

DAVIO'S®
NORTHERN ITALIAN STEAKHOUSE

Thank you for your interest in Davio's Northern Italian Steakhouse. Enclosed for your convenience are our Private Dining Menus and an introduction to our staff and restaurant. Davio's, with its "Northern Italian Steakhouse" cuisine, brings a delicious unique flair to New York City. Conveniently located across the street from Grand Central Station in Midtown East, Davio's offers an upscale dining experience, exquisite food, expertly prepared using the finest ingredients.

Contacts:

Proprietor: Steve DiFillippo	General Manager: Jennifer Schubert
	Manager: Abigail Kolb
	Sales Manager: Lynn Ford-Banton
Chef: Annise Hernandez-Scott	Assistant Sales Manager: Olivia Bae
Pastry Chef: Alicia Romero	Beverage Director: Michael Furletti

Handicap Access:

- ❖ The Main Dining Room is accessible from Lexington Avenue street level by elevator and is Handicapped Accessible
- ❖ All Main Floor Dining and Bar/Lounge areas, as well as the Rooftop Terrace Private Spaces, are wheelchair accessible.
- ❖ Handicap-friendly restrooms are available.

Dietary Concerns:

The Chef will honor most dietary requests to your specification. The menus all offer Vegetarian, Vegan, and Gluten-Free options (*ask your server for details*). Kosher meals are available from an offsite caterer (menu & prices vary/must be given 72 hours prior to reservation).

Credit Cards: American Express, Carte Blanche, VISA, MasterCard, Discover, Diners Club

Function Facilities:

Private Dining Rooms are available for groups of 10 to 70 guests for a full-service Seated Dinner and up to 100 Guests for Reception Style Events. Our Private Rooms are also ideal for Corporate Meetings, Seminars and Presentations for groups of 40 guests. Our Meeting Rooms have Standard Audio and Visual Capabilities and Free Internet Access.

(For Meeting Space Events inquire about our Meeting & Events Packet)

Seating Capacity:

<i>Arlington Room</i>	30 seated dinner or reception
<i>Lexington Room</i>	30 seated dinner or reception
<i>Arlington/Lexington Room</i>	70 seated dinner or 100 reception
<i>Newbury Room</i>	35 seated dinner, 50 reception
<i>Terrace</i>	50 reception, 20 seated dinner, 25 buffet style
<i>Chef's Table</i>	30 reception, 10 for Tasting Menus and Wine Pairing Dinners
<i>Buyout</i>	100 seated dinner, 175 reception

447 Lexington Avenue at 45th Street, New York, NY 10017
(212) 286-9819 Fax (212) 286-9817 www.davios.com/nyc

Cocktail Receptions

Passed Hors d'oeuvres

4 Choices \$25 per person / per hour ++

5 Choices \$27 per person / per hour ++

6 Choices \$29 per person / per hour ++

Hot Appetizers

Mini Crab Cake
Mini Kobe Beef Meatball
Flat Iron Steak, Creamy Horseradish, Skewer (GF)
Bacon Wrapped Dates, Gorgonzola (GF)
Crispy Short Rib Arancini, Black Olive Aioli
Mini Pigs in a Blanket, Honey Dijon
Gnocchi, Watercress Pesto (VEG)
Prosciutto Wrapped Shrimp (GF)
Crispy Lump Crab Ravioli, Sweet Chili

Cold Appetizers

Caprese Skewer, Mozzarella, Tomato, Basil (VEG)
Brie, Strawberry Fig Preserve, Crostini (VEG)
Smoked Salmon, Dill, Creme Fraiche, Cucumber (GF)
Roasted Mushroom, Truffle, Crostini (VEG)
Soppressata, Provolone, Olive, Skewer (GF)
Spicy Tuna, Avocado, Pasta Chip
Truffle Steak Tartare, Pasta Chip
Prosciutto Wrapped Melon, Mint Oil (GF)
Mini Lobster Roll, Lemon, Basil, Aleppo
Eggplant Caponata Crostini, Shaved Piave (VEG)

Spring Rolls

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

Reception Displays

Antipasto Display

\$25 per person/per hour (1 Hour Minimum) ++

Assortment of Imported Italian Salumi & Cheeses
Grilled Asparagus, Roasted Peppers & Olives, Eggplant Caponata, Vegetable Crudit 
Creamy Buttermilk, Chickpea Pur e, Fresh Baked Breads

