



Thank you for thinking of **Davio's Philadelphia** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Philadelphia**, located at 111 South 17th Street in the former Provident National Bank Building, includes an in-house bakery and a wine room with over 350 bins!

Contacts	Proprietor:	Steve DiFillippo	Sales Manager:	Beth Blakely
	Culinary		General Manager:	Michael Dombkoski
	Director/VP:	Rodney Murillo	Assistant	
	Executive Chef:	Chris Tavares	General Manager:	Brandon Ratcliffe
			Manager:	Michael Belonia

Décor: High ceilings, majestic columns with period cornice moldings, large wall-to-wall windows on both 17th and Chestnut Streets and hardwood floors in the main dining room. All rooms include fabric upholstered high back chairs and movable round tables for maximum flexibility.

Function Rooms: Private dining rooms available for groups of 10 to 100 guests for a full service sit down dinner and up to 200 for receptions. Rooms are also ideal for meetings, seminars and presentations that require audiovisuals or Internet access capabilities. Arrangements for the entire restaurant may also be made.

Seating Capacity:

- Semi-Private Areas – 6-40 seated dinner
- Chairman's Room – 10-40 seated dinner, 75 Reception
- Directors Room – 20-72 seated dinner, 100 Reception
- Chairman's/ Directors Room – 70-100 seated dinner, 150 Reception

Credit Cards: American Express, MasterCard, Visa, Discover and Diners Club.

Handicap Access: Full access to all dining rooms, restrooms, parking and valet.

Valet Parking: Thursday-Saturday \$23 After 5pm on 17th Street.

Self-Parking: At the Westin/Liberty Place self-park garage

Hours:

- Lunch – 11:30 a.m. to 2:30 p.m., Monday to Friday
- Brunch – 11 a.m. to 2 p.m. Sunday
- Dinner – 5 - 10 p.m., Sunday to Tuesday, Wednesday to Saturday to 11 p.m.

111 South 17th Street, Philadelphia, PA 19103
215.563.4810
www.davios.com | @DaviosPhilly

Cocktail Reception

Passed Hors D'oeuvres

\$21++ per person/per hour
Choose Five

Spring Rolls

Philly Cheese Steak Spring Rolls®, Spicy Ketchup, Spicy Mayo
Buffalo Chicken Spring Rolls®, Blue Cheese
Shrimp Cotija Spring Rolls™, Citrus Aioli
Chicken Parm Spring Rolls®, Marinara
Reuben Spring Rolls™, Thousand Island

Hot Appetizers

Maine Crab Cake, Aioli
Flat Iron, Potato Chip, Horseradish Aioli
Cider Bacon Wrapped Scallops
Mini Kobe Beef Meatballs
Stuffed Dates, Blue Cheese, Crispy Bacon
Wild Mushroom Arancini
Marinated Skirt Steak Skewer

Cold Appetizers

Spiced Rubbed Tuna, Pickled Relish
Wonton Wasabi Chip, Aioli
Steak Tartare, Potato Chip
Lobster Gougere
Chicken Pate, Caramelized Onion, Pepper Jam
Chilled Jumbo Shrimp \$5.00 each
San Danielle Prosciutto, Ricotta, Pasta Chip
Eggplant Caponata, Shaved Piave, Crostini
Deviled Eggs, Bacon, Blue Cheese, Crispy Onion

Reception Displays

Raw Bar

(Priced Per Piece)
Raw Bar Available Upon Request
Jumbo Poached Shrimp \$5.00++pp
Oysters on the Half Shell \$4.25++pp
Tuna Sashimi \$4.25++pp

Clams on the Half Shell \$3.50++pp
Crab Claws (seasonal, Price TBD)++pp
Jumbo Lump Crab Cocktail \$4.25++pp

Antipasto

\$16++ per person
An Assortment of Marinated Vegetables
Cured Italian Meats, Imported Cheeses, Mixed Olives, House Baked Breads

Cheese & Fruit

\$13++ per person
Display of Imported Cheeses, Seasonal Fresh Fruit, Fresh Bread

Reception Displays

Salad

\$12++ per person *

Mixed Field Greens, Balsamic Vinaigrette
Caesar, Romaine, Parmigiano Crisps, White Anchovy

Pasta / Risotto

\$16++ per person- Choose Two *

Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream
Cavatelli, Spicy Sausage, Hot Cherry Peppers, Tomatoes, Broccoli Rabe
Penne Bolognese, Braised Veal, Beef, Pork, Tomato Sauce
Wild Mushroom Risotto
Butternut Squash, Parmigiano, Risotto
Veal Osso Bucco Risotto

Chef Attendant \$100 per pasta station

Carving Station

\$35++ per person- Choose Two*

Niman Ranch Pork Tenderloin	Roasted Filet Mignon
Rack of Lamb	Herb Roasted Prime Rib Eye
Seared Ahi Tuna	Roasted Turkey

