

DAVIO'S[®]

NORTHERN ITALIAN STEAKHOUSE

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 – Aged New York Strip Sirloin, Natural Aged Ribeye, 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 Lobster Tails. There is also 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: Paul Dunn

Executive Chef: Michael Peñaranda

Sales Manager: Ashley Moore

ashley@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	118
Chef's Table	14
Bar	28
Private Dining Rooms	10 to 125
Outdoor Patio	90 to 125
Arlington Room	36 seated dinner, 50 reception
Chestnut Room	36 seated dinner, 50 reception
Arlington/Chestnut Room	80 seated dinner, 125 reception

Credit Card:

All major credit cards accepted.

Handicap Access:

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

Parking:

Valet Parking available (\$5.00)
Phipps Plaza Parking Garage & outdoor decks complimentary.

Hours:

Lunch	Monday - Saturday	11:30 am – 4:00 pm
Brunch	Sunday	11:00 am – 4:00 pm
Dinner	Monday - Thursday	5:00 pm – 10:00 pm
	Friday & Saturday	5:00 pm – 11:00 pm
	Sunday	5:00 pm – 10:00 pm

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Private Dining Rooms

Davio's Atlanta offers a variety of options to accommodate Private Meetings, Breakfasts, Luncheons, Dinners and Receptions. Additionally, arrangements for the entire restaurant may be made for a special function.



The Arlington & Chestnut Rooms

Arlington Room – 36 Seated/ 50 Reception

Chestnut Room – 36 Seated/ 50 Reception

Arlington/Chestnut Room – 80 Seated/125 Reception



The Private Patio

The exclusive covered patio can be fully enclosed with cozy fire pits, lounge seating and high boy tables or can be transformed into an open air dining experience with banquet rounds for 90 guests.

90 Seated

125 Reception



The Semi-Private Room

10 Seated

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Menus

Menu pricing will be guaranteed no more than six months prior to your event. Please note that the fees and menu prices quoted do not include 8.9% sales tax (11.9% liquor tax, if applicable), Gratuities and a 4% Facilitation Fee.

Guarantees and Minimums

The final number of guests attending your event is required no less than two business days prior to your party. This is a very important part of ensuring that we can meet the needs of both you and your guests. Once received, the number will be considered a guarantee, and is not subject to reduction. The agreed food and beverage minimum represents the minimum amount of food & beverage that must be spent during your event. This minimum does not include tax, service charge, audio/visual or other incidental charges. Should your expected attendance be less than you originally anticipated, we would be happy to advise you of additional menu options that will assist you in achieving your agreed minimum. Any remaining difference will be assessed as a room rental.

Deposit and Payment

To confirm your date, a signed contract and guarantee of payment are required. Deposits may be due based on the size of your event. Please check with the sales manager for more details.

Additional Features

Satellite Bar Fee: \$100 per Bar
Additional Bartender Fee: \$100
Carver/Chef Attendant: \$100 per Attendant
LCD Projector: \$150
Projection Screen: \$75
Speakers (2): \$150
Wired Microphone: \$100

Breakfast Menus

Continental Breakfast Buffet

\$16++ 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 Buffet

\$24++ 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

Breakfast Buffet Additions

Oatmeal, Seasonal Berries, Granola Toppings - \$5 additional per person
Seasonal Yogurt Parfaits - \$7 additional per person
Bagels & Cream Cheese - \$5 additional per person
Bacon or Sausage - \$6 additional per person
Smoked Salmon, Sliced Tomatoes, Red Onion & Capers - \$13 additional per person
Hard Boiled Eggs - \$3 additional per person
Egg Whites - \$5 additional per person (Available as a substitution for any Egg Option)

Specialty Stations

Omelet Stations

\$10++ per person
Selection of Toppings & Fillings

Waffle Station

\$10++ per person
Selection of Toppings & Fillings

Chef Attendant \$100 per station

Cocktail Reception

Passed Hors D'oeuvres

\$20++ per person/per hour
Choose Four

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, Lemon Aioli

Hot Appetizers

Maine Crab Cake, Citrus Aioli
Beef Tenderloin, Yukon Chip, Horseradish Aioli
Bacon Wrapped Scallop
Mini Kobe Beef Meatball
Assorted Davio's Pizza
Goat Cheese Croquette
Wild Mushroom Arancini
Lamb Lollipops, Mint Pesto (add \$5 per guest)

