

Appetizers

Artichoke Francese	\$13.95	Pasta Fagioli	\$ 8.95
Artichoke hearts with a seasoned egg batter, sautéed in a lemon and white wine sauce		Nonna's recipe!	
Broccoli Rabe & Sausage	\$14.95	Caprese	\$14.95
Broccoli Rabe and sweet Italian sausage sautéed with olive oil and garlic		Three slices of garden tomato topped with fresh mozzarella cheese, a balsamic glaze and fresh basil	
Clams Casino	\$14.95	Gnocchi Gorgonzola	\$14.95
Half dozen little neck clams stuffed with seasoned bread crumbs, red peppers, and bacon		Potato dumpling pasta topped with a heavenly gorgonzola cream sauce	
Clams Posillipo or Zuppa	\$14.95	Utica Greens	\$14.95
Little neck clams simmered in a white wine broth with fresh garlic and basil, <i>or</i> simmered with plum tomatoes, onions, garlic and fresh basil		Sautéed escarole with sweet and hot cherry peppers topped with seasoned bread crumbs	
Eggplant Rollatini	\$14.95	Greens & Beans	\$12.95
Thinly sliced eggplant rolled and stuffed with seasoned ricotta cheese and spinach, topped with marinara sauce and mozzarella cheese		Escarole and fresh cannellini white beans simmered in a savory chicken broth	
Eggplant Spiedini	\$14.95	Portobello Mushrooms	\$13.95
Two thin slices of eggplant stuffed with mozzarella cheese, topped with a rich red sauce prepared with plum tomatoes, garlic, capers, and emulsified anchovies		Sliced portobellos sautéed with olive oil, garlic and fresh basil	
		Shrimp Cocktail	\$15.95
		Four succulent jumbo shrimp served with a spicy cocktail sauce	



Additional Accompaniments

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

All entrées served with a House Salad -

Homemade Dressings - Balsamic Vinaigrette, Tomato Basil Vinaigrette, or Creamy Gorgonzola / Gorgonzola Crumbles (\$1.50)

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

\$32.95
Shrimp and scallops sautéed with white wine, hot and 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
Sautéed with a lemon and white wine sauce

Shrimp Parmigiana

\$29.95



Select entrees served with a side of Capellini Marinara
- Gluten Free and Whole Wheat Pasta available upon request for an addition charge of \$4.50 -

Vitello

Francese

\$29.95
Veal medallions with a seasoned egg batter finished with a lemon and white wine sauce

Giuseppe

\$29.95
Veal medallions sautéed with plum tomatoes, garlic, anchovies, and black olives. Pop's favorite.

Louie

\$37.95
Veal medallions sautéed with lobster and artichoke hearts, finished in a sherry cream sauce

Luciana

\$29.95
Veal medallions layered with prosciutto & mozzarella, then sautéed with plum tomatoes, garlic, & fresh basil. One of our customer inspired signature sauces!

Marsala

\$28.95
Veal medallions sautéed with marsala wine, mushrooms and garlic

Parmigiana

\$27.95

Saltimbocca Ala Romana

\$29.95
Veal medallions layered with prosciutto over a bed of spinach, topped with a creamy sherry wine & butter sauce

Sorrento

\$32.95
Cutlet layered with eggplant, prosciutto, topped with marinara sauce and mozzarella cheese

From the Grill

Costoletta Di Vitello

MP
20 oz Veal Loin Chop grilled to perfection! Consult your server for preparation options

Bistecca Al Ferri

MP
16 oz Prime NY Strip Steak grilled to perfection! Consult your server for preparation options

Italian Specialties

- Eggplant Parmigiana** \$21.95
- Fettuccine Alfredo** \$16.95
- 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
- Penne Ala Vodka** \$21.95
- Penne Arrabiata** \$21.95
Hot and sweet peppers, mushrooms, onion and plum tomatoes
- Penne Puttanesca** \$21.95
Italian black olives and anchovies sautéed with tomatoes, garlic and capers
- 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

Pollo

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

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

Consider Caffé Italia for your next holiday gathering, special celebration, or intimate evening for two.

*Dinner is served Monday through Saturday.
Closed Sunday.*

Private dining and catering are also available.

Gift cards available.



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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 café into one of the most recognized and appreciated restaurants in the Capital District has been the result of hard work, dedication, consistency and originality. We take pride in noting that we have one of the largest selections of Italian specialty entrées in the business, providing a taste of old world classics that have been passed through generations originating in Siderno, Calabria and Selerno, Naples. We serve traditional Italian favorites such as, Spaghetti Carbonaro, Chicken Marsala, and Veal Sorrento, as well as original customer inspired signature dishes, such as Capellini Ala Dugan, Shrimp and Broccoli Fussili Seminerio, and Veal Luciana.

Our unending quest 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 entrée 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 or 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, "It's just like coming home."

Thank you, *The Romeo Family*
Buon Appetito!