

Thank you for your interest in Davio's Northern Italian Steakhouse. Please see enclosed information about our restaurant, team, entertaining spaces and special event menus. Davio's Atlanta is located in the heart of Buckhead, Atlanta's hot spot for the best shopping and the finest dining. The restaurant offers a large display kitchen, an in-house bakery, vibrant bar and lounge as well as an outdoor patio. As a Northern Italian Steakhouse our menu includes a selection of the finest cuts of meat – 55 Day Prime Aged Strip Steak, Center Cut Filet Mignon and Niman Ranch Double Cut Pork Chop. The menu also includes well known classic Davio's recipes such as our Tagliatelle Bolognese, Crispy Chicken Livers, Veal Rib Chop and our assortment of Davio's Spring Rolls. We also offer a wide selection of fresh seafood dishes, such as Atlantic Salmon, Yellowfin Tuna and Lump Crab Cakes. We have an in-house bakery where we prepare all of our own breads and desserts daily. Our wine list is comprised of wines from Italy, the United States and other regions around the world.

Contacts: **Proprietor:** Steve DiFillippo

General Manager: Ana-Maria Lehaci Sales Manager: Ashley Moore

**Culinary Director:** Rodney Murillo

Executive Chef: Emilson Cruz ashleu@davios.com

Location: Phipps Plaza

3500 Peachtree Road NE

Atlanta, GA 30326 Main: 404.844.4810 Fax: 404.835.8563 www.davios.com

Dress: Business Casual

Seating: Main Dining Room 125

Bar 28

Private Dining Rooms 10 to 125

Arlington Room
Chestnut Room
Arlington/Chestnut Room
Newbury Room
40 seated dinner, 50 reception
36 seated dinner, 50 reception
80 seated dinner, 125 reception
20 seated dinner, 25 reception

Outdoor Patio 80 to 125

Credit Card: All major credit cards accepted.

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

Parking: Valet Parking - \$10/car

Phipps Plaza Parking Garage & outdoor decks complimentary.

Hours: Lunch Monday - Friday 11:30 am - 3:00 pm

Saturday 11:30 am - 1:30 pm

BrunchSunday11:00 am - 1:30 pmDinnerMonday - Thursday5:00 pm - 10:00 pm

Friday 5:00 pm - 11:00 pmSaturday 1:30 pm - 11:00 pmSunday 1:30 pm - 9:00 pm



# Cocktail Reception

### Tier 1 Passed Hors D'oeuvres

\$25++ per person/per hour

(Choose Five)

Spring Rolls

Philly Cheese Steak Spring Rolls®, Spicy Ketchup, Spicy Mayo

Chicken Parm Spring Rolls®, Marinara

Buffalo Chicken Spring Rolls®, Blue Cheese

Hot Appetizers

Assorted Davio's Spring Rolls

Davio's Chicken Sausage, Mustard Aioli

Davio's Pork Sausage, Mostarda

Cider Bacon Wrapped Scallops Blue Cheese Stuffed Dates, Bacon, Balsamic

Mini Davio's Meatballs

Assorted Davio's Pizza

Organic Mushroom Arancini

Veal-Prosciutto Arancini, Black Olive Aioli

**Cold Appetizers** 

Tuna Tartare, Avocado, Wonton Chip

Tomato - Mozzarella Skewers

Eggplant Caponata, Shaved Piave, Crostini

Fig Jam, Prosciutto Crostini

Chilled Prawn Cocktail \$9.00++pp

### Tier 2 Passed Hors D'oeuvres

\$30++ per person/per hour

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

(Choose Five)

Hot Appetizers

Creamy Spinach, Pernod, Phyllo Cup

Lump Crab Cakes, Aioli

Marinated Steak Skewers

Lollipop Lamb Chops, Aged Balsamic

Beef Tenderloin, Horseradish Aioli, Gougere

Oysters Rockefeller

Cold Appetizers

Lobster Gougere

Smoked Salmon, Dill, Crème Fraiche, Cucumbers

Salmon Caviar, Crème Fraiche, Blini

# Reception Displays

Raw Bar

(Priced Per Piece)

Raw Bar Available Upon Request

Chilled Prawn Cocktail \$9.00++pp

Oysters on the Half Shell \$4.50++pp

Tuna Sashimi \$5.00++pp

Crab Claws (seasonal, Price TBD)++pp Jumbo Lump Crab Cocktail \$7.00++pp

Antipasto

\$25++ per person

An Assortment of Marinated Vegetables

Cured Italian Meats, Imported Cheeses, Mixed Olives, Freshly Baked Bread

Cheese & Fruit

\$25++ per person \*

Display of Imported Cheeses, Seasonal Fresh Fruit, Freshly Baked Bread

3500 Peachtree Road NE, Atlanta, GA 30326 404.844.4810 www.davios.com | @DaviosAtlanta



# Reception Displays

#### Salad

\$15++ per person \*

Mixed Field Greens, Aged Balsamic

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, White Anchovy, Crispy Parmigiano, Crostini