Cold Appetizers

Tuna Tartare, Avocado Mousse, Pasta Chip
Steak Tartare, Herb Crostini
Dates, Blue Cheese, Bacon
Eggplant Caponata Crostini, Shaved Piave
Grilled Bruschetta, Bufala Mozzarella, Basil
Wild Mushroom, Goat Cheese Crostini
Maine Lobster Chive Salad, Gougere
Prosciutto Wrapped Melon, Mint Oil
Smoked Salmon, Caper Aioli, Gougere
Mozzarella, Tomato, Basil Skewer

Reception Displays

Antipasto

\$15++ per person
An Assortment of Marinated Vegetables
Cured Italian Meats, Imported Cheeses, Mixed Olives, Crackers

Cheese & Fruit

\$10++ per person
Display of Imported Cheeses, Seasonal Fresh Fruit, Crackers

Spring Roll Display

\$15++ per person - Choose Three
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, Lemon Aioli

Raw Bar Towers

Includes Maine Lobster, Lump Crab, Shrimp, Oysters, Clams, Tuna, Scallop Crudo

Piccolo \$39

Medio \$79

Grande \$135

Custom sizing also available

Reception Displays

Salad

\$10++ per person- Choose Two *

Arugula, Shaved Parmigiano, Lemon Olive Oil

Mixed Greens, Grape Tomatoes, Cucumbers, Balsamic Vinaigrette

Caesar, Romaine, Parmigiano Crisps, White Anchovy

Chopped Romaine, Green Beans, Chickpeas, Egg, Tomatoes, Niman Bacon, Blue Cheese

Spinach, Roasted Peppers, Portobello Mushrooms, Goat Cheese, Balsamic, Olive Oil

Pasta / Risotto

\$16++ per person- Choose Two *

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

Hand-Rolled Potato Gnocchi, San Marzano Tomatoes, Basil

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

Cavatelli, Wild Mushrooms, Peas, Parmigiano Cream

Wild Mushroom, Asparagus Risotto

Shrimp, Lemon Risotto

Vegetable, Saffron, Parmigiano Risotto Milanese

Chef Attendant \$100 per pasta station

Carving Station

\$22++ per person - Choose Two *

Roasted Salmon

Roasted Pork Loin

Roasted Turkey

Whole Roasted Honey Ham

\$30++ per person - Choose Two *

Prime Sirloin

Lamb Leg

Roasted Filet Mignon

Black Pepper Crusted Tuna Loin

Chef Attendant \$100 per carving station

Sliders

\$15++ per person - Choose Two *

Kobe Beef, Cheese

Kobe Beef Meatball

Crab Cake

Braised Beef Short Rib

Chicken Parm

Mozzarella, Tomato, Basil

Sides

\$8++ per person - Choose Two *

Asparagus

Mushrooms, Aged Balsamic

Green Beans, Crispy Pancetta

Creamy Spinach

Brussels Sprouts

Fingerling Potatoes

Creamy Corn

Mac & Cheese, White Truffle Oil

Creamy Potatoes

Gorgonzola Creamy Potatoes

Dessert

\$10++ per person *

Pastry Chef's Selection of Miniature Desserts

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

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Chef's Table Reception

\$50++ per person - Based on Two Hours

Fresh Brick Oven Pizzas

(Choose Two)

Fresh Mozzarella, Tomato, Basil

La Quercia Americano Prosciutto, Fig Jam, Arugula, Caramelized Onions, Shaved Parmigiano

Four Cheese, Wild Mushrooms, Olive Oil

Antipasti

(Choose Three)

Mini American Kobe Beef Meatballs, San Marzano Tomatoes, Caciocavallo

Shrimp, White Grits, Pecorino, Pancetta, Shallot Butter

Mini Crab Cakes

Crispy Calamari, Hot Cherry Peppers, Citrus Aioli

Goat Cheese Croquettes

Pasta

(Choose One)

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

Penne, San Marzano Tomatoes, Basil

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

Basil Cavatelli, Shrimp, Hot Cherry Peppers, White Wine, Lemon, Olive Oil

Davio's Specialty Spring Rolls

(Choose Two)

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, Lemon Aioli

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Lunch Menu Selections

Lunch Menu 1

\$26++ per person

Insalata/Antipasto

(Choose One)

Seasonal Soup

Arugula, Shaved Parmigiano, Lemon Olive Oil

Mixed Greens, Crumbled Goat Cheese, Spiced Pecans, Aged Balsamic

Caprese Salad, Georgia Tomatoes, Mozzarella, Olive Oil, Aged Balsamic

Piatti Del Giorno

(Choose Two)