Charcuterie

\$18 per person/per hour (1 Hour Minimum) ++

Assortment of Imported Italian Salumi, Fresh Baked Italian Breads

Cheese & Fruit

\$18 per person/per hour (1 Hour Minimum) ++

Display of Assorted Imported Cheeses, Seasonal Fresh Fruit
Dried Fruits, Nuts, Local Honey, Fresh Baked Bread

Crudit 

\$12 per person/per hour (1 Hour Minimum) ++

Assortment of Fresh Vegetables, Creamy Buttermilk, Blue Cheese, Chickpea Pur e

Insalate

\$12 per person/per hour (1 Hour Minimum) ++

Choose 2

Caesar, Romaine, Parmigiano Croutons, White Anchovy
Mixed Baby Greens, Tomatoes, Cucumbers, Olives, Lemon Olive Oil
Caprese, Mozzarella, Tomatoes, Basil, Aged Balsamic
Farro, Baby Kale, Squash, Mushrooms, Pomegranate Vinaigrette

Raw Bar

Priced Per Piece

Oysters on the Half Shell \$3.50++pp
Clams on the Half Shell \$2.50++pp
Jumbo Cocktail Shrimp \$6.00++pp
Jumbo Lump Crab Cocktail \$4.25++pp
Lobster Salad Cocktail (8 oz) \$20++pp

All Raw Bar Items served with Mignonette, Cocktail Sauce & Fresh Lemons

Pasta

\$19 per person/per hour (1 Hour Minimum)++

Choose 2

Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce
Rigatoni, Basil, San Marzano Tomatoes
Rigatoni, Cashew Pesto, Shaved Parmigiano
Rigatoni, Davio's Italian Pork Sausage, Broccoli Rabe, Aglio e Olio
Hand-Rolled Potato Gnocchi Bolognese, Braised Veal, Beef, Pork, Tomato Sauce
Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, Truffle

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

Carving Station

\$45 per person/per hour, Choose 1 (1 Hour Minimum) ++

Herb Roasted Prime Ribeye, Au Jus, Creamy Horseradish
New York Strip, Aged Balsamic
Traditional Roasted Turkey, Herbed Turkey Gravy
Whole Roasted, Sea Salt Crusted Salmon, Dill Aioli

Carving Station Includes Choice of 2 Sides:

Buttermilk Creamy Potatoes
Asparagus
Seasonal Vegetables
Salt Roasted Fingerling Potatoes

***Add a Second Carving Station Entrée for \$20 per person ++*

Fresh Brick Oven Pizza's (only available at Chef's Table)

\$15 per person/per hour (1 Hour Minimum) ++ Choose 2

Pizza di Margherita, Basil, Mozzarella
Pizza di Davio's Pork Sausage, Caramelized Onions, Ricotta
Pizza di Funghi, Tomatoes, Kalamata Olives, Ricotta Salata

Passed/Display Mini Desserts

\$13 per person/per hour (1 Hour Minimum) ++ Choose 3

Mini Cannoli
Lemon Doberge Torte
Tiramisu Tartlet
Carrot Cake
Vanilla Bean Cheesecake
Chocolate Mousse
Brownie

After-Dinner Drink Package

\$15 per person ++

Table Side Coffee & Tea Service, Fresh Baked Biscotti

Choice of Liqueur:

Jameson Irish Whiskey, Bailey's Irish Cream, Amaretto, Sambuca, Frangelico,
Limoncello, Grappa



Reception Packages

(Includes Choice of 4 Passed Hors D' oeuvres & Beverage Package)

*** 2 Hour Minimum ***

Reception Package One

Hors D' oeuvres, House Wine & Beer Package

- 2 Hours \$80 per person ++
- 3 Hours \$120 per person ++
- 4 Hours \$155 per person ++

Reception Package Two

Hors D' oeuvres, Premium Call Liquor, House Wine & Beer Package

- 2 Hours \$90 per person ++
- 3 Hours \$130 per person ++
- 4 Hours \$165 per person ++

Reception Package Three

Hors D' oeuvres, Ultra Liquor, House Wine & Beer Package

- 2 Hours \$100 per person ++
- 3 Hours \$145 per person ++
- 4 Hours \$175 per person ++

Chef's Table Reception Package

Ultra Liquor, House Wine & Beer (Available only at Chef's Table)

Kobe Beef Meatball Sliders, Chef's Selection of Davio's Spring Rolls,
Chef's Selection of Fresh Brick Oven Pizzas, Choice of (4) Passed Hors D' oeuvres

