

Caffe Italia

Take & Bake /Catering Menu

*PLACE ORDERS AND PAY DIRECT FROM OUR WEBSITE AT
WWW.CAFFEITALIAALBANY.COM

*PLEASE PLACE ORDERS 1-2 DAYS PRIOR TO DESIRED DATE
OF PICK UP

*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

\$42 PER DOZEN

STUFFED WITH CHOICE OF SEAFOOD OR
SEASONED BREADCRUMB AND SOPRASATTA

BROCCOLI RABE & SAUSAGE

\$92 ½ TRAY

RABE AND SWEET SAUSAGE SAUTÉED IN OIL AND
GARLIC

ITALIAN ANTIPASTO

\$77 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)

\$82 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

\$82 PER 2 DOZEN

LITTLE NECK CLAMS: STUFFED AND BAKED

EGGPLANT SPIEDINI

\$42 ½ TRAY (4PC)

THINLY SLICED EGGPLANT DREDGED IN A SEASONED
EGG BATTER, STUFFED WITH MOZZARELLA CHEESE,
TOPPED WITH A RED SAUCE WITH CAPERS, GARLIC, &
HERBS

ARANCINI

\$60 ½ DOZEN

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

HOMEMADE MEATBALLS

\$82 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

\$77 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

\$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 (MOM & POP'S CREATION)

\$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 PARMIGIANA

\$54 ½ TRAY (4PCS)

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

CHICKEN PIZZIOIA

\$82 ½ TRAY (6PCS)

TENDER BONELESS CHICKEN BREAST SAUTÉED WITH MUSHROOMS, ONION, ROASTED PEPPERS, & HERBS, FINISHED IN A RED SAUCE.

CHICKEN SORRENTO

\$67 ½ TRAY (4PCS)

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

CHICKEN MARSALA

\$82 ½ TRAY (6PCS)

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

CHICKEN FRANCESE

\$82 ½ TRAY (6PCS)

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

VEAL FRANCESE

\$77 ½ TRAY (8PCS)

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

VEAL MARSALA

\$77 ½ TRAY (8PCS)

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

VEAL PARMIGIANA

\$72 ½ TRAY (4PCS)

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

VEAL SORRENTO

\$87 ½ TRAY (4PCS)

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

SHRIMP FRANCESE

\$122 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 \$75 ½ TRAY

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

MARIA'S KEY LIME PIE \$40

SWEET & TART KEY LIME PIE WITH A BUTTERY GRAHAM CRUST