

Thank you for thinking of **Davio's Back Bay** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Back Bay**, located at 75 Arlington Street in the former Paine Furniture building in Boston's Back Bay, includes an enormous display kitchen with in-house bakery, an open wine room with over 350 bins and parking!

Contacts	Proprietor: Steve DiFillippo Culinary Director: Rodney Murillo Executive Chef: Eric Swartz Director of Special Projects: Tania Higgins	Sales Managers: General Manager: Managers:	Shannon Walsh Zeke Josma Eric Rathgeber Jonathan Cabrera																					
Décor:	High Ceilings, majestic columns with period cornice moldings, large wall-to-wall windows on both Arlington and Stuart Streets and hardwood floors in the main dining room. All rooms include fabric upholstered high back chairs and movable square and 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. Reception space for up to 600 is also available in the adjacent Galleria of the 10 St. James building. Arrangements for the entire restaurant may also be made.																							
Seating Capacity:	<table border="0"> <tr> <td>Wine Room</td> <td>12-24 seated dinner, 40 Reception</td> </tr> <tr> <td>Arlington Room</td> <td>20-40 seated dinner, 50 Reception</td> </tr> <tr> <td>Berkeley Room</td> <td>20-40 seated dinner, 50 Reception</td> </tr> <tr> <td>Arlington/Berkeley Room</td> <td>60-100 seated dinner, 150 Reception</td> </tr> <tr> <td>Galleria</td> <td>50-200 seated dinner, 150-800 Reception</td> </tr> </table>			Wine Room	12-24 seated dinner, 40 Reception	Arlington Room	20-40 seated dinner, 50 Reception	Berkeley Room	20-40 seated dinner, 50 Reception	Arlington/Berkeley Room	60-100 seated dinner, 150 Reception	Galleria	50-200 seated dinner, 150-800 Reception											
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Credit Cards:	American Express, MasterCard, Visa, Discover.																							
Handicap Access:	Full access to all dining rooms, restrooms, parking and valet.																							
Valet Parking:	\$21 After 5pm on Stuart Street.																							
Self-Parking:	In the attached 10 St. James Building garage Validated after 5pm up to 3 hours \$11.00 Monday- Friday \$15.00 Flat Rate Saturday/Sunday																							
Hours:	<table border="0"> <tr> <td>Lunch</td> <td>Monday - Friday</td> <td>11:30 am – 3:00 pm</td> </tr> <tr> <td>Dinner</td> <td>Monday & Tuesday</td> <td>3:00 pm – 10:00 pm</td> </tr> <tr> <td></td> <td>Wednesday - Friday</td> <td>3:00 pm – 11:00 pm</td> </tr> <tr> <td></td> <td>Saturday</td> <td>3:00 pm – 11:00 pm</td> </tr> <tr> <td></td> <td>Sunday</td> <td>3:00 pm – 10:00 pm</td> </tr> <tr> <td>Late Night Lounge Menu</td> <td>Sunday - Tuesday</td> <td>until 11:00 pm</td> </tr> <tr> <td></td> <td>Wednesday - Saturday</td> <td>until Midnight</td> </tr> </table>			Lunch	Monday - Friday	11:30 am – 3:00 pm	Dinner	Monday & Tuesday	3:00 pm – 10:00 pm		Wednesday - Friday	3:00 pm – 11:00 pm		Saturday	3:00 pm – 11:00 pm		Sunday	3:00 pm – 10:00 pm	Late Night Lounge Menu	Sunday - Tuesday	until 11:00 pm		Wednesday - Saturday	until Midnight
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Cocktail Reception Tier 1 Passed Hors D'oeuvres

\$21++ per person/per hour

(Choose Five)

Spring Rolls

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

Hot Appetizers

Assorted Davio's Spring Rolls
 Davio's Chicken Sausage, Mustard Aioli
 Davio's Pork Sausage, Mostarda
 Cider Bacon Wrapped Scallop
 Mini Kobe Beef Meatball
 Assorted Davio's Pizza
 Wild Mushroom Arancini
 Spicy Chicken Croquette, Lemon Caper Aioli
 Veal-Prosciutto Arancini, Black Olive Aioli