Caprese, Bufala Mozzarella, Tomatoes, Fresh Basil, Balsamic Reduction

Pasta / Risotto

\$20++ per person- Choose Two \*

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

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Peas, Basil, Truffle Butter

Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

Sweet Pea Risotto, Campari Tomatoes, Basil, Parmigiano

Organic Mushroom Risotto

Chef Attendant \$200 per pasta station

Carving Station

\$65++ per person- Choose Two \*

Niman Ranch Pork Tenderloin

Turkey Lamb Rack

Seared Sesame Yellowfin Tuna

Filet Mignon (add \$20 per person) 55 Day Prime Aged Ribeye (add \$20 pp)

55 Day Prime Aged Strip Steak (add \$20 pp)

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Sauces: Port Wine, Horseradish, Davio's Steak Sauce

Chef Attendant \$200 per carving station

Sides

\$12++ per person- Choose Two \*

Green Beans Asparagus

**Brussels Sprouts** 

Creamy Potatoes Yukon Baby Potatoes

Broccolini

Sliders

\$18++ per person- Choose Two \*

Crab Cake

Davio's Meatball

Braised Beef Short Rib

Crispy Chicken, Pickles, Caper Aioli

Dessert

\$15 ++ per person - Choose Five \*

Assorted Mini Pastries

Served Stationary or Passed

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Chocolate Truffle Cake

Cannoli

Carrot Cake

Brownie Bite

additional selections available

\*Price based on a one-hour cocktail reception pp



## Dinner Menu 1

\$80 ++ per person

### Antipasti

(Choose Three, Parties over 50 guests please Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, White Anchovy, Crispy Parmigiano, Crostini

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

San Marzano Tomato Soup, Goat Cheese, Chive, Crostini

Davio's Clam Chowder, Little Neck Clams, Pancetta

Philly Cheese Steak Spring Rolls®, Spicy Homemade Ketchup, Spicy Mayo

Davio's Meatball, Caciocavallo

### Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)

Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Peas, Basil, Truffle Butter

Acorn Squash, Farro, Mushrooms, Spinach, San Marzano Tomatoes

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

Atlantic Salmon, Farro, Mushrooms, Spinach

Niman Ranch Pork Chop, Cheddar Puffs, Onion-Bacon Jam, Aged Balsamic

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

55 Day Prime Aged Flat Iron, Blue Cheese Potatoes, Asparagus, Port Wine

#### Dolci

(see attached dessert list)

\*Additional Pasta Course Available for \$18 pp ++

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



## Dinner Menu 2

\$90++ per person

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

## Antipasti

(Choose Three, Parties over 50 guests please Choose Two)

Chilled Prawns, Tomato Horseradish Oven Baked Lump Crab Cake, Whole Grain Mustard Oysters Rockefeller

### Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)

Georges Bank Sea Scallops, Creamy Corn, Crispy Parsnips
Fusilli, Grilled Prawns, Hot Cherry Peppers, Vermentino, Lemon, Olive Oil
Veal Tenderloin, Mushroom Risotto, Spinach, Veal au Jus
Swordfish, Asparagus Risotto
6 oz Center Cut Filet Mignon, Grilled Prawn, Creamy Potatoes, Asparagus, Béarnaise

### Dolci

(see attached dessert list)

<sup>\*</sup>Additional Pasta Course Available for \$18 pp ++

<sup>\*</sup>Additional Family Style Sides Available for \$ 8 pp ++



# Dinner Menu 3

\$125++ per person

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

## Antipasti

(Choose Two)

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Peas, Basil, Truffle Butter Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

### Insalate

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil Caesar, White Anchovy, Crispy Parmigiano, Crostini Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic

#### Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)

Creamy Potatoes, Asparagus, Lemon Tarragon Butter

Center Cut Veal Chop, Creamy Potatoes, Asparagus, Brandy Peppercorn Center Cut Filet Mignon, Creamy Potatoes, Sautéed Spinach, Pepata Chilean Sea Bass, Milanese Risotto, Chive Butter Davio's Surf & Turf, 55 Day Prime Aged Flat Iron, Maine Lobster Tail

Maine Lobster, Creamy Potatoes, Green Beans, Lemon Tarragon Butter - Add \$15 55 Day Prime Aged Strip Steak, Broccolini, Roasted Potatoes, Port Wine - Add \$25

