

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

Thank you for thinking of **Davio's Chestnut Hill** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Chestnut Hill**, located at 55 Boylston Street in the Showcase SuperLux Cinema in Chestnut Hill, includes an enormous display kitchen with in-house bakery, bar and lounge as well as 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 wine list is comprised of wines from Italy, the United States and other regions around the world.

Contacts:

Proprietor: Steve DiFillippo

Regional Manager: Francesca Little

Executive Chef: Chris Mills

Sales Manager: Casey Sarno
casey@davios.com

Dress:

Business Casual

Decor:

High Ceilings, majestic columns with period cornice moldings, large wall-to-wall windows on Boylston Street 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 100 guests for a full-service sit-down dinner and up to 150 for receptions. Rooms are also 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	10-20 seated dinner, 30 reception
Newbury Room	10-16 seated dinner, 20 reception
Boylston Room	20-64 seated dinner, 70 reception
Newbury/Boylston/Wine Room	60-100 seated dinner, 150 reception
Chestnut Room	10-32 seated dinner, 40 reception
Washington Room	20-48 seated dinner, 50 reception
Chestnut/Washington Room	50-80 seated dinner, 100 reception

Credit Card:

All major credit cards accepted.

Handicap Access:

The main floor dining room and bar/lounge area is accessible from street level by escalator and elevator.

Parking:

Self-Parking at The Street in Chestnut Hill complex is available.

Hours:

Lunch	Monday - Friday	11:30 am – 3:00 pm
	Saturday	11:30 am - 1:30 pm
Brunch	Sunday	11:00 am – 1:30 pm
Dinner	Monday - Thursday	5:00 pm – 10:00 pm
	Friday	5:00 pm – 11:00 pm
	Saturday	1:30 pm – 11:00 pm
	Sunday	1:30 pm – 10:00 pm
Late Night	Sunday - Thursday	until 11 pm
	Friday & Saturday	until midnight

Dietary Concerns:

All of our dishes use the high quality and freshest ingredients. Our chefs are able to accommodate special dietary needs. Please advise our staff of your limitations upon your arrival. For private events with preplanned meals, advance notice of special dietary needs is appreciated. Kosher meals can also be made available for private events with 72 hours prior notice.

55 Boylston Street, Chestnut Hill, MA 02467

617.738.4810

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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

Assorted Davio's Spring Rolls
Davio's Chicken Sausage, Mustard Aioli
Davio's Pork Sausage, Mostarda
Blue Cheese Stuffed Dates, Bacon, Balsamic
Mini Davio's Meatballs
Assorted Davio's Pizza
Organic Mushroom Arancini
Veal-Prosciutto Arancini, Black Olive Aioli

Cold Appetizers

Tuna Tartare, Avocado, Mini Taco
Tomato - Mozzarella Skewers
Eggplant Caponata, Shaved Piave, Crostini
Portobello Mushroom, Goat Cheese, Crostini
Chilled Prawn Cocktail \$9.00++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 Cakes, Aioli
Cider Bacon Wrapped Scallops
Marinated Steak Skewers
Lollipop Lamb Chops, Aged Balsamic
Beef Tenderloin, Horseradish Aioli, Gougere
Oysters Rockefeller

Cold Appetizers

Lobster Gougere
Smoked Salmon, Dill, Crème Fraiche, Cucumbers

Reception Displays

Raw Bar

(Priced Per Piece)

Raw Bar Available Upon Request

Chilled Prawn Cocktail \$9.00++pp

Oysters on the Half Shell \$5.00++pp

Tuna Sashimi \$5.00++pp

Crab Claws (seasonal, Price TBD)++pp

Jumbo Lump Crab Cocktail \$9.00++pp

Antipasto

\$25++ per person

An Assortment of Marinated Vegetables

Cured Italian Meats, Imported Cheeses, Mixed Olives, Freshly Baked Bread

Cheese & Fruit

\$25++ per person *

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

Reception Displays

Salad

\$15++ per person *

Mixed Field Greens, Aged Balsamic
Arugula, Shaved Parmigiano, Lemon Olive Oil
Gem Lettuce Caesar, Parmigiano Reggiano, Breadcrumbs
Caprese, Bufala Mozzarella, Tomatoes, Fresh Basil, Balsamic Reduction

Pasta / Risotto

\$20++ per person- Choose Two *

Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream
Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, Truffle Butter
Penne Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes
Pancetta, Sweet Pea, Basil Risotto
Organic Mushroom Risotto

Chef Attendant \$200 per pasta 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 Ribeye (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

