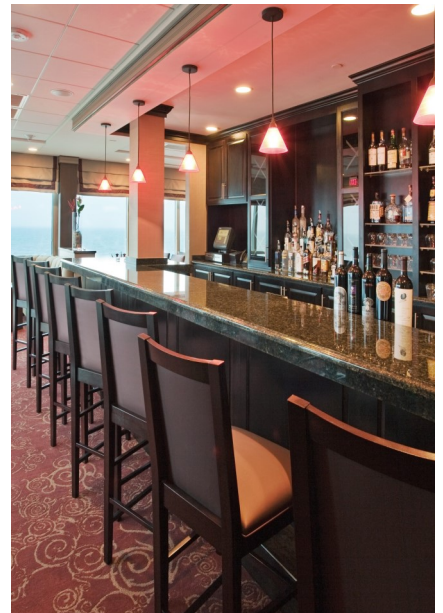


Experience Authentic Italian Cuisine
with views of the Atlantic Ocean



Signature Events



3900 Atlantic Avenue
Virginia Beach, VA 23451

ANTIPASTA / ENHANCEMENTS



Antipasto Platter

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

Artisan Cheese Display

Domestic and imported cheeses garnished with fresh fruit

Shrimp Della Casa

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

Mozzarella Pomodoro Platter

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

Calamari Fritti

Lightly breaded and served with a zesty marinara

Portobella Platter

Marinated portobello with caramelized Vidalia onion balsamic and topped with mozzarella

Signature Isle of Capri tableside Caesar

She Crab Soup

UNO



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 (select one for all guests)

Tiramisu or Cheesecake



**All Isle of Capri private events are subject to, at minimum, \$70++ per person
(plus 22% Gratuity and 11.5% Tax).**

20 Guest Minimum and 28 Guest Maximum on the exclusive Isle of Capri Riser.
Final entrée counts and entrée distinctions for the place cards are due 7 business days prior to event.

Full payment is due 7 business days prior to event.

Menu items do not include 22% Gratuity and 11.5% Tax.

All Guests must adhere to Isle of Capri Dress Code

DUE



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 (select one for all guests)

Tiramisu or Cheesecake

TRE



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 (select one for all guests)

Tiramisu or Cheesecake



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