

# *Caffe Italia Holiday Take & Bake /Catering Menu*

AVAILABLE FOR CHRISTMAS EVE PRE-ORDERS NOW!

\*PLACE ORDERS AND PAY DIRECT FROM OUR WEBSITE AT  
[WWW.CAFFEITALIAALBANY.COM](http://WWW.CAFFEITALIAALBANY.COM)

\*DEADLINE FOR CHRISTMAS EVE ORDERS IS DEC. 18TH

\*CHRISTMAS EVE PICK UP AVAILABLE 1PM-3PM.

\*WE WILL CONTACT EVERYONE VIA EMAIL TO SCHEDULE PICK UP TIME

## ~CAFFE ITALIA ALL NATURAL JARRED SAUCES~

### TOMATO SAUCE

\$10 PER JAR

VEGETARIAN, GLUTEN FREE, SMOOTH SAUCE/NO GARLIC

### MARINARA SAUCE

\$10 PER JAR

VEGAN, GLUTEN FREE, CHUCKY SAUCE/GARLIC

## ~APPETIZERS~

### STUFFED MUSHROOMS

\$35 PER DOZEN

STUFFED WITH CHOICE OF SEAFOOD OR  
SEASONED BREADCRUMB AND SOPRASATTA

### BROCCOLI RABE & SAUSAGE

\$85 ½ TRAY

RABE AND SWEET SAUSAGE SAUTÉED IN OIL AND  
GARLIC

### ITALIAN ANTIPASTO

\$70 ½ TRAY

OUR GARDEN SALAD WITH A CLASSIC ITALIAN  
DRESSING, GENEROUSLY TOPPED WITH ASSORTED CURED  
MEATS, AGED CHEESES, MARINATED ARTICHOKE HEARTS,  
HOMEMADE ROASTED PEPPERS, AND BLACK OLIVES.

### GREENS & BEANS (MOM & POP'S RECIPE)

\$75 ½ TRAY

FRESH ESCAROLE, FRESHLY SOAKED CANNELLINI BEANS,  
GARLIC, FRESH HERBS, STEWED IN OUR HOMEMADE  
CHICKEN BROTH WITH A TOUCH OF PLUM TOMATO.

### CLAMS CASINO

\$70 PER 2 DOZEN

LITTLE NECK CLAMS: STUFFED AND BAKED

### ASPARAGUS BUNDLE

\$60 PER ½ DOZEN

ASPARAGUS SPEARS WRAPPED WITH PROSCIUTTO, &  
MOZZARELLA CHEESE SERVED WITH A WHITE WINE  
BUTTER SAUCE

### ARANCINI

\$45 ½ DOZEN

RISOTTO BLENDED WITH MAMA'S HOMEMADE TOMATO  
SAUCE, ROLLED AND STUFFED WITH MOZZARELLA,  
DREDGED IN BREAD CRUMB, AND DEEP FRIED

### HOMEMADE MEATBALLS

\$60 ½ TRAY (10PCS)

A PERFECT BLEND OF ITALIAN TRADITION AND LOVE  
ALL HAND ROLLED IN A BALL AND SERVED WITH OUR  
HOME MADE TOMATO SAUCE.

### EGGPLANT ROLLATINI

\$70 ½ TRAY (8PCS)

THINLY SLICED EGGPLANT DREDGED IN A SEASONED  
EGG BATTER, ROLLED AND STUFFED WITH A RICOTTA  
CHEESE AND SPINACH, TOPPED WITH OUR SAVORY  
MARINARA SAUCE AND MOZZARELLA CHEESE

### ITALIAN BREAD \$8 PER LOAF

## ~TAKE & BAKE ENTREES~

BAKING/REHEATING INSTRUCTIONS PROVIDED

### MANICOTTI

**\$45 ½ TRAY (8PCS)**

HOMEMADE MANICOTTI STUFFED WITH A SEASONED RICOTTA AND FRESH SPINACH LAYERED WITH TOMATO SAUCE.

