

PLACE ORDERS DIRECTLY ON OUR  
WEBSITE AT  
[WWW.CAFFEITALIAALBANY.COM](http://WWW.CAFFEITALIAALBANY.COM)



CHRISTMAS EVE  
PICK UP  
WILL BE SCHEDULED BETWEEN  
1PM-3PM  
ORDER DEADLINE: 12/19

SIGNATURES

JARRED TOMATO SAUCE  
\$10.00

HOLIDAY CATERING  
MENU

ITALIAN BREAD  
\$8.00 PER LOAF

JARRED MARINARA SAUCE  
\$10.00

TAKE & BAKE

BROCCOLI RABE & SAUSAGE

*\$92.00 PER ½ TRAY*

rabe & sweet sausage sautéed in oil & garlic

CLAMS CASINO

*\$82.00 PER 2 DOZEN*

little neck clams, stuffed & baked

EGGPLANT SPIEDINI

*\$42.00 PER ½ TRAY (4PC)*

thinly sliced eggplant in a seasoned egg batter,  
stuffed with mozzarella cheese, topped with a red  
sauce with capers, garlic & herbs

STUFFED MUSHROOMS

*\$42.00 PER DOZEN*

stuffed with seasoned breadcrumb and  
sopressata

EGGPLANT ROLLATINI

*\$77.00 PER ½ TRAY (8PC)*

thinly sliced eggplant in a seasoned egg batter,  
rolled and stuffed with a ricotta cheese and  
spinach, topped with our savory marinara sauce &  
mozzarella cheese

ITALIAN ANTIPASTO

*\$77.00 PER ½ TRAY*

garden salad with a classic Italian dressing,  
topped with assorted meats, cheeses,  
artichoke hearts, homemade roasted red  
peppers & black olives

ARANCINI

*\$60.00 PER ½ DOZEN*

risotto blended with mama's homemade tomato  
sauce, rolled & stuffed with mozzarella cheese,  
dredged in breadcrumb & deep fried

GREENS & BEANS

*\$82.00 PER ½ TRAY*

fresh escarole, cannelli beans, garlic, fresh  
herbs, stewed in our homemade chicken  
broth with a touch of plum tomato

HOMEMADE MEATBALLS

*\$82.00 PER ½ TRAY (10PC)*

a perfect blend of Italian tradition and love all hand rolled into a ball and served with our  
homemade tomato sauce.

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#### TAKE & BAKE

##### MANICOTTI

*\$52 ½ TRAY (8PCS)*

Homemade Manicotti stuffed with a seasoned ricotta and fresh spinach layered with tomato sauce.

##### TRADITIONAL LASAGNA

*\$82 ½ TRAY*

Lasagna pasta layered with our homemade tomato sauce, ground beef, and ricotta & mozzarella cheeses baked to golden perfection.

##### EGGPLANT PARMIGIANA

*\$77 ½ TRAY*

Thinly sliced eggplant dredged in a light seasoned egg batter, fried and layered with our tomato sauce and mozzarella cheese.

##### CHICKEN ANTICA

*\$112 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 PIZZAIOLA

*\$82 ½ TRAY (6PCS)*

Tender boneless chicken breast sautéed with mushrooms, onion, roasted peppers, & herbs, finished in a red sauce.

##### FRANCESE

Tender cutlets dredged in a seasoned egg batter, finished in a lemon white wine sauce.

CHICKEN FRANCESE – *\$82 ½ TRAY (6PCS)*

VEAL FRANCESE – *\$77 ½ TRAY (8PCS)*

SHRIMP FRANCESE – *\$122 ½ TRAY (12PCS)*

##### MARSALA

Tender cutlets sautéed with mushrooms & garlic, finished in a Marsala wine sauce.

CHICKEN MARSALA – *\$82 ½ TRAY (6PCS)*

VEAL MARSALA – *\$77 ½ TRAY (8PCS)*

##### PARMIGIANA

Breaded cutlets layered with homemade tomato sauce and mozzarella cheese.

CHICKEN PARMIGIANA – *\$54 ½ TRAY (4PCS)*

VEAL PARMIGIANA – *\$72 ½ TRAY (4PCS)*

##### SORRENTO

Breaded cutlets layered with eggplant, prosciutto, marinara sauce & mozzarella cheese.

CHICKEN SORRENTO – *\$67 ½ TRAY (4PCS)*

VEAL SORRENTO – *\$87 ½ TRAY (4PCS)*

#### DESSERTS

##### RITA'S RICOTTA CHEESECAKE

*\$65 (12 INCH)*

Lemon, Pumpkin or Nutella. Light, creamy, and delish!

##### MARIA'S TIRAMISU

*\$75 ½ TRAY*

Lady fingers soaked with fresh espresso & liquor, layered with a creamy mascarpone cream...