### Dolci

(see attached dessert list)



# Dolci

Groups under 30 (Choose Two)

### Chef's Dessert Sampler

Miniature Warm Chocolate Cake
Vanilla Bean Cheesecake & Strawberry Mille Feuille

\*\* (When the sampler is chosen, it must be done for the whole group)

Classic Tiramisu, Espresso Soaked Ladyfingers, Mascarpone Cream Warm Chocolate Cake, Homemade Vanilla Gelato Seasonal Fruit, Berries, Citrus Broth, Mini Sweet Ricotta Cannoli Vanilla Bean Panna Cotta, Fresh Berries Seasonal Fruit Tart

### Groups 30 guests and over

# Chef's Dessert Sampler

Miniature Warm Chocolate Cake Vanilla Bean Cheesecake & Strawberry Mille Feuille

OR

### Assorted Mini Pastries

Choose Five\*
Served Stationary or Passed
Cream Puff
Eclair
Fresh Fruit Tartlet

Mini Cheesecake Pecan Diamond Chocolate Truffle Cake Cannoli

Carrot Cake Brownie Bite

additional selections available

All selections are subject to seasonal availability.



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CAKE ORDI	ER FORM
Reservation Name	:
Phone Number: _	
Number of Guests	::
Date Order Taken	<b>:</b>
· ·	/Date/Time:
Order Taken By: _	
	e requests must be received at least 48 hours in advance.  must be made prior to reservation)
Please PRINT & E	MAIL form to ashley@davios.com or fax to 404.835.8563 Attention: Ashley
finished with swee  • Flourless Choco chocolate shaving  • Mocha Torte — buttercream and a  • Lemon Raspber cream and fresh r  • Chocolate Truft chocolate ganache	blate Cake – Dark chocolate gluten free cake, topped with chocolate cream and s. Chocolate and yellow cake layers moistened with coffee syrup, layered with mocha a hint of apricot jam, finished with a dark chocolate glaze.  Ty Torte – Yellow cake layers moistened with raspberry syrup, filled with lemon aspberries, finished with sweet whipped cream.  The Cake – Chocolate cake layers moistened with sugar syrup, layered with and chocolate buttercream, finished with a dark chocolate glaze.
-	ngle or tiered cakes available • \$10.00 per person.
Sizes: • Serves 8-12 • Serves 12-16 • Serves 16-20	\$145.00
For larger parties, b	igger cakes or special orders, please ask to speak with our Pastry Chef.
Inscription:	
Wedding cake des	ign/decoration:
All of our cakes	are plated & served with Davio's homemade vanilla ice cream

#### **NOTES:**

Before placing your order, please inform your server if a person in your party has a food allergy. Please note not all ingredients are listed.

Tax, gratuity, and over beverages not included.

We do our very best to keep the menus current. However, due to daily changes in product availability & quality, menu items may vary or not be exactly as they appear on our website. Please call or email us to receive a copy of today's menu.





**Prosecco Welcome Toast:** 

2oz Toast Pour: \$5

Full Pour: \$14

**Champagne Welcome Toast:** 

2oz Toast Pour: \$8 Full Pour: \$20



Signature Cocktail:

Starting at \$17 per guest





Customized Davio's Dolce Gift Box:

\$20 per box.



Davio's Pasta Sampler Trio:

\$28 per guest.



Raw Bar / Seafood Display:

Seasonal Price ++ per guest.



# Lunch Reception Displays

\$50++ per person

#### Salad

(Choose One)

Caesar, White Anchovy, Crispy Parmigiano, Crostini Mixed Field Greens, Aged Balsamic

### Sandwiches

(Choose Two)

Oven Roasted Turkey, Cheddar, Alfalfa Lettuce, Tomatoes, Carrots, Basil Aioli Harvest Grain Bread

All White Tuna Salad, Lettuce, Dijon Mustard Whole Wheat Sourdough

Prosciutto, Mortadella, Salami, Capicola Provolone, Pickles, Tomatoes Italian White Bread

Mozzarella Pesto Fresh Mozzarella, Tomatoes, Basil Pesto Country Tuscan

#### Pasta

(Choose One)

Rigatoni Bolognese, Veal, Beef, Pork, San Marzano Tomatoes Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream Fusilli, Fresh Basil, San Marzano Tomatoes

#### Dolci

Family Style Assorted Miniature Pastries



# Lunch Menu Selections

## Lunch Menu 1

\$55 ++ per person

Add one hour of Passed Appetizers for \$25 ++ pp

## Insalate/ Antipasti

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Mixed Field Greens, Aged Balsamic

