

Thank you for thinking of **Davio's Lynnfield** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Lynnfield**, located at the exciting Market Street complex located in Lynnfield, includes an enormous display kitchen with in-house bakery, an open wine room with 300 selections and parking!

Contacts	Proprietor:	Steve DiFillippo	Sales Manager:	Gia Page
	Culinary Director:	Rodney Murillo	General Manager:	Jennifer Schubert
	Chef:	Jorge Montoya	Managers:	Tony Ciampo
	Pastry Chef:	Danielle Roberts		Abby Kolb

Décor: High Ceilings, majestic columns with period cornice moldings, large wall-to-wall windows 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 80 guests for a full service sit down dinner and up to 100 for receptions. Rooms are ideal for meetings, seminars and presentations that require audiovisuals or Internet access capabilities. Arrangements for the entire restaurant may also be made.

Seating Capacity:	Wine Room	10-28 seated dinner, 40 Reception
	Newbury Room	10-28 seated dinner, 50 Reception
	Walnut Room	20-40 seated dinner, 50 Reception
	Newbury/Walnut Room	50-80 seated dinner, 120 Reception
	Restaurant	300 seated dinner

Credit Cards: American Express, MasterCard, Visa, Discover.

Handicap Access: Full access to all dining rooms, restrooms and parking.

Parking: Self Parking

Hours:	Lunch	Monday – Saturday	11:30 am - 3 pm
	Brunch	Sunday	11 am - 3 pm
	Dinner	Monday – Wednesday	5 pm - 10 pm
		Thursday - Saturday	5 pm – 11 pm
		Sunday	4 pm - 10 pm
	Late night lounge menu	Sunday – Wednesday	until 11 pm
Thursday – Saturday		until Midnight	

Cocktail Reception

Passed Appetizers

\$21++ per person/per hour
Choose Five

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

Hot Appetizers

Assorted Davio's Pizzas
Davio's Chicken Sausage, Mustard Aioli
Davio's Pork Sausage, Mostarda
Crispy Short Rib Arancini, Balsamic Aioli
Tomato Soup Shooter
Lump Crab Cake, Aioli
Braised Beef Short Rib, Polenta Cup
Goat Cheese Truffle Croquette
Cider Bacon Wrapped Scallop
Bacon Wrapped Date, Blue Cheese
Tenderloin, Blue Cheese, Onion Jam, Grilled Bread
Mini Kobe Beef Meatball
Lollipop Lamb Chop, Aged Balsamic \$6.00++ each

Cold Appetizers

Caprese Skewer
Spicy Tuna, Avocado, Herb Pasta Chip
Lobster Gougere
Prosciutto Wrapped Melon, Mint Oil
Chilled Jumbo Shrimp \$6.00++ each

Reception Displays

Raw Bar

(Priced Per Piece)

Raw Bar Available Upon Request

Jumbo Poached Shrimp \$6.00++ each
Oysters on the Half Shell \$3.50++ each

Clams on the Half Shell \$2.50++ each
Crab Claws (seasonal, Price TBD)

Antipasto

\$15++ per person

Assortment of Marinated Vegetables

Cured Italian Meats, Imported Cheeses, Mixed Olives, House Baked Breads

Cheese & Fruit

\$12++ per person

Display of Imported Cheeses, Seasonal Fresh Fruit, Fresh Bread, Crackers

Reception Displays

Salad

\$10++ per person *

Mixed Field Greens, Balsamic Vinaigrette
Caesar, White Anchovy, Parmigiano Crisp, Crostini
Caprese, Bufala Mozzarella, Tomatoes, Fresh Basil, Balsamic Reduction - \$2 additional

Pasta / Risotto

\$14++ per person- Choose Two *

Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream
Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce
Rigatoni, Calamari, Garlic Chives, Lemon Butter
Rigatoni, Fresh Basil, San Marzano Tomatoes
Wild Mushroom Risotto
Asparagus, Parmigiano Risotto