\$15++ per person- Choose Two *

Green Beans
Asparagus
Brussels Sprouts
Creamy Potatoes
Yukon Baby Potatoes
Broccolini

Sliders

\$26++ per person- Choose Two *

Crab Cake
Davio's Meatball
Braised Beef Short Rib
Crispy Chicken, Pickles, Caper Aioli

Dessert

\$15 ++ per person – Choose Five *

Assorted Mini Pastries
Served Stationary or Passed

Cream Puff
Eclair
Fresh Fruit Tartlet
Mini Cheesecake
Pecan Diamond
Salted Chocolate Cake Truffle
Cannoli
Carrot Cake
Peanut Butter Cookie, Ganache
Espresso Glazed Brownie
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

Gem Lettuce Caesar, Parmigiano Reggiano, Breadcrumbs

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

San Marzano Tomato Soup, Goat Cheese, Chive Crostini

Clam Chowder, Little Neck Clams, Pancetta

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

Davio's Meatball, Provolone

Piatti Del Giorno

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

Penne Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

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

Acorn Squash, Spinach Risotto, Crispy Leeks

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

Atlantic Miso Salmon, Farro, Sugar Snap Peas, Citrus Butter

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions

55 Day Prime Aged Flat Iron, Creamy Potatoes, Asparagus, Port Wine

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$22 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)

Chilled Prawn Cocktail, Tomato Horseradish

Oven Baked Lump Crab Cake, Whole Grain Mustard

Oysters Rockefeller

Piatti Del Giorno

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

East Coast Cod, Sweet Creamy Corn, Crispy Parsnips

Fusilli, Grilled Prawns, Hot Cherry Peppers, Vermentino, Lemon, Olive Oil

Veal Tenderloin, Roasted Potatoes, Mushrooms, Broccolini, Marsala

Center Cut 6 oz Filet Mignon, Grilled Prawn, Creamy Potatoes, Asparagus, Bearnaise

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$22 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

Penne Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

Insalate

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Gem Lettuce Caesar, Parmigiano Reggiano, Breadcrumbs

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

Piatti Del Giorno

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

Center Cut Filet Mignon, Creamy Potatoes, Sautéed Spinach, Pepata

Yellowfin Tuna, Roasted Eggplant, Spinach, Citrus Butter

Davio's Surf & Turf, 55 Day Prime Aged 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

Berries & Cream Mille Feuille

Mini Panna Cotta

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

Tiramisu – Espresso Soaked Ladyfingers, Mascarpone Cream

Warm Chocolate Cake, Homemade Vanilla Bean Gelato

Vanilla Bean Panna Cotta, Mixed Berries

Seasonal Fresh Fruit, Basil-Mint Syrup, Fresh Mint

Gelato, Mixed Berries – Choice of Two – Vanilla, Chocolate or Hazelnut

Sorbet, Mixed Berries – Choice of Two - Lemon, Mango or Raspberry

Seasonal Brulée

Groups 30 guests and over

Chef's Dessert Sampler

Miniature Warm Chocolate Cake

Berries & Cream Mille Feuille

Mini Panna Cotta

OR

Assorted Mini Pastries

Choose Five*

Served Stationary or Passed

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Salted Chocolate Cake Truffle

Cannoli

Carrot Cake

Peanut Butter Cookie, Ganache

Espresso Glazed Brownie

additional selections available

All selections are subject to seasonal availability.

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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 casey@davios.com

- **Strawberry Chiffon** – Yellow cake layers filled with diplomat cream and fresh strawberries, finished with whipped cream.
- **Flourless Chocolate Cake** – Dark chocolate gluten free cake, topped with chocolate cream and chocolate ganache.
- **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.

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

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Prosecco Welcome Toast:

2oz Toast Pour: \$5

Full Pour: \$14

Champagne Welcome Toast:

2oz Toast Pour: \$8

Full Pour: \$20



Signature Cocktail:

Starting at \$18 per guest



Customized Davio's Dolce Gift Box:

\$20 per box.



Davio's Pasta Sampler Trio:

\$28 per guest.



Raw Bar / Seafood Display:

Seasonal Price ++ per guest.

