

POSITANO \$30

First course (PICK TWO)

BRUSCHETTA
SERVED FAMILY STYLE
FRESH DICED TOMATO, GARLIC,
BASIL AND E.V.O.O.

CAESARE SALAD
ROMAINE LETTUCE, TOSSED WITH
OUR CAESAR DRESSING, CROUTONS
AND PARMESAN CHEESE.

MOZZARELLA MILANESE
SERVED FAMILY STYLE
CRIPY MOZZARELLA & TOMATO SAUCE

Main course

POLLO MARSALA
SAUTEED CHICKEN CUTLET, MUSHROOM,
MARSALA WINE AND SPAGHETTI

POLLO PICCATA
SAUTEED CHICKEN CUTLET, CAPERS,
WHITE WINE, LIGHT LEMON-BUTTER
SAUCE AND SPAGHETTI

GRILLED SALMON
GRILLED SALMON, BALSAMIC REDUCTION
& MASHED POTATOES

Dessert

TIRAMISU
AMARETTO, ESPRESSO, COCOCA
WITH SAVORY MASCARPONE CHEESE,
LAYERED WITH LADY FINGERS

Minimum of 15 people

CAPRI \$40

First course

CALAMARI FRITTI
SERVED FAMILY STYLE
CRISPY CALAMARI AND SPICY
TOMATO SAUCE

ARUGULA SALAD
FRESH ARUGULA, CHERRY TOMATO,
SHAVED PARMESAN CHEESE &
HOUSE VINAIGRETTE

DITOS DI FORMAGGIO
SERVED FAMILY STYLE
CRIPY CHEESE TEQUEÑOS WITH GUAVA SAUCE

CAPRESE SALAD
FRESH MOZZARELLA, TOMATO, BASIL,
BALSAMIC GLAZE AND E.V.O.O.

Main course (PICK THREE)

CHICKEN FETTUCCINE ALFREDO
CREAM SAUCE, PARMESAN CHEESE AND
GRILLED CHICKEN

SKIRT STEAK
GRILLED SKIRT STEAK, CHIMI CHURRI
AND MASHED POTATO

GRILLED SALMON
GRILLED SALMON, BALSAMIC REDUCTION
AND SAUTEED VEGETABLES

POLLO MARSALA
SAUTEED CHICKEN CUTLET, MUSHROOM,
MARSALA WINE AND SPAGHETTI

Dessert (PICK ONE)

TIRAMISU
AMARETTO, ESPRESSO, COCOCA
WITH SAVORY MASCARPONE CHEESE,
LAYERED WITH LADY FINGERS

CREAM CARAMEL
CARAMEL PUDDING WITH A LAYER
OF SOFT CARAMEL ON TOP

Minimum of 15 people

SORRENTO \$50

First course

TUNA TARTAR
SUSHI GRADE TUNA, SCALLIONS, AVOCADO,
MANGO PONZU GLAZE AND SESAME FILO
FLAT FREAD

BURRATA
CREAM CHEESE MOZZARELLA, FRESH TOMATO
AND PROSCIUTTO DI PARMA

SKEWERS TRIO
CRIPY CHEESE TEQUEÑOS WITH GUAVA SAUCE

GRILLED OCTOPUS
SERVED WITH MEDITERRANEAN WHITE BEAN

Main course

LOBSTER RAVIOLI
VODKA PINK SAUCE, BASIL
AND FRSH DICED TOMATOES

RIB EYE ALLA GRIGLIA
ARUGULA, DICED TOMATOES, SHAVED
PARMESAN AND BALSAMIC REDJCTION

GRILLED SALMON
GRILLED SALMON, BALSAMIC REDUCTION
AND SAUTEED VEGETABLES

RISOTTO FRUTTI DI MARE
CLAMS, MUSSELS, SHRIMPS, SCALLOPS AND WHITE WINE

CHICKEN PARMESAN
CRISPY CHICKEN CUTLET, TOMATO SAUCE,
MELTED MOZZARELLA AND SPAGHETTI AL POMODORO

Dessert (PICK ONE)

