



# *Welcome to Caffé Italia*

*We are honored to have been, and continue to be, a part of the business community in the capital region since 1975. Spanning over three generations, we have grown from a side door caffè situated on Central Avenue, into one of the most recognized and appreciated restaurants in the Albany area. This is attributed to a culmination of dedication, consistency, ingenuity, and the love and support from every one of our guests.*

*We take great pride in providing a taste of old world classics originating in Siderno, Calabria and Salerno, Naples. Inspired by the founders, our parents, Joseph and Joanne Romeo, we strive to provide our guests with the finest quality cuisine prepared in a manner which is reminiscent of a traditional Italian household.*

*Our approach to creating every entree made to order, "The Romeo Way," affords our guests the ability to personalize their selections based on preference and dietary needs. We encourage and honor requests for special events.*

*We extend our gratitude to everyone that has made Caffé Italia the institution it is today. Famously quoted by one of our guests, "it's just like coming home."*

*Thank you,  
The Romeo Family*

## *Buon Appetito!*



# ~ APPETIZERS ~

## **Antipasto \$17.95**

Italian cured meats & cheeses, roasted peppers, artichoke hearts, and olives

## **The Devine Salad \$17.95**

### *Tribute to Gus Devine*

Garden salad with fresh mozzarella and roasted red peppers tossed with tomato basil dressing

## **The Larry Becker Salad \$17.95**

### *Tribute to Larry Becker*

Garden tomatoes, cured olives, red onion, fresh basil dressed with EVOO topped with gorgonzola crumbles

## **Bruschetta \$16.95**

Toasted Italian bread with diced garden tomato, garlic and fresh basil dressed with extra virgin olive oil

## **Shrimp Cocktail \$22.95**

Succulent jumbo shrimp served with a spicy cocktail sauce

## **Broccoli Rabe & Sausage \$18.95**

Sautéed with olive oil and garlic

## **Clams Casino \$19.95**

Little neck clams with a seasoned bread crumb, red peppers, and bacon stuffing

## **Calamari Cutlet \$17.95**

Breaded calamari steak topped with marinara sauce & fresh basil

## **Eggplant Rollatini \$17.95**

Stuffed with seasoned ricotta cheese & spinach, topped with marinara sauce & mozzarella cheese

## **Eggplant Spiedini \$17.95**

Stuffed with mozzarella cheese, topped with plum tomatoes, garlic, capers, and fresh herbs

## **Gnocchi Gorgonzola \$18.95**

Potato pasta topped with a heavenly gorgonzola cream sauce

## **Greens & Beans \$16.95**

Escarole and cannellini white beans simmered in a chicken broth

## **Meatballs & Tomato Sauce \$15.95**

Homemade & hand rolled stewed in a smooth tomato sauce

## **Portobello Mushrooms \$17.95**

Sliced Portobello's sautéed with olive oil, garlic and fresh basil

## **Shrimp Campo Style \$23.95**

### *Tribute to Gene Campo*

Succulent jumbo shrimp sautéed with crushed tomatoes, garlic and fresh herbs

## **Tripe (Old School Style) \$18.95**

### *Tribute to our father, Joe Romeo*

Tender Tripe stewed with crushed tomatoes, potatoes, and fresh herbs

## **Utica Greens \$18.95**

Sautéed escarole with sweet and hot cherry peppers topped with a seasoned bread crumbs

**\*Prior to ordering please inform us of any food allergies you may have\***

***All modifications & substitutions are subject to an additional charge***

***We Proudly Support Local***

***Several of our quality products & ingredients are sourced from local Mom & Pop Small Businesses  
Fiorello's Importing & Luigi's deli, Pellegrino's, Ragonese, Rock Hill Bakery, Capital City Produce,  
Antonucci's, Capital City Coffee Roaster's, Horan Draft Service, Decrescente Dist.***



## ~ ENTRÉE CLASSICS ~

*All modifications & substitutions are subject to an additional charge*

Entrées accompanied with Italian Bread, Garden Salad and side of Penne Marinara  
*House Made Dressings ~ Balsamic Vinaigrette, Tomato Basil Vinaigrette, Classic Italian or  
Creamy Gorgonzola \$1.50/Gorgonzola Crumbles \$1.50*

### **Eggplant Parmigiana \$26.95**

Slices of eggplant with a light seasoned egg batter layered with a smooth homemade tomato sauce & mozzarella cheese

### **Chicken Antica \$36.95**

*\*Only available in Chicken\**

Chicken with a seasoned egg batter stuffed with prosciutto and mozzarella cheese in a lemon white wine sauce over sautéed escarole

### **Francese ~ Veal \$35.95 or**

### **Chicken \$32.95**

Seasoned egg batter finished with a lemon & white wine sauce

### **Luciana ~ Veal \$37.95 or**

### **Chicken \$33.95**

*Tribute to Mr. Joe Luciana*

Layered with prosciutto & mozzarella, sautéed with plum tomatoes, garlic, & fresh basil.  
Customer inspired!