Lunch Reception Displays

\$50++ per person

Salad

(Choose One)

Gem Lettuce Caesar, Parmigiano Reggiano, Breadcrumbs
Mixed Field Greens, Aged Balsamic

Sandwiches

(Choose Two)

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

Prosciutto, Mortadella, Salami, Capicola
Provolone, Pickles, Tomatoes
Italian White Bread

All White Tuna Salad, Lettuce, Dijon Mustard
Whole Wheat Sourdough

Mozzarella Pesto
Fresh Mozzarella, Tomatoes, Basil Pesto
Country Tuscan

Pasta

(Choose One)

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

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)

Served Stationary

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Salted Chocolate Cake Truffle

Cannoli

Carrot Cake

Peanut Butter Cookie, Ganache

Espresso Glazed Brownie

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

Gem Lettuce Caesar, Parmigiano Reggiano, Breadcrumbs

San Marzano Tomato Soup, Goat Cheese, Chive Crostini

Clam Chowder, Little Neck Clams, Pancetta

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

Piatti Del Giorno

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

Fusilli, Fresh Basil, San Marzano Tomatoes

Chicken BLT, Balsamic Aioli, Focaccia

Acorn Squash, Spinach Risotto, Crispy Leeks

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

Gem Lettuce Caesar, Parmigiano Reggiano, Breadcrumbs

Add Chicken or Salmon

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)

Served Stationary

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Salted Chocolate Cake Truffle

Cannoli

Carrot Cake

Peanut Butter Cookie, Ganache

Espresso Glazed Brownie

additional selections available

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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, Provolone

Oven Baked Lump Crab Cake, Whole Grain Mustard

Piatti Del Giorno

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

Penne 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 Miso Salmon, Farro, Sugar Snap Peas, Citrus Butter

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)

Served Stationary

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Salted Chocolate Cake Truffle

Cannoli

Carrot Cake

Peanut Butter Cookie, Ganache

Espresso Glazed Brownie

additional selections available

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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)

Chilled Prawn Cocktail, Tomato Horseradish

Penne Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

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

Piatti Del Giorno

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

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions

East Coast Cod, Sweet Creamy Corn, Crispy Parsnips

55 Day Prime Aged Flat Iron, Creamy Potatoes, Asparagus, Port Wine

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)

Served Stationary

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Salted Chocolate Cake Truffle

Cannoli

Carrot Cake

Peanut Butter Cookie, Ganache

Espresso Glazed Brownie

additional selections available

*All selections are subject to seasonal availability.

Breakfast Menu

Continental Breakfast Reception

\$35++ per person - Minimum of 20 guests

Assorted Breakfast Pastries, Muffins & Croissants with Butter & Jam
Seasonal Fresh Fruit Salad
Honey Greek Yogurt & Granola
Orange Juice
Hot Tea, Regular & Decaffeinated Coffee

Brunch Menu Selections

Brunch Menu

\$50 ++ per person

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

Insalata

(Choose One)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Mixed Field Greens, Aged Balsamic

Gem Lettuce Caesar, Parmigiano Reggiano, Breadcrumbs

Piatti Del Giorno

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

Frittata, Tomatoes, Spinach, Mushrooms, Mozzarella, Brunch Potatoes

Scrambled Eggs, Davio's Pork Sausage, Brunch Potatoes, Cheddar Biscuit

Pancakes, Apple Butter, Warm Maple Syrup

Tiramisu French Toast, Mascarpone, Espresso Anglaise

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)

Served Stationary

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Salted Chocolate Cake Truffle

Cannoli

Carrot Cake

Peanut Butter Cookie, Ganache

Espresso Glazed Brownie

additional selections available

*All selections are subject to seasonal availability.

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DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE



BOYLSTON



NEWBURY



CHESTNUT/WASHINGTON



WINE ROOM

Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's Chestnut Hill located at The Street, offers Private dining rooms available for groups of 10 to 100 guests for a full service sit down dinner and up to 150 for receptions. Rooms are ideal for meetings, seminars and presentations that require audio-visuals or Internet access capabilities. Arrangements for the entire restaurant may also be made. At Davio's, It's All About the Guest.

Davio's Northern Italian Steakhouse
55 Boylston Street | Chestnut Hill, MA 02467
Phone | 617.738.4810
Contact | Casey Sarno
Email | casey@davios.com
Website | davios.com/ch
Capacity | 10- 150

WINE ROOM
(10-20 SEATED, 30 RECEPTION)
NEWBURY ROOM
(10-16 SEATED, 20 RECEPTION)
BOYLSTON ROOM
(20-64 SEATED, 70 RECEPTION)
NEWBURY/BOYLSTON/WINE ROOM
(60-100 SEATED, 150 RECEPTION)
CHESTNUT ROOM
(10-32 SEATED, 40 RECEPTION)
WASHINGTON ROOM
(20-48 SEATED, 50 RECEPTION)
CHESTNUT/WASHINGTON ROOM
(50-80 SEATED, 100 RECEPTION)

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