- 2 Hours \$100 per person ++
- 3 Hours \$140 per person ++
- 4 Hours \$170 per person ++

Add an Antipasto Display at any Reception package for \$25 per person

All Packages Include Sodas, Juices, Coffee & Tea



Davio's Beverage Packages

Level One Beer & Wine Package*

\$18 per person/per hour – Unlimited (Third Hour is offered at a 50% discount)++

House Red & White Wine
Sparkling Wine
Selection of Bottled Beers
Soft Drinks

Level Two Premium Bar Package*

\$23 per person/per hour – Unlimited (Third Hour is offered at a 50% discount)++

House Red & White Wine
Sparkling Wine
Selection of Bottled Beers
Soft Drinks
Call Liquors:
(Tito's Vodka, Herradura Tequila, Tanqueray Gin, Jack Daniels Whiskey,
Dewar's Scotch, Bacardi Rum)

Level Three Ultra Bar Package*

\$28 per person/per hour – Unlimited (Third Hour is offered at a 50% discount)++

House Red & White Wine
Sparkling Wine
Selection of Bottled Beers
Soft Drinks

Ultra Liquors

Vodka:

Absolut
Grey Goose
Kettle One
Tito's

Rum:

Bacardi
Captain Morgan

Gin:

Tanqueray
Beefeater
Bombay Sapphire
Hendricks

Bourbon:

Makers Mark
Jack Daniels
Woodford Reserve

Whiskey:

Jameson
Crown Royal

Tequila:

Herradura
Patron Silver

Scotch:

Dewars
JW Black
Glenlivet 12 Year Single Malt

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

***Selections on Beverage Packages May Not be substituted**
Consumption Bar is available for all groups, beverage packages are options

Lunch Menu Selections

Lunch Menu One

\$57 per person ++

Add one hour of (4) Choices of Passed Hors d'oeuvres in same room for \$15 per person/per hour

Antipasti (Choose One)

Arugula, Parmigiano, Lemon Olive Oil

Caesar Salad, Romaine, Parmigiano Croutons

Caprese, Mozzarella, Tomatoes, Basil, Aged Balsamic

Mixed Greens, Cherry Tomatoes, Cucumbers, Sherry Vinaigrette

Seasonal Soup

Entree (Choose Three)

Free Range Chicken, Cannellini Beans, Artichokes, Capers, Lemon Butter

Pan Roasted Branzino, Citrus Pesto, Sweet Pepper Relish

Atlantic Salmon, Herb Polenta, Spinach, Warm Tomato Vinaigrette

Prime Flat Iron Steak, Fingerling Potatoes, Bagna Cauda

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

Rigatoni, Basil, San Marzano Tomatoes

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

Cauliflower Steak, Roasted Potatoes, Onions, Asparagus, Lemon Oil

Dolce (Choose Two)

Chocolate Pave, Chantilly Cream, Toffee Pecan Crunch

Panna Cotta, Fresh Berries (GF)

Tiramisu, Mascarpone Cream, Rice Sponge Cake, Espresso Syrup (GF)

Vanilla Cheesecake Sandwich, Mixed Berry Compote, Strawberry Sauce

(or choice of)

Trio of Davio's Classic Desserts

****Coffee & Tea Included****

Add Family Style Side Dishes for \$5 per person per side

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

Lunch Menu Two

\$67 per person ++

Add one hour of (4) Choices of Passed Hors d'oeuvres in same room for \$15 per person/per hour

Antipasti (Choose Two)

Arugula, Parmigiano, Lemon Olive Oil

Caesar Salad, Romaine, Parmigiano Croutons

Mixed Greens, Cherry Tomatoes, Cucumbers, Sherry Vinaigrette

Caprese, Mozzarella, Tomatoes, Basil, Aged Balsamic

Grilled Eggplant, Roasted Peppers, Goat Cheese, Basil Pesto

Seasonal Soup

American Kobe Beef Meatballs, Caciocavallo

Entree (Choose Three)

Free Range Chicken, Cannellini Beans, Artichokes, Capers, Lemon Butter

Atlantic Salmon, Herb Polenta, Spinach, Warm Tomato Vinaigrette

Pan Roasted Branzino, Citrus Pesto, Sweet Pepper Relish

Prime Flat Iron Steak, Fingerling Potatoes, Bagna Cauda

Rigatoni, Davio's Italian Pork Sausage, Broccoli Rabe, Aglio e Olio

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

Rigatoni, Basil, San Marzano Tomatoes

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

Cauliflower Steak, Roasted Potatoes, Onions, Asparagus, Lemon Oil

Dolce (Choose Two)

