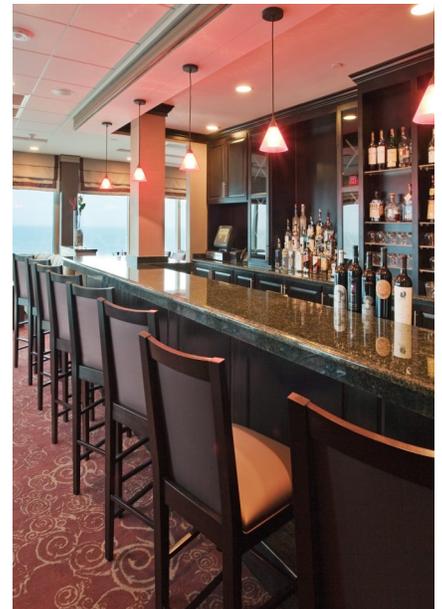


Experience Authentic Italian Cuisine  
with views of the Atlantic Ocean



## 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.  
Menu items do not include 22% Service Charge/Gratuity and 11.5% Tax.