Chef Attendant \$100 per carving station

Sides

\$8++ per person- Choose Two*

Sautéed Green Beans	Creamy Potatoes
Grilled Asparagus	Roasted Yukon Baby Potatoes
Roasted Brussels Sprouts	

Sliders

\$16++ per person- Choose Two*

Mini Crab Cake	Braised Beef Short Rib
Kobe Beef Meatball	
Tomato, Basil, Mozzarella	
Portobello, Gruyere, Pesto	

Dessert

\$12 ++ per person *

Assorted Mini Pastries & Fancy Cookies
Served Stationary or Passed

*Price per person is based on a one-hour cocktail reception

Dinner Menu 1

\$60 ++ per person

Antipasti

(Choose One)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar Salad, Romaine, Parmigiano Crisps, White Anchovy

Baby Iceberg, Tomatoes, Bacon, Onions, Croutons, Blue Cheese Dressing

Warm Spinach Salad, Roasted Peppers, Portobellos, Goat Cheese, Balsamic

San Marzano Tomato Soup, Goat Cheese Chive Crostini

American Kobe Beef Meatball, Caciocavallo

Piatti Del Giorno

(Choose Three)

Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream

Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter

Grilled Prime Flat Iron, Creamy Potatoes, Green Beans, Vintage Port

Braised Beef Short Ribs, Horseradish Potatoes, Spinach

Seared Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata

Eggplant Parmigiano, San Marzano Tomatoes, Fresh Basil

Cavatelli, Hot Cherry Peppers, Broccoli Rabe, Tomatoes, Mozzarella

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$13 pp ++

*Additional Family Style Sides Available for \$ 8 pp ++

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Dinner Menu 2

\$70++ per person

(if you select Menu 2, you may select items from Menu 2 & Menu 1)

Antipasti

(Choose One)

Jumbo Poached Shrimp, Tomato Horseradish

Oven Baked Lump Crab Cake, Whole Grain Mustard

Chopped Romaine, Green Beans, Eggs, Onions, Blue Cheese

Piatti Del Giorno

(Choose Three)

Pan Seared Georges Bank Sea Scallops, Sweet Creamy Corn, Match Stick Potatoes

Sautéed Veal Tenderloin, Oyster Mushrooms, Cipollini, Potatoes, Marsala

Grilled Swordfish, Corn Risotto, Broccoli Rabe

Halibut, Roasted Potatoes, Asparagus, Shellfish Brodo

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$13 pp ++

*Additional Family Style Sides Available for \$ 8 pp ++

Dinner Menu 3

\$90++ per person

(if you select Menu 3, you may select items from Menu 3, 2 & 1)

Antipasti

(Choose One)

Penne, Applewood Smoked Chicken, Sun Dried Tomatoes, Walnuts, Cream
Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

Insalate

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil
Caesar, Romaine, Parmigiano Crisps, White Anchovy
Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic
Mixed Greens, Cucumbers, Tomatoes, Balsamic Vinaigrette

Piatti Del Giorno

(Choose Three)

Grilled Veal Rib Chop, Creamy Potatoes, Asparagus, Vintage Port
Grilled 8 oz. Center Cut Filet Mignon, Creamy Potatoes, Sautéed Spinach, Barolo
Grilled Prime Natural Aged New York Sirloin, Broccoli Rabe, Roasted Potatoes, Port Wine - Add \$10
Pan Roasted Lobster Tail, Creamy Potatoes, Green Beans, Lemon Tarragon Butter
Davio's Surf & Turf, Grilled Prime Flat Iron, Grilled Maine Lobster Tail
Creamy Potatoes, Asparagus, Lemon Tarragon Butter

Dolci

(see attached dessert list)

Dolci

Choose One

Chef's Dessert Sampler

Seasonal Selections: Cheesecake, Mousse, Layered Cake

Classic Tiramisu- Espresso Soaked Lady Fingers, Mascarpone Cream

Chocolate Peanut Butter Tandy Cake

Seasonal Cheesecake, Crème Anglaise, Fresh Berries

Cookies & Biscotti

Flourless Chocolate Torte with Nutella Pretzel Ganache

Piedmont, Chocolate, Hazelnut Mousse

Seasonal Fruit Bowl, Citrus Broth, Mascarpone Cannoli

Banana, Chocolate Chip Bread Pudding

All selections are subject to seasonal availability

CAKE REQUEST FORM

Reservation Name: _____ # Guests: _____ Date Order Taken: _____
Reservation Day/Date/Time _____ Order Taken By: _____

Philadelphia ☐

1. **Chocolate** – Dark Chocolate cake layers, moistened with vanilla syrup, filled with chocolate mousse finished buttercream
2. **Vanilla Pound Cake** – Vanilla cake layers, moistened with vanilla syrup, filled with buttercream, enrobed in buttercream
3. **Lemon Doberge** – Light yellow cake layered with lemon cream finished with vanilla butter cream
4. **Classic Red Velvet** – Vanilla buttercream
5. **Carrot Cake** – Cream Cheese buttercream

Wedding Cakes – Single or Tiered cakes available – \$7.00 per person.

