

Experience Authentic Italian Cuisine
with views of the Atlantic Ocean.

Isle of Capri
Signature Events

3900 Atlantic Avenue
Virginia Beach, VA 23451



UNO

 \$38

First Course

Fresh Garden Salad
(Your choice of dressing)

Second Course

Spaghetti al Pomodoro
Spaghetti & Homemade Meatballs

Lasagna al Forno
Homemade Meat Lasagna

Pasta Primavera
Angel hair pasta tossed with fresh
vegetables, olive oil, and garlic

Chicken Oreganata
Sautéed with seasoned bread crumbs in a
lemon oregano sauce and served with a side of
spaghetti with tomato sauce

Third Course

Tiramisu

DUE

 \$41

First Course

Fresh Garden Salad
(Your choice of dressing)

Second Course

Shrimp Sorrentino
Fresh shrimp sautéed in a light tomato
cream sauce, served over angel hair

Veal Picatta
Tender scaloppini sautéed in white wine, capers
and lemon juice, served with a side of spaghetti
with tomato sauce

Pasta Primavera
Angel hair pasta tossed with
fresh vegetables, olive oil, and garlic

Chicken Oreganata
Sautéed with seasoned breadcrumbs in a lemon
oregano sauce and served with a side of spaghetti
with tomato sauce

Third Course

Tiramisu



Final entree counts and meal distinction cards due 5 days prior to event.
Menu items do not include 22% Gratuity and 11.5% Tax.

TRE

 \$47

First Course

She Crab Soup

Second Course

Fresh Garden Salad
(Your choice of dressing)

Third Course

Chicken Milanese

Breaded chicken cutlets served on baby greens, topped with a tomato and onion relish

Veal Marsala

Sautéed veal with prosciutto, mushrooms and marsala wine, served with a side of spaghetti with tomato sauce

Fettuccine Alfredo con Pollo

Classic Italian pasta dish topped with grilled chicken

Salmon Della Casa

Grilled Atlantic salmon fillet with white wine, lemon, garlic and fresh herbs served with a side of spaghetti with tomato sauce

Fourth Course

Tiramisu

Enhancements


Isle of Capri's table-side Caesar
\$3.50 per person

She Crab Soup
\$5.00 per person

Mozzarella Pomodoro Platter
Freshly sliced mozzarella with vine ripe tomatoes, sweet red onion and basil balsamic
\$4.00 per person

Calamari Fritti
\$4.00 per person

Portobello Platter
Marinated portobello with caramelized vidalia onion balsamic and topped with mozzarella
\$5.00 per person



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