Caesar, White Anchovy, Crispy Parmigiano, Crostini

San Marzano Tomato Soup, Goat Cheese, Chive, Crostini

Davio's Clam Chowder, Little Neck Clams, Pancetta

Philly Cheese Steak Spring Rolls®, Spicy Homemade Ketchup, Spicy Mayo

### Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)

Fusilli, Fresh Basil, San Marzano Tomatoes

Warm Pastrami, Swiss, Caramelized Onions, Grain Mustard, Rye

Crispy Chicken Sandwich, Herb Buttermilk, Pickles, Onions, Potato Roll

Acorn Squash, Farro, Mushrooms, Spinach, San Marzano Tomatoes

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

Caesar Salad, White Anchovy, Crispy Parmigiano, Crostini

Add Chicken or Salmon

#### Dolci

### Family Style Assorted Miniature Pastries

(Choose Three\*)
Served Stationary

Cream Puff Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

Pecan Diamond additional selections available

\*All selections are subject to seasonal availability.



# Lunch Menu 2

\$65 ++ per person

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

Add one hour of Passed Appetizers for \$25++ pp

### Insalate/ Antipasti

(Choose Two)

Davio's Meatball, Caciocavallo

Oven Baked Lump Crab Cake, Whole Grain Mustard

#### Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)

Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes Hand-Rolled Potato Gnocchi, Organic Mushrooms, Peas, Basil, Truffle Butter Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter Atlantic Salmon, Farro, Mushrooms, Spinach

#### Dolci

Family Style Assorted Miniature Pastries

(Choose Three\*)
Served Stationary

Cream Puff Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

Pecan Diamond additional selections available

<sup>\*</sup>All selections are subject to seasonal availability.



## Lunch Menu 3

\$75 ++ per person

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

Add one hour of Passed Appetizers for \$25 ++ pp

## Insalate/ Antipasti

(Choose Two)

Prawn Cocktail, Tomato Horseradish

Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

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

### Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)

55 Day Prime Aged Flat Iron, Blue Cheese Potatoes, Asparagus, Port Wine Georges Bank Sea Scallops, Creamy Corn, Crispy Parsnips

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Swordfish, Asparagus Risotto

#### Dolci

## Family Style Assorted Miniature Pastries

(Choose Three\*)
Served Stationary

Cream Puff Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

Pecan Diamond additional selections available

<sup>\*</sup>All selections are subject to seasonal availability.



# Breakfast Menus

# Continental Breakfast Reception

\$35++ per person - Minimum of 20 guests

Assorted Breakfast Pastries, Muffins & Croissants with Butter & Jam Seasonal Fresh Fruit Salad Honey Greek Yogurt & Granola Orange Juice Hot Tea, Regular & Decaffeinated Coffee

# Specialty Breakfast Reception

\$45++ per person – Minimum of 20 guests
\*Includes Complimentary Screen, Projector and Wifi Access\*

Assorted Breakfast Pastries, Muffins & Croissants with Butter & Jam Seasonal Fresh Fruit Salad Brunch Potatoes Orange Juice Hot Tea, Regular & Decaffeinated Coffee Entrée - Choice of Two

Scrambled Eggs Spinach, Tomato Frittata French Toast, Mascarpone, Warm Maple Syrup Vanilla Belgian Waffles, Fresh Berries, Chantilly Cream Side Dish - Choice of One

Bacon Sausage

# **Specialty Station**

Omelet Stations \$15++ per person Selection of Toppings & Fillings

Chef Attendant \$200 per station







Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's Atlanta, located in Buckhead at Phipps Plaza, offers private dining rooms available for groups of 15 to 80 quests for a full service sit down dinner and up to 300 for receptions. Our outdoor heated patio is available for groups of 80 seated and up to 125 for a reception. Rooms are ideal for meetings, seminars and presentations that require audio-visual or Internet access capabilities. Arrangements for the entire restaurant may also be made. At Davio's Atlanta, It's All About the Guest.



#### Davio's Northern Italian Steakhouse 3500 Peachtree Road NE Atlanta, GA 30326

Phone 678.500.1054 Contact | Ashley Moore Ashley@davios.com Email Website | www.davios.com/atl Capacity | 10-300

ARLINGTON ROOM

(40 SEATED, 50 RECEPTION) **CHESTNUT ROOM** (36 SEATED, 50 RECEPTION) ARLINGTON/CHESTNUT ROOM (80 SEATED, 125 RECEPTION) **NEWBURY ROOM** (20 SEATED, 25 RECEPTION) PATIO (HEATED) [80 SEATED, 125 RECEPTION]