Cold Appetizers

Spiced Rubbed Tuna, Pickled Relish, Wonton Wasabi Chip, Aioli
 Tomato - Mozzarella Skewer
 Eggplant Caponata, Shaved Piave, Crostini
 Portobello Mushroom, Goat Cheese, Crostini
 Prosciutto Wrapped Melon, Mint Oil
 Chilled Jumbo Shrimp \$6.00++pp

Tier 2 Passed Hors D'oeuvres

\$27++ per person/per hour

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

(Choose Five)

Hot Appetizers

Lump Crab Cake, Aioli
 Marinated Skirt Steak Skewer
 Lollipop Lamb Chop, Aged Balsamic
 Braised Beef Short Rib, Polenta Cup
 Beef Tenderloin, Horseradish Aioli, Gougere
 Crispy Crab Ravioli, Sweet Chili

Cold Appetizers

Lobster Gougere
 Spicy Tuna, Avocado Taco
 Smoked Salmon, Dill, Crème Fraiche, Cucumber

Reception Displays

Raw Bar

(Priced Per Piece)

Raw Bar Available Upon Request
 Jumbo Poached Shrimp \$6.00++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, Aged Balsamic

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, White Anchovy, Crispy Parmigiano, Crostini

Caprese, Bufala Mozzarella, Tomatoes, Fresh Basil, Balsamic Reduction - \$2 additional

Pasta / Risotto

\$16++ per person- Choose Two *

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

Rigatoni, Davio's Chicken Sausage, Broccoli Rabe, Parmigiano

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil

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

Sweet Pea Risotto, Campari Tomatoes, Basil, Parmigiano

Wild Mushroom 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

Sesame Crusted Seared Yellowfin Tuna

Roasted Turkey

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

Chef Attendant \$100 per carving station

Sides

\$8++ per person- Choose Two *

Green Beans

Creamy Potatoes

Asparagus

Roasted Yukon Baby Potatoes

Brussels Sprouts

Sugar Snap Peas

Sliders

\$15++ per person- Choose Two *

Crab Cake

Kobe Beef Meatball

Braised Beef Short Rib

Crispy Oyster

Dessert

\$10 ++ per person – Choose Five *

Assorted Mini Pastries *Served Stationary or Passed*

Cream Puffs

Chocolate Truffle Slice

Eclairs

Cannoli's

Fresh Fruit Tartlets

Carrot Cake

Coconut Macaroons

Brownie Bites

Mini Cheesecake

Assorted Biscotti

Pecan Diamonds

additional selections available

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

75 Arlington Street, Boston, MA 02116

617.357.4810

www.davios.com | @DaviosBoston

Dinner Menu 1

\$70 ++ per person

Antipasti

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

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, White Anchovy, Crispy Parmigiano, Crostini

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

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

San Marzano Tomato Soup, Goat Cheese Chive Crostini

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

American Kobe Beef 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, Basil, White Truffle Oil

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

Grilled Niman Ranch Pork Chop, Goat Cheese Puffs, Vidalia Onion, Cherry Pepper Jam

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Mustard Seed Crusted Atlantic Salmon, Parsnip Purée, Beet Onion Jam

Cauliflower Steak, Mushrooms, Asparagus, Oven Cured Tomatoes

Dolci

(see attached dessert list)

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

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

Dinner Menu 2

\$80++ 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)

