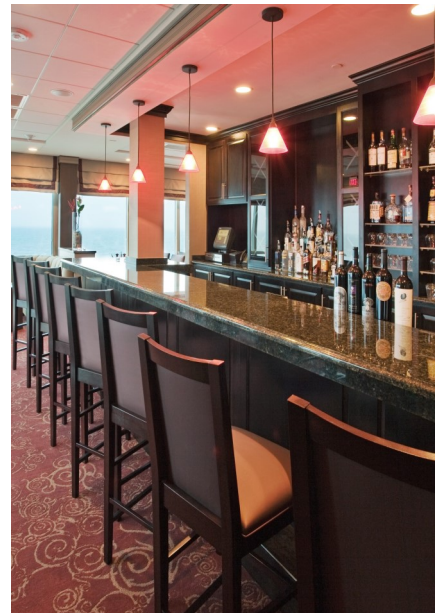


Experience Authentic Italian Cuisine
with views of the Atlantic Ocean



Signature Events



3900 Atlantic Avenue
Virginia Beach, VA 23451

ANTIPASTA / ENHANCEMENTS



Antipasto Platter

A colorful presentation of Italian cheeses, meats, olives and peppers

\$6.00 per person

Artisan Cheese Display

Domestic and imported cheeses garnished with fresh fruit

\$5.00 per person

Shrimp Della Casa

Fresh shrimp sautéed in white wine, lemon, garlic and fresh herbs

\$7.00 per person

Mozzarella Pomodoro Platter

Freshly sliced mozzarella with vine ripe tomatoes, sweet red onion and basil balsamic

\$5.00 per person

Calamari Fritti

Lightly breaded and served with a zesty marinara

\$6.00 per person

Portobella Platter

Marinated portobello with caramelized Vidalia onion balsamic and topped with mozzarella

\$6.00 per person

Signature Isle of Capri table-side Caesar

\$4.00 per person

She Crab Soup

\$6.00 per person

UNO \$40



First Course

Fresh Garden Salad
(House Italian Dressing Only)

Second Course

Spaghetti al Pomodoro
Spaghetti & Homemade Meatballs

Fettuccini Alfredo con Pollo
Classic Italian pasta dish topped with grilled chicken

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 or Cheesecake



10 Guest minimum. Final entrée counts, number of guests and meal distinction place cards due 7 business days prior to event date.
Menu items do not include 22% Service Charge/Gratuity and 11.5% Tax.

DUE \$46



First Course

Fresh Garden Salad
(House Italian Dressing Only)

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 or Cheesecake

TRE \$50



First Course

She Crab Soup

Second Course

Fresh Garden Salad
(House Italian Dressing Only)

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

Fettuccini 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 or Cheesecake



10 Guest minimum. Final entrée counts, number of guests and meal distinction place cards due 7 business days prior to event date.
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