Chocolate Pave, Chantilly Cream, Toffee Pecan Crunch

Panna Cotta, Fresh Berries (GF)

Tiramisu, Mascarpone Cream, Rice Sponge Cake, Espresso Syrup (GF)

White Chocolate Crème Brûlée, Toasted Coconut Flakes, Almond Crème

Vanilla Cheesecake Sandwich, Mixed Berry Compote, Strawberry Sauce

(or choice of)

Trio of Davio's Classic Desserts

Coffee & Tea Included

Add Family Style Side Dishes for \$5 per person per side

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

Dinner Menu Selections

Dinner Menu One

\$75 per person ++

Add one hour (4) Choices of Passed Hors d'oeuvres in same room to menu for \$15 per person/per hour

****Supplemental Family-Style Antipasti \$10/Per Person (See Page 14)****

Antipasti (Choose Two)

Arugula, Parmigiano, Lemon Olive Oil

Boston Lettuce Wedge, Bacon, Tomatoes, Onions, Everything Seasoning, Buttermilk

Caprese, Mozzarella, Tomatoes, Basil, Aged Balsamic

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

Grilled Eggplant, Roasted Peppers, Goat Cheese, Basil Pesto

Seasonal Soup

Baked Shrimp, Ciabatta Toast

Entree (Choose Three)

Free Range Chicken, Cannellini Beans, Artichokes, Capers, Lemon Butter

Atlantic Salmon, Herb Polenta, Spinach, Warm Tomato Vinaigrette

Pan Roasted Branzino, Seasonal Vegetables, Citrus Pesto

Prime Flat Iron Steak, Fingerling Potatoes, Bagna Cauda

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

Rigatoni, Davio's Italian Pork Sausage, Broccoli Rabe, Aglio e Olio

Rigatoni, Basil, San Marzano Tomatoes

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

Cauliflower Steak, Roasted Potatoes, Onions, Asparagus, Lemon Oil

Dolce (Choose Two)

Chocolate Pave, Chantilly Cream, Toffee Pecan Crunch

Panna Cotta, Fresh Berries (GF)

Tiramisu, Mascarpone Cream, Rice Sponge Cake, Espresso Syrup (GF)

White Chocolate Crème Brûlée, Toasted Coconut Flakes, Almond Crème

Vanilla Cheesecake Sandwich, Mixed Berry Compote, Strawberry Sauce

(or choice of)

Trio of Davio's Classic Desserts

****Coffee & Tea Included****

Add Family Style Side Dishes for \$5 per person per side

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

Dinner Menu Two

\$85 per person ++

Add one hour (4) Choices Passed Hors d'oeuvres in same room to menu for \$15 per person/per hour

Supplemental Family-Style Antipasti \$10/Per Person (See Page 14)

Antipasti (Choose Three)

Arugula, Parmigiano, Lemon Olive Oil

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

Boston Lettuce Wedge, Bacon, Tomatoes, Onions, Everything Seasoning, Buttermilk

Grilled Eggplant, Roasted Peppers, Goat Cheese, Basil Pesto

Seasonal Soup

American Kobe Beef Meatballs, Caciocavallo

Baked Shrimp, Ciabatta Toast

Entree (Choose Four)

Free Range Chicken, Cannellini Beans, Artichokes, Capers, Lemon Butter

Atlantic Salmon, Herb Polenta, Spinach, Warm Tomato Vinaigrette

Pan Roasted Branzino, Summer Vegetables, Citrus Pesto

Center Cut Filet Mignon, Grilled Asparagus, Port Wine

Prime Flat Iron, Fingerling Potatoes, Bagna Cauda

Niman Ranch Pork Chop, Fregola, Spicy Broccoli Rabe, Apricot Mostarda

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

Rigatoni, Davio's Italian Sausage, Broccoli Rabe, Aglio e Olio

Rigatoni, Basil, San Marzano Tomatoes

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

Cauliflower Steak, Roasted Potatoes, Onions, Asparagus, Lemon Oil

Dolce (Choose Two)

Chocolate Pave, Chantilly Cream, Toffee Pecan Crunch

Panna Cotta, Fresh Berries (GF)

Tiramisu, Mascarpone Cream, Rice Sponge Cake, Espresso Syrup (GF)

