

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 Executive Chef: Emilson Cruz			Culinary Director: Rodney Murillo Sales Manager: Ashley Moore <i>ashley@davios.com</i>	
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 Bar Private Dining Rooms Arlington Room Chestnut Room Arlington/Chestnut Room Newbury Room Outdoor Patio		 125 28 10 to 125 40 seated dinner, 50 reception 36 seated dinner, 50 reception 80 seated dinner, 125 reception 20 seated dinner, 25 reception 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 Brunch Dinner	Monday - Fr Saturday Sunday Monday - Th Friday Saturday Sunday	·	11:30 am - 3:00 pm 11:30 am - 1:30 pm 11:00 am - 1:30 pm 5:00 pm - 10:00 pm 5:00 pm - 11:00 pm 1:30 pm - 11:00 pm 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

Cold 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 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

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 Cold Appetizers

Lobster Gougere Smoked Salmon, Dill, Crème Fraiche, Cucumbers Salmon Caviar, Crème Fraiche, Blini

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



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)

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

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 Creamy Potatoes Yukon Baby Potatoes Broccolini

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)

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

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 Creamy Potatoes, Asparagus, Lemon Tarragon Butter

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.



ATLANTA • 3500 PEACHTREE ROAD NE, ATLANTA, GA 30326 • 404.844.4810

CAKE ORDER FORM

Reservation Name:	
Phone Number:	
Number of Guests:	
Date Order Taken:	
*Reservation Day/Date/Time:	
Order Taken By:	

*Please note all cake requests must be received at least 48 hours in advance. (Payment for cakes must be made prior to reservation)

Please PRINT & EMAIL form to ashley@davios.com or fax to 404.835.8563 Attention: Ashley

• **Strawberry Chiffon** – Yellow cake layers filled with a light pastry cream and fresh strawberries, finished with sweet whipped cream.

• **Flourless Chocolate Cake** – Dark chocolate gluten free cake, topped with chocolate cream and chocolate shavings.

• **Mocha Torte** – Chocolate and yellow cake layers moistened with coffee syrup, layered with mocha buttercream and a hint of apricot jam, finished with a dark chocolate glaze.

• **Lemon Raspberry Torte** – Yellow cake layers moistened with raspberry syrup, filled with lemon cream and fresh raspberries, finished with sweet whipped cream.

• **Chocolate Truffle Cake** – Chocolate cake layers moistened with sugar syrup, layered with chocolate ganache and chocolate buttercream, finished with a dark chocolate glaze.

Wedding Cakes • Single or tiered cakes available • \$10.00 per person.

Sizes:

•	Serves	8-12	\$125.00
•	Serves	12-16	\$145.00

• Serves 16-20 \$185.00

For larger parties, bigger cakes or special orders, please ask to speak with our Pastry Chef.

Inscription: _

Wedding cake design/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 StationaryCream PuffChocolate Truffle CakeEclairCannoliFresh Fruit TartletCarrot CakeMini CheesecakeBrownie BitePecan Diamondadditional 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 StationaryCream PuffChocolate Truffle CakeEclairCannoliFresh Fruit TartletCarrot CakeMini CheesecakeBrownie BitePecan Diamondadditional selections available

*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 StationaryCream PuffChocolate Truffle CakeEclairCannoliFresh Fruit TartletCarrot CakeMini CheesecakeBrownie BitePecan Diamondadditional selections available

*All selections are subject to seasonal availability.



Breakfast Menus

Continental Breakfast Reception

\$35++ per person - Minimum of 10 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 guests 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 Email | Ashley@davios.com 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]