



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 – 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	Executive Chef: Robbie Burton
General Manager: Jonathan Schechter	Sales Manager: Veronica Strong Young
	<i>veronica@davios.com</i>

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
Newbury Room	32 seated dinner, 50 reception

Credit Card: All major credit cards accepted.

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

Parking: Valet Parking - TBD
Phipps Plaza Parking Garage & outdoor decks complimentary.

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

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Breakfast Menus

Continental Breakfast Reception

\$30++ 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 Reception

\$40++ 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

Specialty Station

Omelet Stations

\$15++ per person

Selection of Toppings & Fillings

Chef Attendant \$200 per station

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
Shrimp Cotija Spring Rolls™, Citrus Aioli
Buffalo Chicken Spring Rolls®, Blue Cheese
Spinach, Feta, Spring Rolls

Hot 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 Kobe Beef Meatball
Assorted Davio's Pizza
Organic Mushroom Arancini
Veal-Prosciutto Arancini, Black Olive Aioli

Cold Appetizers

Tuna Tartare, Avocado, Wonton Chip
Tomato - Mozzarella Skewer
Eggplant Caponata, Shaved Piave, Crostini
Fig Jam, Prosciutto 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

Creamy Spinach, Pernod, Phyllo Cup
Lump Crab Cake, Aioli
Marinated Skirt Steak Skewer
Lollipop Lamb Chop, Aged Balsamic
Beef Tenderloin, Horseradish Aioli, Gougere
Oysters Rockefeller

Cold Appetizers

Lobster Gougere
Smoked Salmon, Dill, Crème Fraiche, Cucumber
Salmon Caviar, Crème Fraiche, Blini

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

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, Davio's Pork Sausage, English Peas, Truffle Butter
Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes
Sweet Pea Risotto, Campari Tomatoes, Basil, Parmigiano
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 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 *

Crab Cake
Kobe Beef 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
Eclairs
Fresh Fruit Tartlet
Mini Cheesecake
Pecan Diamond
Chocolate Truffle Slice
Cannoli
Carrot Cake
Brownie Bite
additional selections available

**Price based on a one-hour cocktail reception pp*

Dinner Menu 1

\$75 ++ 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

American Kobe Beef 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, Davio's Pork Sausage, English Peas, Truffle Butter

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

Niman Ranch Pork Chop, Mushroom Arancini, Onion Jam, Aged Balsamic

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Atlantic Salmon, Farro, Mushrooms, Spinach, Jumbo Crab

Roasted Eggplant, Farro, Spinach, San Marzano Tomatoes

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$18 pp ++

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



Dinner Menu 2

\$85++ 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

Piatti Del Giorno

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

Prime Flat Iron, Blue Cheese Potatoes, Asparagus, Port Wine

Georges Bank Sea Scallops, Creamy Corn, Crispy Parsnips

Atlantic Salmon, Crab Meat, Arborio, Sugar Snap Peas, Lemon Butter

Veal Tenderloin, Creamy Potatoes, Organic Mushrooms, Cipollini, Marsala

Cod Loin, Asparagus Risotto, Miso Butter

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$18 pp ++

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

Dinner Menu 3

\$120++ per person

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

Antipasti

(Choose Two)

Hand-Rolled Potato Gnocchi, Davio's Pork Sausage, English Peas, 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
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
Maine Lobster, Creamy Potatoes, Green Beans, Lemon Tarragon Butter
Chilean Sea Bass, Asparagus Risotto, Miso Butter
Davio's Surf & Turf, Prime Flat Iron, Maine Lobster Tail
Creamy Potatoes, Asparagus, Lemon Tarragon Butter
55 Day Prime Aged Strip Steak, Broccolini, Roasted Potatoes, Port Wine - Add \$20

Dolci

(see attached dessert list)

Dolci

Groups under 30
(Choose Two)

Chef's Dessert Sampler

Miniature Warm Chocolate Cake

Cappuccino Semifreddo & Raspberry Mille Feuille

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

Classic Tiramisu, Espresso Soaked Ladyfingers, Mascarpone Cream

Warm Chocolate Cake, Homemade Vanilla Gelato

Seasonal Fruit, Berries, Citrus Broth, Mini Sweet Ricotta Cannoli

Vanilla Bean Panna Cotta, Fresh Berries

Seasonal Fruit Tart

Groups 30 guests and over

Chef's Dessert Sampler

Miniature Warm Chocolate Cake

Cappuccino Semifreddo & Raspberry Mille Feuille

OR

Assorted Mini Pastries

Choose Five*

Served Stationary or Passed

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Chocolate Truffle Slice

Cannoli

Carrot Cake

Brownie Bite

additional selections available

All selections are subject to seasonal availability.

