

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, vibrant bar and lounge as well as outdoor patios and parking!

As a Northern Italian Steakhouse our menu includes a selection of the finest cuts of meat – 55 Day Prime Aged Strip Steak, 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 Lump Crab Cakes. We have an in-house bakery where we prepare all of our own breads and desserts daily. Our open wine room has over 200 selections and the list is comprised of wines from Italy, the United States and other regions around the world.

Contacts	Proprie Culina Chef: Pastry	y Director:	Steve DiFillippo Rodney Murillo Jorge Montoya Katy Idaragga	Sales Manager: General Manager:	Gia Page Jennifer Schubert	
Dress:		Business Casual				
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 85 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:		Wine Room Newbury Room Walnut Room Newbury/Walnut Room Restaurant		10-28 seated din 20-40 seated din 50-80 seated din	10-28 seated dinner, 40 reception 10-28 seated dinner, 50 reception 20-40 seated dinner, 50 reception 50-80 seated dinner, 120 reception 300 seated dinner	
Credit Card:		All major credit cards accepted.				
Handicap Access: Full acce		Full access	s to all dining rooms, restrooms and parking.			
Parking:		Self Parking - complimentary				
Hours:		Lunch Brunch Dinner	Monday - Friday Saturday Sunday Monday - Wednesday Thursday & Friday Saturday Sunday	11:30 am - 3:00 11:30 am - 1:30 11:00 am - 1:30 5:00 pm - 10:00 5:00 pm - 11:00 1:30 pm - 11:00 1:30 pm - 10:00	pm pm pm pm pm	



Cocktail Reception

Tier 1 Passed Hors D'oeuvres

\$25++ per person/per hour

(Choose Five)

Spring Rolls

Philly Cheese Steak Spring Rolls[®], Spicy Ketchup, Spicy Mayo Chicken Parm Spring Rolls[®], Marinara Buffalo Chicken Spring Rolls[®], Blue Cheese

Hot Appetizers

Cold Appetizers

Assorted Davio's Spring Rolls Davio's Chicken Sausage, Mustard Aioli Davio's Pork Sausage, Mostarda Cider Bacon Wrapped Scallop Blue Cheese Stuffed Dates, Bacon, Balsamic Mini Davio's Meatball Assorted Davio's Pizza Organic Mushroom Arancini Veal-Prosciutto Arancini, Black Olive Aioli Spiced Rubbed Tuna, Pickled Relish, Wonton Wasabi Chip, Aioli Tomato - Mozzarella Skewer Eggplant Caponata, Shaved Piave, Crostini Portobello Mushroom, Goat Cheese, Crostini Chilled Jumbo Shrimp \$7.00++pp

Tier 2 Passed Hors D'oeuvres

\$30++ 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 Steak Skewer Lollipop Lamb Chop, Aged Balsamic Beef Tenderloin, Horseradish Aioli, Gougere Oysters Rockefeller

Reception Displays

Raw Bar

(Priced Per Piece) Raw Bar Available Upon Request Jumbo Poached Shrimp \$7.00++pp Oysters on the Half Shell \$4.50++pp Tuna Sashimi \$5.00++pp Cold Appetizers

Lobster Gougere Smoked Salmon, Dill, Crème Fraiche, Cucumber

Clams on the Half Shell \$4.50++pp Crab Claws (seasonal, Price TBD)++pp Jumbo Lump Crab Cocktail \$7.00++pp

Antipasto

\$25++ per person An Assortment of Marinated Vegetables Cured Italian Meats, Imported Cheeses, Mixed Olives, House Baked Breads

Cheese & Fruit

\$25++ per person * Display of Imported Cheeses, Seasonal Fresh Fruit, Fresh Bread



Reception Displays

Salad \$15++ 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 \$20++ per person- Choose Two * Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, Truffle Butter Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes Pancetta, Sweet Pea, Basil Risotto Organic Mushroom Risotto *Chef Attendant \$200 per pasta station* Corving Station

Carving Station

\$65++ per person- Choose Two * Niman Ranch Pork Tenderloin Turkey Lamb Rack Seared Sesame Yellowfin Tuna