Prosciutto, Fresh Mozzarella, Pesto, Focaccia

Rigatoni, Spring Peas, Mushrooms, Basil, Olive Oil, Shaved Parmigiano

Market Fish, Lemon Basil Risotto, Tomato Vinaigrette

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

Lunch Menu 2

\$35++ per person

Insalate/Antipasti

(Choose Two)

San Marzano Tomato Soup, Goat Cheese Chive Crostini

Mixed Greens, Crumbled Goat Cheese, Spiced Pecans, Aged Balsamic

Caprese Salad, Georgia Tomatoes, Mozzarella, Olive Oil, Aged Balsamic

Chicken Parm Spring Rolls®, Marinara

Piatti Del Giorno

(Choose Three)

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

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

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

Grilled Free Range Chicken Caesar Salad, Romaine, Parmigiano Crisps, White Anchovy

Seared Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata

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

Dolci

Family Style Assorted Miniature Pastries

Lunch Menu 3

\$45++ per person

Insalate/Antipasti

(Choose Two)

Caesar, Romaine, Parmigiano Crisps, White Anchovy

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

American Kobe Beef Meatball, Caciocavallo

Crispy Chicken Livers, Port Balsamic Glaze, Glass Spinach, Toasted Pine Nuts

Piatti Del Giorno

(Choose Three)

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

Arugula Salad, Beef Tenderloin, Shaved Parmigiano, Lemon Olive Oil

Spinach Salad, Seared Salmon, Roasted Peppers, Portobellos, Goat Cheese, Balsamic

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

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

Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata

Prime Flat Iron, Creamy Potatoes, Spinach, Port Wine

Dolci

Family Style Assorted Miniature Pastries

Dinner Menu 1

\$55++ per person

Antipasti

(Choose One)

San Marzano Tomato Soup, Goat Cheese Chive Crostini

Arugula, Shaved Parmigiano, Lemon Olive Oil

Mixed Greens, Cherry Tomatoes, Cucumbers, Balsamic Vinaigrette

Piatti Del Giorno

(Choose Three)

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

Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata

Prime Flat Iron, Gorgonzola Creamy Potatoes, Spinach, Port Wine

Dolci

Davio's Classic Dessert Trio

Upgrade Option

\$15++ per person - Additional

Center Cut Filet Mignon, Creamy Potatoes, Sautéed Asparagus, Port Wine

Dinner Menu 2

\$62++ per person

Antipasti

(Choose Two)

Caesar, Romaine, Parmigiano Crisps, White Anchovy

Mixed Greens, Local Strawberries, Crumbled Goat Cheese, White Balsamic

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

Shrimp Cotija Spring Rolls™, Citrus Aioli

Piatti Del Giorno

(Choose Three)

Cavatelli, Davio's Pork Sausage, English Peas, Truffle Butter

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

Fusilli, Shrimp, Hot Cherry Peppers, White Wine, Lemon, Olive Oil

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

Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata

Braised Beef Short Ribs, Creamy Potatoes, Spinach

Prime Flat Iron, Gorgonzola Creamy Potatoes, Spinach, Port Wine

Dolci

Davio's Classic Dessert Trio

Upgrade Option

\$15++ per person - Additional

Center Cut Filet Mignon, Creamy Potatoes, Sautéed Asparagus, Port Wine

Dinner Menu 3

\$78++ per person

Antipasti

(Choose Two)

Chicken Parm Spring Rolls®, Marinara

Kobe Beef Meatball, San Marzano Tomatoes, Caciocavallo

La Quercia Prosciutto Americano, Burrata, Melon, Kumquat Marmalade

Jumbo Shrimp Cocktail, Tomato Horseradish

Insalate

(Choose Two)

Caesar, Romaine, Parmigiano Crisps, White Anchovy

Mixed Greens, Local Strawberries, Crumbled Goat Cheese, White Balsamic

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

Farro, Shaved Cauliflower, Avocado, Peas, Peppadews, Parmigiano

Caprese, Georgia Tomatoes, Mozzarella, Olive Oil, Aged Balsamic

Piatti Del Giorno

(Choose Three)

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

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

Market Fish, Lemon Basil Risotto, Tomato Vinaigrette

Lobster Risotto, Asparagus, Fresh Herbs, Lobster Cream

Half Lamb Rack, Roasted Potatoes, Broccoli Rabe, Jus

Center Cut Filet Mignon, Creamy Potatoes, Sautéed Asparagus, Port Wine

Dolci

Davio's Classic Dessert Trio

Dinner Menu 4

\$95++ per person

Antipasti

(Choose Two)

