

*The Caffe Italia Family is
most grateful for your visit.
Mille Grazie!*

Founders

Joseph & Joanne Romeo

Owners

Suzanne Romeo, Paul Romeo, Maria
Karandy, & Michael Romeo

Culinary Family

Paul Romeo ~ Chef
Matthew Taylor ~ Chef
Maria Perry ~ Chef
Todd Graves ~ Chef

Service Family

Michael Romeo
James Coluccio
Maria Karandy
Joseph Brennan
Hayden Graves
Maria Sullivan



*Benvenuti a tutti!
Sunday, February 10, 2019*



*Enjoy a tasting menu cultivated with
Italian culinary roots immersed in
traditions passed down through
generations.*

"It's just like coming home"

Buon Appetito!



*Les Officiers du Bailliage
d'Albany*

William M. Harris ~ *Bailli*

Holly A. Katz ~ *Vice Chancelier Argentier*

Michael A. Thomson ~ *Vice Echanson*

Angelo Mazzone ~ *Officier Maître
Rôtisseur*

Frank A. Tate, Jr. ~ *Chambellan Hon.*

Carmela R. Daubney ~ *Vice Chargée de
Missions*

Dale Miller ~ *Vice Conseiller de la Toque*

Joel M. Spiro ~ *Conseiller des Bailliages des
Etats Unis Hon.*

Christina L. Richards ~ *Vice Chargée de
Médias Sociaux*

Keith R. Edwards ~ *Officier*

Officier Provincial

Widjiono Purnomo
Vice Conseiller Culinaire Provincial

Les Invités

Mr. Kenneth Ahigian • Dr. Robert
Brass • Ms. Ruth A. Brass • Dr. Robert
Brenner • Ms. Linda Jackson-Chalmers
• Mr. William Chalmers, Jr. • Mr.
Michael Corso • Ms. Denise Crisafulli
• Ms. Susan Aron DeFronzo • Ms.
Jessica Evans • Ms. Karen Gagnon •
Mr. Matthew Goodman • Ms. Amber
R. Hurt • Ms. Sindi Saita • Ms. Sandra
Thomson • Ms. Cj Wiley



First Course

2016 Ciu Ciu “Merlettaie”, Pecorino DOCG

Greens & Beans

Escarole and cannellini beans stewed in a
hearty soup broth

Second Course

2015 Claudio Mariotto Cavallina, Timorasso

Chilean Sea Bass Antonio

Pan seared Sea Bass served over fresh
arugula and radicchio dressed with
balsamic and olive oil

Third Course

2005 Vietti Barbera d'Alba, Sarrone

Pasta Calabrese

Calamari and shrimp finished in a
hearty red sauce served over linguini

Fourth Course

**2017 Cavalli, Tenuta degli Dei, Super Tuscan
&**

2009 Produttori de Barbaresco, Barbaresco

Vitello Osso Buco

Braised Veal Shank finished in a hearty
red wine and vegetable sauce served
over risotto

Fifth Course

2003 Marco Conati, Ricioto della Valpolicella

Tiramisu

Delicate lady fingers soaked in freshly
brewed espresso and liqueur; layered
with a sweet cream