Filet Mignon (add \$20 per person) 55 Day Prime Aged Rib Eye (add \$20 pp) 55 Day Prime Aged Strip Steak (add \$20 pp)

Sauces: Port Wine, Horseradish, Davio's Steak Sauce Chef Attendant \$200 per carving station Sides \$12++ per person- Choose Two *

Green Beans Asparagus Brussels Sprouts Creamy Potatoes Yukon Baby Potatoes Broccolini

Sliders

\$18++ per person- Choose Two * Braised Beef Short Rib Davio's Meatball Crispy Chicken, Pickles, Caper Aioli Kobe Beef, Cheese, Herb Aioli

Dessert

\$15 ++ per person – Choose Five * Assorted Mini Pastries Served Stationary or Passed Cream Puff Eclair Fresh Fruit Tartlet Mini Cheesecake Pecan Diamond

Chocolate Truffle Cake Cannoli Carrot Cake Brownie Bite *additional selections available*

*Price based on a one-hour cocktail reception pp



Dinner Menu 1

\$80 ++ per person

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

Arugula, Shaved Parmigiano, Lemon Olive Oil Caesar, White Anchovy, Crispy Parmigiano, Crostini 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 Davio's Meatball, Caciocavallo

Piatti Del Giorno (Choose Three, Parties over 50 guests please Choose Two)

Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, Truffle Butter Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter Atlantic Salmon, Farro, Mushrooms, Spinach, Jumbo Crab Niman Ranch Pork Chop, Goat Cheese Puffs, Vidalia Onions, Cherry Pepper Jam Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings Acorn Squash, Butternut, Brussels Sprouts Risotto, Crispy Leeks

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$18 pp ++ *Additional Family Style Sides Available for \$ 8 pp ++



Dinner Menu 2

\$90++ 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 Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

Piatti Del Giorno

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

Prime Flat Iron, Great Hill Blue Cheese Potatoes, Green Beans, Pepata Georges Bank Sea Scallops, Butternut Squash Risotto, Citrus Butter Tuna, Confit Potatoes, Olives, Lemon, Capers Fusilli, Shrimp, Pancetta, Pepperoncini, Monini Veal Tenderloin, Potatoes, Fava Beans, Mushrooms, Veal Au Jus

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$18 pp ++ *Additional Family Style Sides Available for \$ 8 pp ++



Dinner Menu 3

\$125++ 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, Truffle Butter Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

Insalate

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil Caesar, White Anchovy, Crispy Parmigiano, 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, Sautéed Spinach, Pepata Chilean Sea Bass, Asparagus Risotto, Miso Butter

Davio's Surf & Turf, Prime Flat Iron, Maine Lobster Tail Creamy Potatoes, Asparagus, Lemon Tarragon Butter

Maine Lobster, Creamy Potatoes, Green Beans, Lemon Tarragon Butter – Add \$15 55 Day Prime Aged Strip Steak, Broccolini, Roasted Potatoes, Port Wine - Add \$25

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 whole group)

Seasonal Crostata, Vanilla Gelato 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 Dulce de Leche Bread Pudding, Vanilla Bean Gelato

Groups 30 guests and over

Chef's Dessert Sampler Miniature Warm Chocolate Cake Seasonal Fruit Napoleon Semifreddo

OR

Assorted Mini Pastries

Choose Five* Served Stationary or Passed Cream Puff Eclair Fresh Fruit Tartlet Mini Cheesecake Pecan Diamond

Chocolate Truffle Cake Cannoli Carrot Cake Brownie Bite *additional selections available*

All selections are subject to seasonal availability.



LYNNFIELD • 1250 MARKETSTREET, LYNNFIELD, MA 01940 • 781.944.4810

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 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 light pastry cream and fresh strawberries, finished with 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 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.

• Custom/Decorated Cake – Yellow or Chocolate Cake with Vanilla or Chocolate Buttercream.

Wedding Cakes • Single or tiered cakes available • \$10.00 per person.

Sizes:

• Serves 8-12\$125.00• Serves 12-16\$145.00• Serves 16-20\$185.00

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

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 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.





Prosecco Welcome Toast: 2oz Toast Pour: \$6 Full Pour: \$12 Champagne Welcome Toast: 2oz Toast Pour: \$9 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.