White Chocolate Crème Brûlée, Toasted Coconut Flakes, Almond Crème

Vanilla Cheesecake Sandwich, Mixed Berry Compote, Strawberry Sauce

(or choice of)

Trio of Davio's Classic Desserts

Add Family Style Side Dishes for \$5 per person per side

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

Dinner Menu Three

\$95 per person ++

Add one hour (4) Choices of Passed Hors d'oeuvres in same room to menu for \$15 per person/per hour

Supplemental Family-Style Antipasti \$10/Per Person (See Page 14)

Antipasti (Choose Three)

Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic
Boston Lettuce Wedge, Bacon, Tomatoes, Onions, Everything Seasoning, Buttermilk
Grilled Eggplant, Roasted Peppers, Goat Cheese, Basil Pesto
American Kobe Beef Meatballs, Caciocavallo
Jumbo Shrimp Cocktail, Lemon, Cocktail Sauce
Tuna Tartare, Avocado, Meyer Lemon, Harissa, Davio's Herb Pasta Chips™
Oven Baked Lump Crab Cake, Whole Grain Mustard

Entrée (Choose Four)

Free Range Chicken, Cannellini Beans, Artichokes, Capers, Lemon Butter
Seared Atlantic Salmon, Herb Polenta, Spinach, Warm Tomato Vinaigrette
Pan Roasted Branzino, Seasonal Vegetables, Citrus Pesto
Center Cut Filet Mignon, Grilled Asparagus, Port Wine
Prime Aged Ribeye, Grilled Asparagus, Port Wine
Niman Ranch Pork Chop, Fregola, Spicy Broccoli Rabe, Apricot Mostarda
Prime Aged New York Strip, Creamy Potatoes, Grilled Asparagus, Port Wine
Rigatoni, Bolognese, Braised Veal, Beef, Pork, Tomato Sauce
Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil
Cauliflower Steak, Roasted Potatoes, Onions, Asparagus, Lemon Oil

Add Surf & Turf for \$15 per person per side

Family Style Contorni (Choose Two from Page 14)

Dolce (Choose Two)

Chocolate Pave, Chantilly Cream, Toffee Pecan Crunch

Panna Cotta, Fresh Berries (GF)

Tiramisu, Mascarpone Cream, Rice Sponge Cake, Espresso Syrup (GF)

White Chocolate Crème Brulee, Toasted Coconut Flakes, Almond Crème

Vanilla Cheesecake Sandwich, Mixed Berry Compote, Strawberry Sauce

(or choice of)

Trio of Davio's Classic Desserts

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

Steakhouse Menu

\$88 per person ++

Add one hour (4) Choices Passed Hors d'oeuvres in same room to menu for \$15 per person/per hour

Supplemental Family-Style Antipasti \$10/Per Person (See Page 14)

Antipasti (Choose Three)

Arugula, Parmigiano, Lemon Olive Oil

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

Boston Lettuce Wedge, Bacon, Tomatoes, Onions, Everything Seasoning, Buttermilk

Grilled Eggplant, Roasted Peppers, Goat Cheese, Basil Pesto

American Kobe Beef Meatballs, Caciocavallo

Octopus, Heirloom Tomatoes, Arugula, Olive Aioli, Lemon

Jumbo Shrimp Cocktail, Lemon, Cocktail Sauce

Tuna Tartare, Avocado, Meyer Lemon, Harissa, Davio's Herb Pasta Chips™

Oven Baked Lump Crab Cake, Whole Grain Mustard

All Entrees Served a la Carte (Choose Five)

Choice of One Sauce served Family-Style (See Page 13)

Free Range Chicken

Atlantic Salmon

Grilled Branzino

Sea Scallops

Halibut

Center Cut Filet Mignon

Prime Aged Ribeye

Niman Ranch Pork Chop

Prime Aged New York Strip

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

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

Family Style Contorni (Choose Two from Page 14)

Dolce (Choose Two)

Chocolate Pave, Chantilly Cream, Toffee Pecan Crunch

Panna Cotta, Fresh Berries (GF)

Tiramisu, Mascarpone Cream, Rice Sponge Cake, Espresso Syrup (GF)

White Chocolate Crème Brulee, Toasted Coconut Flakes, Almond Crème

Vanilla Cheesecake Sandwich, Mixed Berry Compote, Strawberry Sauce

(or choice of)

Trio of Davio's Classic Desserts

Sauces

Citronette, Truffle Tarragon Béarnaise, Davio's Steak Sauce, Port Wine

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

Terrace Dinner Menu

\$115 per person ++

Add one hour of (4) Choices Passed Hors d'oeuvres in same room to menu for \$15 per person/per hour