Chef Attendant \$100 per pasta station

Carving Station

\$35++ per person- Choose Two*

Turkey
Salmon

Roasted Filet Mignon
Herb Roasted Prime Ribeye

Chef Attendant \$100 per carving station

Sliders

\$12++ per person- Choose Two*

Crab Cake, Lemon Aioli
Kobe Beef Meatball, Caciocavallo

Braised Beef Short Rib
Kobe Beef, Cheese, Herb Aioli

Dessert

\$12 ++ per person *

Assorted Mini Pastries
Served Stationary or Passed

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

Piedmont

\$68++ per guest

Antipasti

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

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, White Anchovy, Parmigiano Crisp, Crostini

Roasted Beets, Yogurt, Pistachio Brittle, Ricotta Salata, Manodori Aceto

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

Chicken Parm Spring Rolls®, Marinara

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

Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata

Prime Flat Iron, Creamy Potatoes, Asparagus, Local Blue Cheese

Braised Beef Short Ribs, Horseradish Creamy Potatoes, Baby Spinach

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$11 pp ++

Abruzzo

\$78++ per guest

(if you select Abruzzo menu, you may select items from Abruzzo & Piedmont)

Antipasti

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

Jumbo Poached Shrimp, Cocktail Sauce

Oven Baked Lump Crab Cake, Whole Grain Mustard

Oysters Rockefeller

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

Piatti Del Giorno

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

Niman Ranch Pork Chop, Goat Cheese Potato Puff, Vidalia Onion Cherry Pepper Jam

Veal Tenderloin, Roasted Fingerlings, Cipollini, Spinach, Sage, Marsala

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

Maine Lobster Risotto, Asparagus, Fresh Herbs, Lobster Cream

Swordfish, Creamy Polenta, Broccoli Rabe, Agrodolce Peppers

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$11 pp ++

Tuscany

\$98++ per guest

(if you select Tuscany menu, you may select items from Tuscany, Abruzzo & Piedmont)

Antipasti

(Choose Two)

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

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

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

Insalate

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, White Anchovy, Parmigiano Crisp, Crostini

Roasted Beets, Yogurt, Pistachio Brittle, Ricotta Salata, Manodori Aceto

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

Piatti Del Giorno

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

Center Cut Veal Rib Chop, Creamy Potatoes, Asparagus, Vintage Port

Center Cut Filet Mignon, Creamy Potatoes, Green Beans, Balsamic Port Wine

Prime Aged Rib Eye, Roasted Fingerling Potatoes, Asparagus, Madeira

Prime Aged New York Strip, Creamy Potatoes, Sautéed Spinach, Port Wine

Pan Roasted Maine Lobster, Creamy Potatoes, Lemon Tarragon Butter – Add \$10

Davio's Surf & Turf, Center Cut Filet Mignon, Maine Lobster Tail

Creamy Potatoes, Asparagus, Herb Butter - Add \$10

Dolci

(see attached dessert list)

Dolci

Groups under 30 (Choose Two)

Chef's Dessert Sampler

Miniature Warm Chocolate Cake
Seasonal Fruit Napoleon
Semifreddo

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

Seasonal Cheesecake

Classic Tiramisu- Espresso Soaked Lady Fingers, Mascarpone Cream

Warm Chocolate Cake, Homemade Vanilla Bean Gelato

Panna Cotta, Fresh Fruit

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

Seasonal Crème Brûlée

Groups 30 guests and over

Chef's Dessert Sampler

Miniature Warm Chocolate Cake
Seasonal Fruit Napoleon
Semifreddo

All selections are subject to seasonal availability

Lunch Reception Displays

\$35++ per guest

Salad

(Choose One)

Caesar, White Anchovy, Parmigiano Crisp, Crostini

Mixed Field Greens, Aged Balsamic Vinaigrette

Sandwiches

(Choose Three)

Chicken B.L.T., Bacon, Avocado, Tomatoes, Herb Buttermilk, Focaccia

Pastrami, Swiss, Caramelized Onions, Mustard, Marble Rye

Italian Sandwich, Ciabatta

Tuna Salad, Bibb Lettuce, Dijon Mustard, Brioche

Free Range Natural Roasted Chicken Salad, Brioche

Mozzarella, Tomatoes, Basil, Pesto, Ciabatta

Prosciutto, Tomatoes, Basil, Fontina, Aged Balsamic, Ciabatta

Pasta

(Choose One)

