

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!

<b>Contacts</b>	<b>Proprietor:</b>	Steve DiFillippo	<b>Sales Managers:</b>	Shannon Walsh
	<b>Culinary Director:</b>	Rodney Murillo	<b>General Manager:</b>	Zeke Josma
	<b>Executive Chef:</b>	Eric Swartz	<b>Managers:</b>	Anthony Silva
	<b>Director of</b>			
	<b>Special Projects:</b>	Tania Higgins		

**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.

<b>Seating Capacity:</b>	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

**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

<b>Hours:</b>	Lunch	Monday - Friday	11:30 am – 3:00 pm
	Brunch	Sunday	11:00 am – 3:00 pm
	Dinner	Sunday - Tuesday	5:00 pm – 10:00 pm
		Wednesday - Saturday	5:00 pm – 11:00 pm
	Late Night Lounge Menu	Sunday - Tuesday	until 11:00 pm
		Wednesday - Saturday	until Midnight

## 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

75 Arlington Street, Boston, MA 02116

617.357.4810

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## 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, Tomato Sauce

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*

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## 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, Tomato Sauce

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)

Grilled 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

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

Grilled 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, Tomato Sauce

### 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)

Grilled Veal Rib Chop, Creamy Potatoes, Asparagus, Vintage Port

Grilled Center Cut Filet Mignon, Creamy Potatoes, Sautéed Spinach, Pepata

Pan Roasted Lobster, 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

Grilled Prime Aged New York Strip

Broccoli Rabe, Roasted Potatoes, 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

Eclairs

Fresh Fruit Tartlets

Coconut Macaroons

Mini Cheesecake

Pecan Diamonds

Chocolate Truffle Slice

Cannoli's

Carrot Cake

Brownie Bites

Assorted Biscotti

*additional selections available*

All selections are subject to seasonal availability.

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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: \_\_\_\_\_

\*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 [zeke@davios.com](mailto:zeke@davios.com) or fax to 617.357.1997 Attention: Zeke

- **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      \$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 Tom Ponticelli.

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 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.*



# DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE



**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.

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## 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

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

Grilled Eggplant, Vermont Goat Cheese  
Tomato Jam, Focaccia Bread

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

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

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

Mozzarella Pesto  
Fresh Mozzarella, Tomatoes, Basil Pesto  
Country Tuscan

### Pasta

(Choose One)

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

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, Tomato Sauce

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

### Piatti Del Giorno

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

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

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

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

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

### 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**  
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)

# DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

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