Signature Cocktail: Starting at \$15 per guest



Raw Bar / Seafood Display: Seasonal Price ++ per guest.



Davio's Pasta Sampler Trio: \$28 per guest.



Lunch Reception Displays

\$50++ per person

Salad

(Choose One)

Caesar, White Anchovy, Crispy Parmigiano, Crostini Mixed Field Greens, Aged Balsamic

Sandwiches

(Choose Two)

Roasted Turkey, Cheddar, Alfalfa Lettuce, Tomatoes, Carrots, Basil Aioli Harvest Grain Bread

Chicken BLT, Bacon, Avocado, Tomatoes Herb Buttermilk, Focaccia Prosciutto, Mortadella, Salami, Capicola Provolone, Pickles, Tomatoes Ciabatta

Mozzarella Pesto Fresh Mozzarella, Tomatoes, Basil Pesto Country Tuscan

Pasta

(Choose One)

Rigatoni Bolognese, Veal, Beef, Pork, San Marzano Tomatoes Penne Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream Rigatoni, Fresh Basil, San Marzano Tomatoes

Dolci

Family Style Assorted Miniature Pastries
(Choose Three*)
Served Stationary
Cream PuffChocolate Truffle Cake
Cannoli
Carrot Cake
Brownie Bite
Pecan DiamondFamily Style Assorted Miniature Pastries
Chocolate Truffle Cake
Cannoli
Brownie Bite
additional selections available

*All selections are subject to seasonal availability.



Lunch Menu Selections

Lunch Menu 1

\$55 ++ per person

Add one hour of Passed Appetizers for \$25 ++ pp

Insalate/ Antipasti

(Choose Two) Arugula, Shaved Parmigiano, Lemon Olive Oil Mixed Field Greens, Aged Balsamic Caesar, White Anchovy, Crispy Parmigiano, Crostini 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, San Marzano Tomatoes
Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream
Chicken BLT, Bacon, Avocado, Tomatoes, Herb Buttermilk, Focaccia
Acorn Squash, Butternut, Brussels Sprouts Risotto, Crispy Leeks
Italian Panini, Ciabatta
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(Choose Three*)Served StationaryCream PuffChocolate Truffle CakeEclairCannoliFresh Fruit TartletCarrot CakeMini CheesecakeBrownie BitePecan Diamondadditional selections available

*All selections are subject to seasonal availability.



Lunch Menu 2

\$65 ++ per person

(if you select Menu 2, you may select items from Menu 2 & Menu 1)

Add one hour of Passed Appetizers for \$25++ pp

Insalate/ Antipasti

(Choose Two) Davio's 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, San Marzano Tomatoes Fusilli, Shrimp, Lemon, Pepperoncini, Basil, Monini Hand-Rolled Potato Gnocchi, Organic Mushrooms, Truffle Butter Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter Atlantic Salmon, Farro, Mushrooms, Spinach, Jumbo Crab

Dolci

Family Style Assorted Miniature Pastries(Choose Three*)Served StationaryCream PuffEclairFresh Fruit TartletMini CheesecakePecan DiamondChocolate Truffle CakeAdditional selections available

*All selections are subject to seasonal availability.



Lunch Menu 3

\$75 ++ per person

(if you select Menu 3, you may select items from Menu 3, 2 & 1)

Add one hour of Passed Appetizers for \$25 ++ pp

Insalate/ Antipasti (Choose Two)

Jumbo Poached Shrimp, Tomato Horseradish Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes Warm Spinach Salad, Roasted Peppers, Portobellos, Goat Cheese, Balsamic

Piatti Del Giorno

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

Prime Flat Iron, Great Hill Blue Cheese Potatoes, Green Beans, Pepata Sea Scallops, Butternut Squash Risotto, Citrus Butter Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings Tuna, Confit Potatoes, Olives, Lemon, Capers

Dolci

Family Style Assorted Miniature Pastries (Choose Three*) Served Stationary Cream Puff Eclair Cannoli Fresh Fruit Tartlet Carrot Cake Mini Cheesecake Brownie Bite Pecan Diamond

Chocolate Truffle Cake additional selections available

*All selections are subject to seasonal availability.





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)