Jumbo Poached Shrimp, Tomato Horseradish

Oven Baked Lump Crab Cake, Whole Grain Mustard

Oysters Rockefeller

Piatti Del Giorno

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

Prime Flat Iron Steak, Horseradish Potatoes, Grilled Asparagus, Port Wine

Sea Scallops, La Quercia Guanciale, Lemon Risotto, Sugar Snap Peas

Atlantic Salmon, Crab Meat, Arborio, Sugar Snap Peas, Lemon Butter

Veal Tenderloin, Creamy Potatoes, Wild Mushrooms, Cipollini, Marsala

Swordfish, Toasted Farro, Kale, Broccoli Rabe, Cherry Peppers, Raisins, Pine Nuts

Dolci

(see attached dessert list)

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

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

Dinner Menu 3

\$100++ 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, Basil, White Truffle Oil
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)

Veal Rib Chop, Creamy Potatoes, Asparagus, Vintage Port
Center Cut Filet Mignon, Creamy Potatoes, Sautéed Spinach, Pepata
Maine Lobster, Creamy Potatoes, Green Beans, Lemon Tarragon Butter
Davio's Surf & Turf, Prime Flat Iron, Maine Lobster Tail
Creamy Potatoes, Asparagus, Lemon Tarragon Butter

Prime Aged Strip Steak, Roasted Potatoes, Broccoli Rabe, Port Wine - Add \$10

Dolci

(see attached dessert list)

Dolci

Groups under 30 (Choose Two)

Chef's Dessert Sampler

Miniature Warm Chocolate Cake

Cappuccino Semifreddo & Raspberry Mille Feuille

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

Classic Tiramisu, Espresso Soaked Ladyfingers, Mascarpone Cream

Macedonia of Fresh Fruit, Citrus Broth, Mini Sweet Ricotta Cannoli

Banana Chocolate Bread Pudding, Homemade Vanilla Ice Cream

Seasonal Crostata, Homemade Vanilla Bean Ice Cream (*Apple*)

Warm Chocolate Cake, Homemade Vanilla Bean Ice Cream

Semifreddo of Cappuccino Gelato, Chocolate Mousse

Vanilla Bean Panna Cotta, Fresh Berries

Fresh Fruit Tart

Groups 30 guests and over

Chef's Dessert Sampler

Miniature Warm Chocolate Cake

Cappuccino Semifreddo & Raspberry Mille Feuille

Assorted Mini Pastries

Choose Five*

Served Stationary or Passed

Cream Puffs

Chocolate Truffle Slice

Eclairs

Cannoli's

Fresh Fruit Tartlets

Carrot Cake

Coconut Macaroons

Brownie Bites

Mini Cheesecake

Assorted Biscotti

Pecan Diamonds

additional selections available

All selections are subject to seasonal availability.

BOSTON BACK BAY • 75 ARLINGTON STREET BOSTON, MA 02116 •
617.357.4810

CAKE ORDER FORM

Reservation Name: _____

Phone Number: _____

Number of Guests: _____

Date Order Taken: _____

*Reservation Day/Date/Time: _____

Order Taken By: _____

Inscription: _____

*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 shannon@davios.com or fax to 617.357.1997 Attention: Shannon

- **Strawberry Chiffon Cake**– 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.
- **Tiramisu Torte** – Chocolate cake layers soaked in espresso, filled with mascarpone tiramisu cream, finished with espresso buttercream and chocolate glaze.
- **Lemon Blueberry Torte** – Lemon cake layers with blueberries, filled with whipped cream and lemon curd, finished with fresh blueberries.
- **Chocolate Truffle Cake** – Chocolate cake layers moistened with vanilla syrup, layered with chocolate ganache and chocolate buttercream, finished with a dark chocolate glaze.
- **Coconut, Caramel Cake** - Coconut cake layers soaked in vanilla syrup, layered and frosted with caramel buttercream, finished with toasted coconut flakes.

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

SIZES:

- **Serves 8-12 \$100.00**
- **Serves 12-16 \$120.00**
- **Serves 16-20 \$160.00**

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

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 in this packet 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: \$4 Full Pour: \$12
Champagne Welcome Toast: 2oz Toast Pour: \$6 Full Pour: \$18



Any Wine Pairing: Starting at \$12 per course per guest.