Family Style or A La Carte Antipasti *(Choose Two)*

Grilled Eggplant, Roasted Peppers, Goat Cheese, Basil Pesto

Grilled Davio's Pork Sausage, Peppers, Spicy Tomatoes, Tuscan Toast

American Kobe Beef Meatballs, Caciocavallo

Baked Shrimp, Ciabatta Toast

Jumbo Shrimp Cocktail, Lemon, Cocktail Sauce

All Insalate Served a la Carte *(Choose One)*

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

Caprese, Tomatoes, Mozzarella, Basil, Olive Oil, Balsamic

Arugula, Parmigiano, Lemon Olive Oil

Caesar Salad, Romaine, Parmigiano Croutons

Mixed Greens, Cherry Tomatoes, Cucumbers, Sherry Vinaigrette

All Entrees Served a la Carte *(Choose Four)*

Free Range Chicken, Cannellini Beans, Artichokes, Capers, Lemon Butter

Atlantic Salmon, Herb Polenta, Spinach, Warm Tomato Vinaigrette

Pan Roasted Branzino, Seasonal Vegetables, Citrus Pesto

Center Cut Filet Mignon, Grilled Asparagus, Port Wine

Prime Aged Ribeye, Grilled Asparagus, Port Wine

Niman Ranch Pork Chop, Fregola, Spicy Broccoli Rabe, Apricot Mostarda

Prime Aged New York Strip, Creamy Potatoes, Grilled Asparagus, Port Wine

Braised Brandt Beef Short Ribs, Horseradish Potatoes, Baby Kale

Family Style Contorni *(Choose Two from Page 14)*

Dolce *(Choose Two)*

Chocolate Pave, Chantilly Cream, Toffee Pecan Crunch

Panna Cotta, Fresh Berries (GF)

Tiramisu, Mascarpone Cream, Rice Sponge Cake, Espresso Syrup (GF)

White Chocolate Crème Brulee, Toasted Coconut Flakes, Almond Crème

Vanilla Cheesecake Sandwich, Mixed Berry Compote, Strawberry Sauce

(or choice of)

Trio of Davio's Classic Desserts

****Coffee & Tea Included****

447 Lexington Avenue at 45th Street, New York, NY 10017
(212) 286-9819 Fax (212) 286-9817 www.davios.com/nyc



Family Style Antipasti

\$10/Per Person/Per Selection

Caprese, Mozzarella, Tomatoes, Basil, Aged Balsamic
Arugula, Parmigiano, Lemon Olive Oil
Caesar Salad, Romaine, Parmigiano Croutons
Crispy Calamari, Cherry Peppers, Lemon Aioli
American Kobe Beef Meatballs, Caciocavallo
Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic
Grilled Eggplant, Roasted Peppers, Goat Cheese, Basil Pesto
Jumbo Shrimp Cocktail, Lemon, Cocktail Sauce
Baked Garlic Shrimp, Ciabatta Toast

Family Style Contorni

(Choose Two)

Brussels Sprouts, Carrot Purée, Almonds
Grilled Asparagus
Organic Mushrooms
Buttermilk Creamy Potatoes
Salt Roasted Fingerling Potatoes
Goat Cheese, Truffle Puffs
Tonino's Spinach alla Romana
Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil



Davio's Specialty Cakes

Cake Servings & Pricing

\$100 Serves 8-12 Guests

\$140 Serves 12-16 Guests

\$180 Serves 16-20 Guests

*****Please inquire for pricing on Sheet Cakes & Cup Cakes Pricing*****

Cakes

Chocolate, Chocolate Cake – Dark Chocolate cake layers, moistened with vanilla syrup, filled with chocolate mousse finished with buttercream

Vanilla Pound Cake – Vanilla Cake Layers, moistened with vanilla syrup, filled with buttercream, enrobed in buttercream

Lemon Doberge Cake – Light yellow cake layered with raspberry jam and lemon cream finished with whipped cream cheese icing.

Classic Southern Red Velvet Cake – Red velvet cake layers with vanilla syrup, filled with cream cheese icing and enrobed in vanilla buttercream

Carrot Cake – Layers of Carrot cake soaked with vanilla syrup, Whipped Cream Cheese icing

Flourless Chocolate Cake (Gluten Option) – Fleur de Sel Salted Caramel Buttercream

Writing on Cake: _____

Additional Notes: _____