

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: Matthew Rosekrans
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 (\$10.00)
Phipps Plaza Parking Garage & outdoor decks complimentary.

Hours:

Lunch	Mon-Sat 11:30 am – 4:00 pm
Brunch	Sunday 11:00 am – 4:00 pm
Dinner	Monday - Thursday 5:00 pm – 11:00 pm
	Friday & Saturday 5:00 pm – 12:00 am
	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, 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

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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
Home Fried 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 and Cream Cheese - \$5 additional per person
Bacon or Sausage - \$6 additional per person
Smoked Salmon, Sliced Tomato, 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

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Cocktail Reception

Passed Hors D'oeuvres

\$20++ per person/per hour

Choose Four

Spring Rolls

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

Buffalo Chicken Spring Rolls®, Blue Cheese

Shrimp Cotija Spring Rolls™, Citrus Aioli

Chicken Parm Spring Rolls®, Marinara

Reuben Spring Rolls™, Thousand Island

Hot Appetizers

Maine Crab Cake, Citrus Aioli

Beef Tenderloin, Yukon Chip, Horseradish Aioli

Bacon Wrapped Scallops

Mini Kobe Beef Meatballs

Assorted Davio's Pizza

Goat Cheese Croquettes

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 Skewers

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

Buffalo Chicken Spring Rolls®, Blue Cheese

Shrimp Cotija Spring Rolls™, Citrus Aioli

Chicken Parm Spring Rolls®, Marinara

Reuben Spring Rolls™, Thousand Island

Raw Bar Towers

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

Piccolo \$39

Medio \$79

Grande \$135

Custom sizing also available

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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

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

Fusilli, 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 Turkey

Roasted Pork Loin

Spinach & Cheese Stuffed Chicken

\$30++ per person - Choose Two *

Prime Sirloin

Roasted Filet Mignon

Leg of Lamb

Black Pepper Crusted Tuna Loin

Chef Attendant \$100 per carving station

Sliders

\$15++ per person - Choose Two *

Kobe Beef, Cheese

Braised Beef Short Rib

Kobe Beef Meatball

Chicken Parmigiano

Mini Crab Cake

Mozzarella, Tomato, Basil

Sides

\$8++ per person - Choose Two *

Sautéed Asparagus

Roasted Fingerling Potatoes

Sautéed Mushrooms, Aged Balsamic

Creamy Corn

Sautéed Green Beans, Crispy Pancetta

Mac & Cheese, White Truffle Oil

Creamy Spinach

Creamy Potatoes

Roasted Brussels Sprouts

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, Tomato Sauce, Caciocavallo

Shrimp, White Grits, Pecorino, Pancetta, Shallot Butter

Mini Crab Cakes

Crispy Fried Calamari, Hot Cherry Peppers, Citrus Aioli

Goat Cheese Croquettes

Pasta

(Choose One)

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

Penne, San Marzano Tomatoes, Basil

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

Fusilli, 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

Buffalo Chicken Spring Rolls®, Blue Cheese

Shrimp Cotija Spring Rolls™, Citrus Aioli

Chicken Parm Spring Rolls®, Marinara

Reuben Spring Rolls™, Thousand Island

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Lunch Menu 1

\$22++ per person

Antipasto

(Choose One)

Seasonal Soup

Arugula, Shaved Parmigiano, Lemon Olive Oil

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

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

Piatti Del Giorno

(Choose Two)

Grilled Yellow Squash, Zucchini, Warm Eggplant Caponata

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

Market Fish

Chicken Scaloppini, Brussels Sprouts, Mushroom Marsala Sauce

Additions

Dolci – Additional \$7++ per person

Mini Dolci – Additional \$3.50++ per person

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Lunch Menu 2

\$30++ per person

Antipasti

(Choose Two)

Chicken Parm Spring Rolls®, Marinara

San Marzano Tomato Soup, Goat Cheese Chive Crostini

Caesar, Romaine, Parmigiano Crisps, White Anchovy

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

Piatti Del Giorno

(Choose Three)

Penne 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

Seared Atlantic Salmon, Eggplant Risotto

Grilled Yellow Squash, Zucchini, Warm Eggplant Caponata

Chicken Scaloppini, Brussels Sprouts, Mushroom Marsala Sauce

Dolci

(Choose One)