Rigatoni Bolognese, Veal, Beef, Pork, Tomato Sauce

Penne Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream

Rigatoni, Fresh Basil, San Marzano Tomatoes

Dessert

Add \$8 ++ per person

(Choose One)

Chef's Choice Assorted Mini Pastry

Homemade Cookies

Brownies

LUNCH

Barolo

\$32++ per guest

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

Insalate/ Antipasti

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Mixed Field Greens, Aged Balsamic, Olive Oil

Caesar, White Anchovy, Parmigiano Crisp, Crostini

Roasted Beets, Yogurt, Pistachio Brittle, Ricotta Salata, Manodori Aceto

Farro, Avocado, Peppadews, Cauliflower, Zucchini, Pearl Mozzarella

San Marzano Tomato Soup, Goat Cheese, Chive Crostini

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

Chicken Parm Spring Rolls®, Marinara

Piatti Del Giorno

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

Rigatoni, Fresh Basil, Pomodoro

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

Prosciutto, Tomatoes, Basil, Fontina, Aged Balsamic, Ciabatta

Tomatoes, Basil, Portobellos, Fresh Mozzarella, Aged Balsamic, Ciabatta

Grilled Chicken BLT, Bacon, Avocado, Tomatoes, Herb Buttermilk, Focaccia

Caesar, White Anchovy, Parmigiano Crisp, Crostini

ADD:

Grilled Chicken, Salmon or Beef Tenderloin

Dolci

Family Style Assorted Miniature Pastries

LUNCH

Barbaresco

\$42++ per guest

(if you select Barbaresco menu, you may select items from Barbaresco & Barolo)

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

Piatti Del Giorno

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

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

Fusilli, Shrimp, Lemon, Pepperoncini, Basil, Monini

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

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

Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata

Swordfish, Creamy Polenta, Broccoli Rabe, Agrodolce Peppers

Braised Beef Short Ribs, Fontina, Brioche, Slaw

Dolci

Family Style Assorted Miniature Pastries

LUNCH

Chianti

\$52++ per guest

(if you select Chianti menu, you may select items from Chianti, Barbaresco & Barolo)

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

Insalate/ Antipasti

(Choose Two)

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

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

Piatti Del Giorno

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

Prime Flat Iron, Creamy Potatoes, Asparagus, Local Blue Cheese

Braised Beef Short Ribs, Horseradish Creamy Potatoes, Baby Spinach

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

Dolci

Family Style Assorted Miniature Pastries

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 72 hours in advance.

(Payment for cakes must be made prior to reservation)

Please PRINT & EMAIL form to gia@davios.com

- **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:

- 6 inch Serves 4-6 \$60.00
- 8 inch Serves 8-12 \$100.00
- 10 inch Serves 12-16 \$120.00
- 12 inch Serves 16-20 \$160.00

For larger parties, bigger cakes, and special orders, please ask to speak with our Pastry Chef Danielle Roberts.

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.

**These items are served raw or cooked to order. The Commonwealth of Massachusetts suggest that raw or undercooked meats or seafood may increase your risk of food borne illnesses, especially if you have certain medical conditions.*

Tax, gratuity, and over beverages not included.

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE



NEWBURY/WALNUT



WALNUT



NEWBURY



WINE ROOM

Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Former football captain at Lynnfield High and longtime resident of Lynnfield, Steve DiFillippo, brings Davio's to the North Shore. Davio's Lynnfield, located in the Market Street Complex, 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. Arrangements for the entire restaurant may also be made. At Davio's Lynnfield, It's All About the Guest.

Davio's Northern Italian Steakhouse
1250 Market Street | Lynnfield MA, 01940
Phone | 781.944.4810
Contact | Gia Page
Email | gia@davios.com
Website | www.davios.com/lynnfield
Capacity | 10- 300

WINE ROOM
(10-28 seated, 40 reception)
NEWBURY ROOM
(10-28 seated, 50 reception)
WALNUT ROOM
(20-40 seated, 50 reception)
NEWBURY/WALNUT ROOM
(50-80 seated, 120 reception)

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

Market Street, Lynnfield, MA 01940
781 944.4810 @DaviosLynnfield
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