Davio's Russian River Valley Wine Pairing: \$16 per course per guest.



Customized Davio's Dolce Gift Box: \$15 per box.



Davio's Pasta Sampler Trio: \$28 per guest.



Raw Bar / Seafood Display: Seasonal Price ++ per guest.

Lunch Reception Displays

\$40++ per person

Salad

(Choose One)

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

Sandwiches

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

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

Ham, Swiss Cheese, Bread & Butter Pickles
Honey Mustard, Country French Bread

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

Free Range Natural Roasted Chicken Salad
Scallions, Lettuce, Mayo
Italian White

Grilled Eggplant, Vermont Goat Cheese
Tomato Jam, Focaccia Bread

Mozzarella Pesto
Fresh Mozzarella, Tomatoes, Basil Pesto
Country Tuscan

Roast Beef, Cheddar, Horseradish Aioli
Caramelized Onions, Sourdough Bread

Pasta

(Choose One)

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

Dolci

Family Style Assorted Miniature Pastries

Lunch Menu Selections

Lunch Menu 1

\$40 ++ per person

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

Insalate/ Antipasti

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Mixed Field Greens, Aged Balsamic

Caesar, White Anchovy, Crispy Parmigiano, Crostini

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

San Marzano Tomato Soup, Goat Cheese Chive Crostini

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, Pomodoro

Crispy Fish, Melted Havarti, House Tartar Sauce, Tuscan Roll

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

Cauliflower Steak, Mushrooms, Asparagus, Oven Cured Tomatoes

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

Steakhouse Burger, Vermont Cheddar, Bacon, Herb Aioli, Brioche Roll

Caesar Salad, White Anchovy, Crispy Parmigiano, Crostini

add

Chicken or Salmon

Dolci

Family Style Assorted Miniature Pastries

Lunch Menu 2

\$50 ++ 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 Two)

American Kobe Beef Meatball, Caciocavallo

Oven Baked Lump Crab Cake, Whole Grain Mustard

Lobster Bisque, Lobster Tomalley Buttered Crostini

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, Basil, White Truffle Oil

Rigatoni, Davio's Chicken Sausage, Broccoli Rabe, Parmigiano

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

Mustard Seed Crusted Atlantic Salmon, Parsnip Purée, Beet Onion Jam

Dolci

Family Style Assorted Miniature Pastries

Lunch Menu 3

\$60 ++ 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 Two)

Jumbo Poached Shrimp, Tomato Horseradish

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

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

Piatti Del Giorno

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

Prime Flat Iron Steak, Horseradish Potatoes, Grilled Asparagus, Port Wine

Sea Scallops, La Quercia Guanciale, Lemon Risotto, Sugar Snap Peas

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Baked Haddock, Crab Meat, Lemon Capers, Panko Crumbs, Roasted Potatoes, Snap Peas

Dolci

Family Style Assorted Miniature Pastries

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE



atrium



ARLINGTON



BERKELEY



WINE ROOM

Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's, located in Boston's Historic Back Bay area, offers private dining rooms available for groups of 15 to 100 guests for a full service sit down dinner and up to 300 for receptions. Rooms are ideal for meetings, seminars and presentations that require audio-visual or Internet access capabilities. Reception space for up to 800 guests is available in the adjacent Galleria of the 10 St. James building. Arrangements for the entire restaurant may also be made. At Davio's Back Bay, It's All About the Guest.

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

Davio's Northern Italian Steakhouse
75 Arlington Street, Boston, MA 02116
Phone | 617.357.4810
Contact | Shannon Walsh
Email | shannon@davios.com
Website | www.davios.com/bos

Capacity | 10-300

atrium

[200 seated, 800 reception]

wine room

(15-30 seated, 40 reception)

arlington room

(20-40 seated, 50 reception)

berkeley room

(20-40 seated, 50 reception)

arlington / berkeley

(60-100 seated, 150 reception)

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