Fresh Berries, Seasonal Sorbet

Hazelnut Chocolate Torte

Vanilla Cheesecake, Passion Fruit

Ricotta Pistachio Mousse

Chef's Seasonal Dessert Specials

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Lunch Menu 3

\$38++ per person

Antipasti

(Choose Two)

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

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

Piatti Del Giorno

(Choose Three)

Seared Atlantic Salmon, Eggplant Risotto

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

Chicken Scaloppini, Brussels Sprouts, Mushroom Marsala Sauce

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

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

Farro Salad, Grilled Chicken, Shaved Cauliflower, Avocado, Peas, Peppadews, Parmigiano

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

Dolci

Davio's Classic Dessert Trio

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Dinner Menu 1

\$55++ per person

Antipasti

(Choose One)

San Marzano Tomato Soup, Goat Cheese Chive Crostini

Mixed Greens Salad, Cherry Tomatoes, Cucumbers, Balsamic Vinaigrette

Arugula, Shaved Parmigiano, Lemon Olive Oil

Piatti Del Giorno

(Choose Three)

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

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

Seared Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata

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

Grilled Yellow Squash, Zucchini, Warm Eggplant Caponata

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

Dolci

Davio's Classic Dessert Trio

Upgrade Option

\$15++ per person - Additional

Grilled 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

Shrimp Cotija Spring Rolls™, Citrus Aioli

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

Piatti Del Giorno

(Choose Three)

Cavatelli, Homemade Sausage, English Peas, Truffle Butter

Braised Beef Short Ribs, Horseradish Creamy Potatoes, Organic Kale

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

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

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

Seared Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata

Grilled Yellow Squash, Zucchini, Warm Eggplant Caponata

Lemon Ricotta Ravioli, Basil Brown Butter

Dolci

Davio's Classic Dessert Trio

Upgrade Option

\$15++ per person - Additional

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

Dinner Menu 3

\$78++ per person

Antipasti

(Choose Two)

Chilled Shrimp Cocktail, Tomato Horseradish

Kobe Beef Meatball, Tomato Sauce, Caciocavallo

La Quercia Prosciutto Americano, Burrata, Melon, Kumquat Marmalade

Chicken Parm Spring Rolls®, Marinara

Insalate

(Choose Two)

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

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

Caesar, Romaine, Parmigiano Crisps, White Anchovy

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

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

Piatti Del Giorno

(Choose Three)

Pan Seared Sea Scallops, Sweet Creamy Corn, Match Stick Potatoes

Half Rack of Lamb, Roasted Potatoes, Broccoli Rabe, Jus

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

Lobster Risotto, Asparagus, Fresh Herbs, Lobster Cream

Atlantic Sole, Lemon Basil Risotto, Tomato Vinaigrette

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

Dolci

Davio's Classic Dessert Trio

Dinner Menu 4

\$95++ per person

Antipasti

(Choose Two)

Chilled Shrimp Cocktail, Tomato Horseradish

Oven Baked Crab Cake, Whole Grain Mustard

Kobe Beef Meatball, Tomato Sauce, Caciocavallo

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

Insalate

(Choose Two)

Organic Kale, Apricots, Toasted Hazelnuts, Blood Orange Vinaigrette

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

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

Caesar, Romaine, Parmigiano Crisps, White Anchovy

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

Piatti Del Giorno

(Choose Three)

Grilled Veal Chop, Creamy Potatoes, Asparagus, Vintage Port

Pan Seared Sea Scallops, Sweet Creamy Corn, Match Stick Potatoes

Half Rack of Lamb, Roasted Potatoes, Broccoli Rabe, Jus

Grilled Tuna, Roasted Potatoes, Olives, Capers, San Marzano Tomatoes, Baby Kale

Grilled Prime Natural Sirloin, Roasted Potatoes, Asparagus, Cabernet

Whole Branzino, Arugula, Shaved Fennel, Lemon Vinaigrette

Davio's Surf & Turf: *(add \$10)*

Grilled Center Cut Filet Mignon, Grilled 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 \$5.00

Domestic Selections

HOUSE WINES \$38 Per 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 \$6.00

Imported Selections

HOUSE WINES \$48 Per 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