TIRAMISU
AMARETTO, ESPRESSO, COCOCA
WITH SAVORY MASCARPONE CHEESE,
LAYERED WITH LADY FINGERS

CREAM CARAMEL
CARAMEL PUDDING WITH A LAYER
OF SOFT CARAMEL ON TOP

Minimum of 15 people

SALERNO

Appetizer menu

CALAMARI FRITTI
SERVED FAMILY STYLE
CRISPY CALAMARI AND SPICY
TOMATO SAUCE

ARUGULA SALAD
FRESH ARUGULA, CHERRY TOMATO,
SHAVED PARMESAN CHEESE &
HOUSE VINAIGRETTE

DITOS DI FORMAGGIO
SERVED FAMILY STYLE
CRIPY CHEESE TEQUEÑOS WITH
GUAVA SAUCE

TUNA TARTAR
SUSHI GRADE TUNA, SCALLIONS,
AVOCADO, MANGO PONZU GLAZE AND
SESAME FILO FLAT FREAD

BURRATA
CREAM CHEESE MOZZARELLA, FRESH
TOMATO AND PROSCIUTTO DI PARMA

SKEWERS TRIO
BED OF ARUGULA, GRILLED
BEEF-CHICKEN-SHRIMP SKEWERS

GRILLED OCTOPUS
SERVED WITH MEDITERRANEAN WHITE
BEAN SALAD AND SALMORIGLIO SAUCE

MOZZARELLA MILANESE
SERVED FAMILY STYLE
CRIPY MOZZARELLA & TOMATO SAUCE

CHICKEN WINGS
SERVED FAMILY STYLE
CRIPY WINGS WITH SMOKED ASIAN
BBQ SAUCE

ANTIPASTO ITALIANO
SERVED FAMILY STYLE
FRESH IMPORTED COLD CUTS
AND CHEESES

PRICE DEPENDS ON YOUR PICS
PLEASE ASK FOR EVENT COORDINATOR
FOR MORE INFORMATION
(minimum of 15 people)



Spirits

VODKA	
Grey Goose	\$150
Tito's Hand-Made	\$120
Kettel One	\$150

SCOTCH & WHISKY	
Johnnie Walker Blue	\$600
Johnnie Walker Black	\$190
Buchanan's Red Seal	\$350
Buchanan's 18	\$220
Buchanan's 12	\$180
Old Parr	\$180

RUM	
Zacapa XO	\$250
Zacapa 23	\$160
Santa Teresa 1796	\$150
Diplomatico	\$130
Brugal 1888	\$160
Atlantico Private Cask	\$100

TEQUILA	
Don Julio 1972	\$390
Don Julio Añejo	\$170
Don Julio Reposado	\$150
Don Julio Blanco	\$100



Beer Wine & Bubbles

HOUSE WINES	
House Red Wine	\$20
House White Wine	\$20

(Chianti , Malbec, Pinot Grigio)

DRAUGHT BEER	
Stella Artois	\$7.00
Amberbock	\$6.00
Shock-up	\$6.00

BUBBLES	
Louis Roederer Cristal	\$550
Krug Grande Cuvee	\$550
Don Perignon	\$500
Veuve Cliquot Yellow	\$110
Veuve Cliquot Rose	\$150
Moet Imperial	\$180
Moet Nectar Rose	\$200
Moet Ice	\$150
Prosecco S. Margherita	\$30



Dining room capacity is for 140.
Tax and gratuity are not included.

The banquet menu
can not be combined with
other promotional offers.

All items and prices are
subject to change

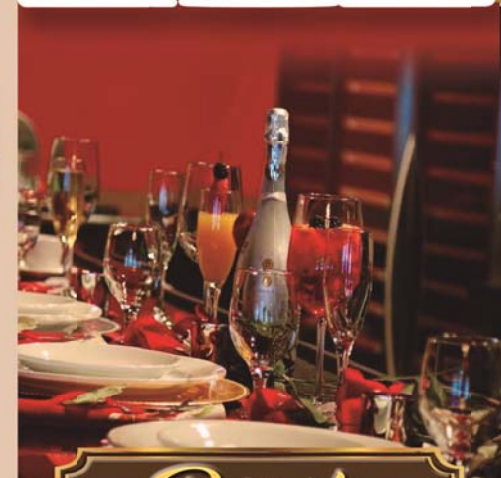
On your next event

- Weddings
- Bachelor Party
- Graduation
- Birthday
- Baptism
- Baby Shower
- Conference
- Business Meeting
- Live Music
- Personal Decor
- Mic on Stage
- Comedians
- Projector Screen
- Dj
- Stage

786 409-4793

@capriristorantemia

BANQUET MENÚ



Private DINING

786 409-4793

4285 NW 107 Ave Doral 33178

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