Marsala</b> .....	<b>\$28.95</b>
Veal medallions sautéed with Marsala wine, mushroom and garlic	
<b>Parmigiana</b> .....	<b>\$27.95</b>
<b>Saltimbocca Ala Romana</b> .....	<b>\$29.95</b>
Veal medallions layered with prosciutto over a bed of spinach and topped with a creamy Sherry wine and butter sauce	
<b>Sorrento</b> .....	<b>\$32.95</b>
Cutlet layered with eggplant, prosciutto, topped with marinara sauce and mozzarella cheese	



# Pollo

<b>Antica</b> .....	<b>\$26.95</b>
Stuffed with prosciutto & fontina cheese over escarole, sautéed with lemon and white wine	
<b>Contadina</b> .....	<b>\$25.95</b>
Sautéed with fresh plum tomatoes, eggplant, hot and sweet peppers. One of Paulie's creations!	
<b>Francese</b> .....	<b>\$23.95</b>
Sautéed in a lemon and white wine sauce	
<b>Marsala</b> .....	<b>\$23.95</b>
Sautéed with Marsala wine and mushrooms	
<b>Parmigiana</b> .....	<b>\$23.95</b>
<b>Pizzaiola</b> .....	<b>\$24.95</b>
Sautéed with plum tomatoes, red bell peppers, mushrooms, and garlic	
<b>Sorrento</b> .....	<b>\$26.95</b>
Cutlet layered with eggplant, prosciutto, and mozzarella cheese baked in a marinara sauce	

# *Additional Accompaniments*

<b>Escarole.</b> ..... \$11.95 Sautéed with olive oil and garlic	<b>Hot and Sweet Cherry Peppers</b> ..... \$6.95 Sautéed with olive oil and garlic
<b>Spinach</b> ..... \$10.95 Sautéed with olive oil and garlic	<b>Side of Meatballs</b> ..... \$7.95 Served with our tomato sauce
<b>Broccoli</b> ..... \$10.95 Sautéed with olive oil and garlic	<b>Side of Sausage</b> ..... \$7.95 Served with our tomato sauce
<b>Broccoli Rabe</b> ..... \$12.95 Sautéed with olive oil and garlic	<b>Italian Roasted Potatoes</b> ..... \$7.95 Roasted with olive oil, garlic, and Italian herbs
<b>Italian Hot Peppers</b> ..... \$10.95 Sautéed with olive oil and garlic	



## *Dolce*

*(Specialty desserts available)*

*Homemade Desserts ~ Tiramisu, Key Lime Pie, and Ricotta Cheese Cake*

*Cannoli*

*Filled fresh per order*

*Sorbetto*

*(Assorted flavors)*

*Exotic Bomba*

*Combination of mango, passion fruit and raspberry sorbet covered in a white chocolate shell*

*Tartuffo*

*Chocolate and vanilla gelato with cherries and almonds in the center covered in a bittersweet chocolate shell*

*Spumoni Bomba*

*Pistachio, chocolate and cherry gelato covered in a bittersweet chocolate shell*

## *Caffé*

*(Feel free to add your favorite liqueur to your coffee selection)*

*Available in Regular or Decaf*

*Coffee*

*Cappuccino*

*Espresso*

*Latte*

# Birra

Peroni  
Moretti  
Moretti La Rosa  
Stella  
Goose IPA  
Budweiser

Sam Adams Boston Lager  
Sam Adams Seasonal  
Blue Moon  
Corona  
Founders IPA

Heineken  
Heineken Lite  
Michalob Ultra  
Coors Lite  
Amstel Lite  
Buckler NA

## Wines by the glass

*Consult your server for additional special featured house pours*

### Red

#### **Gabbiano, Chianti Classico**

*The first sip reveals invigorating flavors of cherry, blackberry, and spice which is complimented by a bouquet that is reminiscent of ripe plums; followed by a dry vivid finish.*

#### **Story Point, Cabernet**

*This rich and intense full bodied wine showcases layers of delicious flavors and is pleasantly aromatic hitting notes of nutmeg and vanilla.*

#### **Napa Cellars, Pinot Noir**

*Offers a flavor profile of cherries, rhubarb pie and toasted oak with supple tannins and a balanced finish.*

#### **Rosemount, Shiraz**

*This Shiraz is well defined by the soft aromas of ripe fruit and the palate is dominated by a soft, rich finish.*

#### **Ruta 22, Malbec**

*This deep ruby red Malbec has an inviting bouquet of blackberries and plum with a juicy and delicious finish.*

#### **Josh, Merlot**

*Offers a soft supple texture with rich plum and black cherry flavors accented by savory spices and toasted oak. This Merlot is expressive and bold with a smooth, long finish.*

#### **Folonari, Montepulciano**

*Lively and juicy with bright notes of cherries and cranberries. Pairs well with pasta, meat, and seafood.*

### White

#### **Cavazza, Pinot Grigio**

*This elegant Pinot Grigio is medium bodied, dry and has a clean fruit forward style that is too easy to enjoy.*

#### **Chateau Ste Michelle, MiMi Chardonnay**

*Mimi Chardonnay is lightly oaked, bright and elegant; refreshing yet complex. Fruit flavors of apple and pear shine through with bright natural acidity.*

#### **Chateau Ste Michelle, Riesling**

*Chateau Ste Michelle Riesling has sweet aromas of apple, pear, peach, honey and clove with an underlying minerality and classic Riesling spice.*

#### **Crossings, Sauvignon Blanc**

*Offers a clean crisp style with a flavor profile of citrus and tropical fruit.*

#### **Villa Pozzi, Moscato**

*This Sicilian wine features fresh aromas of figs, apricot and orange flowers leaving you with a well-balanced, crisp, refreshing, and deliciously sweet finish.*

#### **Mionetto, Proseco**

*Intense, very complex and characteristic. The notes of green pepper, tomato leaves and peach are well accompanied by delicate flowery scents.*