Kobe Beef Meatball, San Marzano Tomatoes, Caciocavallo

Jumbo Shrimp Cocktail, Tomato Horseradish

Oven Baked Crab Cake, Whole Grain Mustard

Tuna Tartare, Avocado, Chili Aioli, Davio's Herb Pasta Chips™

Insalate

(Choose Two)

Caesar, Romaine, Parmigiano Crisps, White Anchovy

Baby Kale, Apricots, Toasted Hazelnuts, Blood Orange Vinaigrette

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

Farro, Shaved Cauliflower, Avocado, Peas, Peppadews, Parmigiano

Caprese, Georgia Tomatoes, Mozzarella, Olive Oil, Aged Balsamic

Piatti Del Giorno

(Choose Three)

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

Market Fish, Shrimp Orzo, Tomato Vinaigrette

Grilled Tuna, Polenta, Olives, Capers, San Marzano Tomatoes

Veal Chop, Creamy Potatoes, Asparagus, Vintage Port

Half Lamb Rack, Roasted Potatoes, Broccoli Rabe, Jus

Prime Aged New York Strip, Roasted Potatoes, Asparagus, Pepata

Upgrade Option

\$10++ per person - Additional

Surf & Turf

Center Cut Filet Mignon, Maine Lobster Tail

Yukon Gold Creamy Potatoes, Asparagus, Herb Butter

Dolci

Davio's Classic Dessert Trio

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Bar Selections—Private Parties

*Bartender Fee- \$100 per bartender

PREMIUM CONSUMPTION BAR

COCKTAILS \$9 - \$12

New Amsterdam Vodka
New Amsterdam Gin
Jim Beam
Bacardi Rum
Johnny Walker Red Label
Camarena Tequila

BOTTLED BEER \$5.50

Domestic Selections

\$38 WINE SELECTION/BOTTLE

SOFT DRINKS \$3.75

Sodas (Coke Products)
Fruit Juices

OPEN BAR PACKAGES

Two Hours- \$29++ per person
Three Hours - \$39++ per person
Each Additional Hour- \$10++ per person
*Maximum of Five Hours

Premium Beer & Wine Package

Two Hours- \$22+ per person
Three Hours- \$30++ per person

DELUXE CONSUMPTION BAR

COCKTAILS \$10 - \$14

Ketel One
Bombay Sapphire
Jack Daniels
Bacardi Rum
Johnny Walker Black Label
Jose Cuervo

BOTTLED BEER \$6

Imported Selections

\$48 WINE SELECTION/BOTTLE

SOFT DRINKS \$3.75

Sodas (Coke Products)
Fruit Juices

OPEN BAR PACKAGES

Two Hours- \$34++ per person
Three Hours - \$47++ per person
Each Additional Hour- \$13++ per person
*Maximum of Five Hours

Deluxe Beer & Wine Package

Two Hours- \$26++ per person
Three Hours- \$33++ per person

Wine List

Sparkling

La Marca, Prosecco, Veneto, Italy	45
GH Mumm, Brut, Champagne, France	75

Rosé

2016 Figuiere, Le Saint Andre, Rose, France	40
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White

Maître d Chardonnay Selection	38
2016 Davio's Reserve , Peter Merriam, Chardonnay, Russian River	60
2016 Stags' Leap, Chardonnay, Napa Valley, California	75
2016 Cakebread Cellars, Chardonnay, Napa Valley, California	85
2017 Luna Nuda, Pinot Grigio, Delle Venezie	45
2017 Whitehaven, Sauvignon Blanc, Marlborough, New Zealand	50

Red

Maître d Cabernet Sauvignon Selection	38
2014 Louis Martini, Cabernet Sauvignon, California	50
2016 Davio's Reserve , Peter Merriam, Cabernet Sauvignon, Russian River	70
2014 Ramey, Cabernet Sauvignon, Napa Valley	90
2014 Frank Family Vineyards, Cabernet Sauvignon, Napa Valley	125
2015 J, Pinot Noir, Santa Barbara, California	60
2016 Davio's Reserve , Peter Merriam, Pinot Noir, Russian River	80
2016 Gundlach Bandschu, Mountain Cuvee Merlot Blend, Sonoma	55
2013 Frescobaldi, Nipozzano, Chianti Riserva, Tuscany, Italy	60
2015 Ruffino, Toscana, "Modus", Super Tuscan, Tuscany, Italy	65
2013 Villa al Cortile, Brunello di Montalcino, Tuscany, Italy	110

**Full extended wine list or custom wine pairings available upon request.
Wines on extended wine list are based upon availability and may not have quantities needed for large groups.**