### **Louie ~ Veal \$44.95 or**

### **Chicken \$ 38.95**

*Tribute to Chef Maria Perry'*

Sautéed with lobster & artichoke hearts, finished in a sherry cream sauce

### **Marsala ~ Veal \$35.95 or**

### **Chicken \$32.95**

Sautéed with Marsala wine, mushroom & garlic

### **Parmigiana ~ Veal \$34.95 or**

### **Chicken \$31.95**

Cutlet layered with a smooth tomato sauce and mozzarella cheese

### **Pizzaiola ~ Veal \$37.95 or**

### **Chicken \$33.95**

Sautéed with crushed tomatoes, mushrooms, red peppers, garlic & fresh herbs

### **Scallopini ~ Veal \$37.95 or**

### **Chicken \$33.95**

Sautéed with crushed tomatoes, mushrooms, red onion, & fresh herbs

### **Sorrento ~ Veal \$39.95 or**

### **Chicken \$35.95**

Cutlet layered with eggplant, prosciutto, topped with marinara sauce & mozzarella

### **Vino Bianco ~ Veal \$37.95 or**

### **Chicken \$33.95**

*Tribute to Kathy Fresina*

Sautéed in a white wine garlic sauce with mushrooms & mozzarella cheese

## ~ ADDITIONAL ACCOMPANIMENTS ~

*Sautéed in olive oil, garlic, & fresh herbs ~ Available as appetizer*

Escarole \$15.95 • Spinach \$14.95 • Broccoli \$14.95 • Broccoli Rabe \$15.95 • Asparagus \$14.95 • Italian Hot Peppers \$16.95 • Italian Roasted Potatoes \$12.95



## ~ FISH OF THE DAY ~

*Signature sauce choices to compliment the fish of the day MP*

**Alla Cole** *Tribute to "Clocker Cole"*

Baked with capers, garlic, & fresh herbs in a lemon white wine sauce over Cappellini

**Marechiaro** *"Clear Sea"*

Poached in a light red broth with crushed tomatoes, white wine, capers, garlic, & herbs over Cappellini

**Classic Francese**

Lightly battered finished in a lemon white wine sauce over Cappellini

## ~ PASTA SPECIALTIES ~

*All modifications & substitutions are subject to an additional charge*

*Pasta entrées accompanied with Italian bread & Garden Salad*

*House Made Dressings ~ Balsamic Vinaigrette, Tomato Basil Vinaigrette, Classic Italian or Creamy Gorgonzola \$1.50/Gorgonzola Crumbles \$1.50*

### **Penne Ala Seminerio \$38.95**

*Tribute to Assemblyman Mr. Tony Seminerio*

Shrimp and broccoli sautéed with garlic, oil, white wine & a blend of cheeses.

### **Capellini Ala Dugan \$42.95**

*Tribute to Assemblywoman Ms. Eileen Dugan*

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

### **Lobster & Crab Ravioli \$42.95**

Finished with a delectable tarragon cream sauce with shrimp and lobster meat

### **Linguini with Red or White Clam Sauce \$32.95**

### **Pappardelle Amatriciana \$28.95**

Fresh plum tomatoes, diced Pancetta, hint of red crushed pepper, garlic, onion and fresh herbs

### **Penne & Eggplant \$28.95**

*Tribute to Nonna Teresa*

Sautéed eggplant with plum tomatoes, garlic and mozzarella cheese

### **Penne Ala Vodka \$28.95**

### **Spaghetti Carbonara \$28.95**

A prosciutto, garlic, egg and Romano cheese sauce

### **Pappardelle Bolognese \$30.95**

Meat sauce with beef, pork, and veal with crushed tomato, carrot, onion and fresh herbs

### **Spaghetti with Meatballs or Sausage \$28.95**

*Tribute to Mama Romeo*

Meatballs (*Hand rolled in House*) or Sausage stewed in a smooth tomato sauce