Sizes:

Serves 8-12	\$60.00
Serves 12-16	\$75.00
Serves 16-20	\$100.00

For larger parties, bigger cakes and special orders ask to speak with our Sales Manager, Beth Blakely

Inscription: _____

Wedding Cake Design/Decoration: _____

Deli Luncheon Buffet

\$33++ per person

Salad

(Choose One)

Caesar, Romaine, Parmigiano Crisps, White Anchovy
Mixed Field Greens, Aged Balsamic Vinaigrette

Sandwiches

(Choose Three)

Oven Roasted Turkey, Cheddar Cheese, Green
Lettuce, Tomato, Avocado Aioli

Tuna Salad, Putanesca Style

Roasted Portobello Mushroom, Provolone,
Tomato, Avocado Aioli

Roast Beef, Cheddar Cheese, Tarragon Aioli
Green Lettuce, Tomatoes

Prosciutto, Cheese, Bread & Butter Pickles
Honey Mustard

Chicken Salad, Scallions, Green Lettuce
Mayonnaise

Fresh Mozzarella, Tomato Basil, Pesto

Pasta

(Choose One)

Rigatoni Bolognese, Veal, Beef, Pork, Tomato Sauce

Penne Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream

Cavatelli, San Marzano Tomatoes, Fresh Basil, Olive Oil

Dessert

(Choose One)

Add \$7++ per person- if served as part of Deli Lunch Buffet

Tiramisu

Homemade Cookies

Brownies

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Lunch Menu Selections

Lunch Menu 1

\$33 ++ per person

Add one hour of Passed Appetizers for \$21 ++ pp

Insalate/ Antipasti

(Choose One)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Field Greens, Aged Balsamic Vinegar, Olive Oil

Caesar Salad, Romaine, Parmigiano Crisps, White Anchovy

Baby Iceberg, Tomatoes, Bacon, Onions, Croutons, Herb Buttermilk

San Marzano Tomato Soup, Goat Cheese Chive Crostini

Piatti Del Giorno

(Choose Two)

Cavatelli, Fresh Basil, Pomodoro

Sautéed Idaho Trout, Herb Risotto, Asparagus, Basil Oil

Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream

Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

Caesar Salad, Romaine, Parmigiano Crisps, White Anchovy

add

Chicken or Salmon

Dolci

(see attached dessert list)

Lunch Menu 2

\$40 ++ per person

(if you select Menu 2, you may select items from Menu 2 & Menu 1)

Add one hour of Passed Appetizers for \$21++ pp

Insalate/ Antipasti

(Choose One)

American Kobe Beef Meatball, Caciocavallo

Piatti Del Giorno

(Choose Two)

Penne, Wild Mushrooms, Truffle Oil

Cavatelli, Spicy Sausage, Hot Cherry Peppers, Tomato, Broccoli Rabe

Braised Beef Short Ribs, Roasted Potatoes, Mushrooms, Barolo Sauce

Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter

Seared Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata

Pan Seared Jumbo Shrimp, Herb Risotto, Green Beans, Sweet Basil Oil

Dolci

(see attached dessert list)

Lunch Menu 3

\$45 ++ per person

(if you select Menu 3, you may select items from Menu 3, 2 & 1)

Add one hour of Passed Appetizers for \$21 ++ pp

Insalate/ Antipasti

(Choose One)

Penne Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

Warm Spinach Salad, Roasted Peppers, Portobellos, Goat Cheese, Balsamic

Piatti Del Giorno

(Choose Two)

Pan Seared Georges Bank Sea Scallops, Sweet Creamy Corn, Match Stick Potatoes

Prime Flat Iron, Creamy Potatoes, Asparagus, Barolo Sauce

Dolci

(see attached dessert list)

BAR SELECTION – PRIVATE PARTIES

*BARTENDER SETUP FEE - \$100 PER BARTENDER

PREMIUM CONSUMPTION BAR

COCKTAILS \$11-\$13

Kiki Vodka
Seagram's VO
Beefeater Gin
Dewar's Scotch
Bacardi Rum
Seagram's 7
Jim Beam
El Jimador Blanco

WINE LIST PRICE PER BOTTLE

House Red and White Wine

BOTTLED BEER \$6

Yuengling Lager & Bud Light

SOFT DRINKS

Sodas (Coke Products) \$4.75
Fruit Juices \$4.50
Coffee, Tea \$4
Bottled Water \$5.50