### TRADITIONAL LASAGNA

**\$70 ½ TRAY**

LASAGNA PASTA LAYERED WITH OUR HOMEMADE TOMATO SAUCE, GROUND BEEF, AND RICOTTA & MOZZARELLA CHEESES BAKED TO GOLDEN PERFECTION.

### EGGPLANT PARMIGIANA

**\$65 ½ TRAY**

THINLY SLICED EGGPLANT DREDGED IN A LIGHT SEASONED EGG BATTER, FRIED AND LAYERED WITH OUR TOMATO SAUCE AND MOZZARELLA CHEESE.

### CHICKEN ANTICA (MOM & POP'S CREATION)

**\$105 ½ TRAY (4PCS)**

TENDER BONELESS CHICKEN BREAST STUFFED WITH PROSCIUTTO AND MOZZARELLA CHEESE, DREDGED IN A SEASONED EGG BATTER, AND FINISHED IN A LEMON AND WHITE WINE SAUCE SERVED OVER ESCAROLE.

### CHICKEN PARMIGIANA

**\$46 ½ TRAY (4PCS)**

BREADED BONELESS CHICKEN BREAST, LAYERED WITH TOMATO SAUCE AND MOZZARELLA CHEESE.

### CHICKEN SORRENTO

**\$60 ½ TRAY (4PCS)**

BREADED BONELESS CHICKEN BREAST, LAYERED WITH EGGPLANT, PROSCIUTTO, MARINARA SAUCE AND MOZZARELLA CHEESE.

### CHICKEN MARSALA

**\$75 ½ TRAY (6PCS)**

TENDER BONELESS CHICKEN BREAST SAUTÉED WITH MUSHROOMS & GARLIC, FINISHED IN A MARSALA WINE SAUCE.

### CHICKEN FRANCESE

**\$75 ½ TRAY (6PCS)**

TENDER BONELESS CHICKEN BREAST DREDGED IN A SEASONED EGG BATTER, FINISHED IN A LEMON WHITE WINE SAUCE.

### VEAL FRANCESE

**\$70 ½ TRAY (8PCS)**

TENDER VEAL MEDALLIONS DREDGED IN A SEASONED EGG BATTER, FINISHED IN A LEMON WHITE WINE SAUCE.

### VEAL MARSALA

**\$70 ½ TRAY (8PCS)**

TENDER VEAL MEDALLIONS SAUTÉED WITH MUSHROOMS & GARLIC, FINISHED IN A MARSALA WINE SAUCE.

### VEAL PARMIGIANA

**\$65 ½ TRAY (4PCS)**

TENDER BREADED VEAL CUTLETS LAYERED WITH OUR HOMEMADE TOMATO SAUCE AND MOZZARELLA CHEESE.

### VEAL SORRENTO

**\$80 ½ TRAY (4PCS)**

TENDER BREADED VEAL CUTLETS LAYERED WITH THIN SLICES OF EGGPLANT, PROSCIUTTO, MARINARA SAUCE AND MOZZARELLA CHEESE.

### SHRIMP FRANCESE

**\$115 ½ TRAY (12PCS)**

JUMBO SHRIMP, DREDGED IN A SEASONED EGG BATTER, FINISHED IN A LEMON WHITE WINE SAUCE.

## ~HOMEMADE CAKES & PIES~

READY TO SERVE

### RYTA'S RICOTTA CHEESE CAKE \$65

LEMON, PUMPKIN OR NUTELLA. LIKE, CREAMY, AND DELISH!

### MARIA'S TIRAMISU \$70 ½ TRAY

LADY FINGERS SOAKED WITH FRESH ESPRESSO & LIQUOR, LAYERED WITH A CREAMY WHIPPED MASCARPONE

### MARIA'S KEY LIME PIE \$35

SWEET & TART KEY LIME PIE WITH A BUTTERY GRAHAM CRUST

### MARIA'S CHOCOLATE CREAM PIE \$30

HOMEMADE DECADENT CHOCOLATE CREAM PIE WITH AN OREO COOKIE CRUST