ATLANTA • 3500 PEACHTREE ROAD NE, ATLANTA, GA 30326 • 404.844.4810

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 48 hours in advance.

(Payment for cakes must be made prior to reservation)

Please PRINT & EMAIL form to veronica@davios.com or fax to 404.835.8563 Attention: Veronica

- **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:

- **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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Lunch Reception Displays

\$45++ per person

Salad

(Choose One)

Caesar, White Anchovy, Crispy Parmigiano, Crostini
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)

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

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)

Served Stationary

Cream Puff
Eclair
Fresh Fruit Tartlet
Mini Cheesecake
Pecan Diamond

Chocolate Truffle Slice
Cannoli
Carrot Cake
Brownie Bite
additional selections available

*All selections are subject to seasonal availability.

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Lunch Menu Selections

Lunch Menu 1

\$50 ++ 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

Piatti Del Giorno

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

Fusilli, Fresh Basil, San Marzano Tomatoes

Warm Pastrami, Swiss, Caramelized Onions, Grain Mustard, Rye

Roasted Eggplant, Farro, Spinach, San Marzano Tomatoes

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

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 Stationary

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Chocolate Truffle Slice

Cannoli

Carrot Cake

Brownie Bite

additional selections available

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Lunch Menu 2

\$60 ++ 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)

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, San Marzano Tomatoes

Hand-Rolled Potato Gnocchi, Davio's Pork Sausage, English Peas, 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 Stationary

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Chocolate Truffle Slice

Cannoli

Carrot Cake

Brownie Bite

additional selections available

*All selections are subject to seasonal availability.

Lunch Menu 3

\$70 ++ 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, Blue Cheese Potatoes, Asparagus, Port Wine

Sea Scallops, Creamy Corn, Crispy Parsnips

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Cod Loin, Asparagus Risotto, Miso Butter

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)

Served Stationary

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Chocolate Truffle Slice

Cannoli

Carrot Cake

Brownie Bite

additional selections available

*All selections are subject to seasonal availability.

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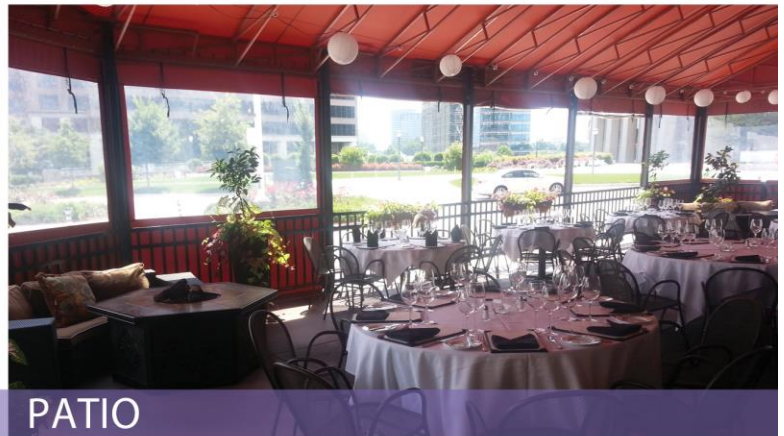
CHESTNUT/ARLINGTON



ARLINGTON



CHESTNUT



PATIO

Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's Atlanta, located in Buckhead at Phipps Plaza, offers private dining rooms available for groups of 15 to 80 guests for a full service sit down dinner and up to 300 for receptions. Our outdoor heated patio is available for groups of 80 seated and up to 125 for a reception. 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 Atlanta, It's All About the Guest.

DAVIO'S®
NORTHERN ITALIAN STEAKHOUSE

Davio's Northern Italian Steakhouse
3500 Peachtree Road NE
Atlanta, GA 30326
Phone | 404-844-4810
Contact | Veronica Strong Young
Email | Veronica@davios.com
Website | www.davios.com/atl
Capacity | 10- 300

PATIO (HEATED)
[80 SEATED, 125 RECEPTION]
ARLINGTON ROOM
(36 SEATED, 50 RECEPTION)
CHESTNUT ROOM
(36 SEATED, 50 RECEPTION)
CHESTNUT/ARLINGTON ROOM
(80 SEATED, 125 RECEPTION)
NEWBURY ROOM
(32 SEATED, 50 RECEPTION)

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