



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 Caffè 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!



Starters

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

All modifications & substitutions are subject to an additional charge

Antipasto 19

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

The Devine Salad 19

Tribute to Gus Devine

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

The Larry Becker Salad 19

Tribute to Larry Becker

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

Bruschetta 17

Toasted Italian bread with diced garden tomato, garlic, basil & extra virgin olive oil

Shrimp Cocktail 25

Succulent jumbo shrimp served with a spicy cocktail sauce

Broccoli Rabe & Sausage 20

Sautéed with olive oil and garlic

Clams Casino 22

Little neck clams stuffed with a blend of bread crumb, red peppers, bacon and herbs

Clams Oreganata 22

Little neck clams stuffed with bread crumb, garlic & fresh herbs

Eggplant Rollatini 19

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

Eggplant Spiedini 19

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

Gnocchi Gorgonzola 20

Gnocchi with our signature gorgonzola cream sauce

Greens & Beans 18

Escarole and cannellini white beans simmered in a chicken broth

Meatballs & Tomato Sauce 17

Homemade & hand rolled stewed in a smooth tomato sauce

Shrimp Campo Style 26

Tribute to Gene Campo

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

Tripe (Old School Style) 20

Tribute to our father, Joe Romeo

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

Utica Greens 20

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

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.*



Entrées accompanied by Rock Hill Bakery Italian bread with a seasoned EVOO,
a hand tossed Garden Salad, & a side of Penne Marinara
**House Made Dressing choices ~ Balsamic Vinaigrette, Tomato Basil Vinaigrette,
Classic Italian or Creamy Gorgonzola add 1.50/Gorgonzola Crumbles add 1.50**

Caffe Classics ~ The Romeo Way

All modifications & substitutions are subject to an additional charge

Eggplant Parmigiana 27

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

Chicken Antica 40

Only available in Chicken

Lightly battered, stuffed with prosciutto and mozzarella cheese finished in a lemon white wine sauce over sautéed escarole

Francesc ~ Veal 44 or Chicken 36

Seasoned egg batter finished with a lemon white wine sauce

Giuseppe ~ Veal 44 or Chicken 37

Pop's Favorite

Sautéed with crushed tomatoes, black olives, capers, garlic, anchovies & fresh herbs

Luciana ~ Veal 46 or Chicken 38

Tribute to Mr. Joe Luciana

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

Louie ~ Veal 49 or Chicken 43

Tribute to Chef Maria Perry

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

Marsala ~ Veal 44 or Chicken 36

Sautéed with mushrooms & garlic finished in a Marsala wine sauce

Parmigiana ~ Veal 42 or Chicken 34

Cutlet layered with a smooth tomato sauce and mozzarella cheese

Pizzaiola ~ Veal 44 or Chicken 36

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

Sorrento ~ Veal 46 or Chicken 38

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

Vino Bianco ~ Veal 46 or Chicken 38

Tribute to Kathy Fresina

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

Additional Accompaniments

Sautéed in olive oil, garlic, & fresh herbs ~ Available as a starter

Escarole 15 • Spinach 14 • Broccoli 14 • Broccoli Rabe 15 •

Portobello Mushrooms 17 • Roasted Brussel Sprouts & Pancetta 18

Italian Hot Peppers 16 • Italian Roasted Potatoes 12



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

Traditional Pastas Specialties

Penne Arrabbiata 30

Rosemary's fav!

A fiery pasta sauce with plum tomatoes, mushrooms, onions, sweet & hot peppers and fresh herbs

Penne & Eggplant 30

Tribute to Nonna Teresa

Sautéed eggplant with plum tomatoes, garlic and mozzarella cheese

Penne Ala Vodka 30

Linguini with Red or White Clam Sauce 34

Spaghetti Carbonara 30

A prosciutto, garlic, egg and Romano cheese sauce

Pappardelle Bolognese 32

Sammy Fresina's Top Pick!

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

Spaghetti & Meatballs or Sausage 30

Tribute to Mama Romeo

Fish of the Day ~ MP

Signature sauce choices ~ served over Cappellini pasta

Alla Cole Tribute to "Clocker Cole"

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

Marechiaro "Clear Sea"

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

Classic Francese

Lightly battered finished in a lemon white wine sauce

Customer Inspired Offerings

Penne Ala Seminerio 40

Tribute to Assemblyman Mr. Tony Seminerio

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

Capellini Ala Dugan 45

Tribute to Assemblywoman Ms. Eileen Dugan

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

Lobster & Crab Ravioli 45

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