AFTER DINNER LIQUORS \$11-\$17

Bailey's
Grand Marnier
Frangelico
Sambuca
Hennessy VS

OPEN BAR PACKAGES

(DOES NOT INCLUDE AFTER DINNER LIQUORS)

Two Hours- \$35 per person
Three Hours - \$49 per person
Each Additional Hour- \$15 per person
* Maximum of Five Hours *

BEER & WINE PACKAGES

Two Hours- \$32 per person
Each Additional Hour- \$15 per person
* Maximum of Five Hours *

**CHILDREN'S SOFT DRINK PACKAGE
\$11 PER CHILD**

DELUXE CONSUMPTION BAR

COCKTAILS \$14-\$18

Ketel One
Crown Royal
Tanqueray Gin
Dewar's Scotch
Bacardi Rum
Makers Mark
Johnny Walker Black Label
Herradura Reposado

WINE LIST PRICE PER BOTTLE

Prosecco
House Red and White Wine

BOTTLED BEER \$7

Heineken & Amstel Light

SOFT DRINKS

Sodas (Coke Products) \$4.75
Fruit Juices \$4.50
Coffee, Tea \$4
Bottled Water \$5.50

AFTER DINNER LIQUORS \$11-\$17

Bailey's
Gran Marnier
Frangelico
Sambuca
Remy VSOP
Glenlivet 12 Year

OPEN BAR PACKAGES

(DOES NOT INCLUDE AFTER DINNER LIQUORS)

Two Hours- \$45 per person
Three Hours - \$61 per person
Each Additional Hour- \$17 per person
* Maximum of Five Hours *

BEER & WINE PACKAGES

Two Hours- \$40 per person
Each Additional Hour- \$15 per person
* Maximum of Five Hours *

PRIVATE PARTY WINE LIST

WHITE WINE

2017	Castelli, Pinot Grigio	Veneto, IT	45
2016	Urban, Riesling	Germany	60
2017	Davio's, Chardonnay <i>by Merriam Vineyards</i>	Russian River, CA	60
2016	Cantina Valle Tritana, Verdicchio	Marche, IT	65
2016	William Hill Vineyards, Chardonnay	Central Coast, USA	65
2015	Starborough, Sauvignon Blanc	Marlborough, NZ	70
2016	Domaine Creusserome Chardonnay "Vire Clesse"	Burgundy, FR	85

RED WINE

2016	Rainstorm Pinot Noir	Oregon	45
2015	Il Conte Montepulciano d'Abruzzo	Tuscany, IT	50
2015	Greystone Cabernet Sauvignon	Napa Valley, CA	55
2016	Fabre Montmayou "Trilogie", Malbec	Mendoza	65
2016	Feudi di Bordonaro "Branciforti" Nero d'Avolo	Sicily, IT	70
2014	Piegaia Chianti Classico Sangiovese	Tuscany, IT	70
2016	Davio's, Cabernet <i>by Merriam Vineyards</i>	Russian River, CA	70
2016	Davio's, Pinot Noir <i>by Merriam Vineyards</i>	Russian River, CA	70
2015	Bonny Doon "A Proper Claret"	Santa Cruz	75

ROSE

2016	Cantele Negroamaro	Puglia, IT	65
NV	Piegaia Canaiolo	Tuscany, IT	80

SPARKLING

NV	Prosecco, Isotta Manzoni, "Cuvee Giuliana"	Veneto	55
NV	Taittinger, Cuvee Prestige, Brut NV	Champagne	90

Dio non ha creato che l'acqua...l'uomo ha fatto il vino.
"God created the water...Man made the wine."

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE



MAIN DINING



DIRECTORS



SKYLINE PATIO



CHAIRMANS

Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's Philadelphia located in Center City's Provident Bank Building, offers Private dining rooms available for groups of 10 to 180 guests for a full service sit down dinner and up to 120 for receptions. The penthouse floor private dining room serves as an excellent location for business functions, receptions or a large dinner party. Rooms are ideal for meetings, seminars and presentations that require audio-visuals or Internet access capabilities. Arrangements for the entire restaurant may also be made. At Davio's Philadelphia, It's All About the Guest.

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

Davio's Northern Italian Steakhouse
111 South 17th Street | Philadelphia, PA 19103
Phone | 215.563.4810
Contact | Beth Blakley
Email | beth@davios.com
Website | www.davios.com/phil

Capacity | 10- 180

DIRECTORS ROOM
(96 SEATED, 120 RECEPTION)
CHAIRMAN'S ROOM
(48 SEATED, 75 RECEPTION)
MAIN DINING ROOM
(180 SEATED)
SKYLINE PATIO (PENTHOUSE FLOOR)
(35 RECEPTION)

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