

Thank you for thinking of **Davio's Philadelphia** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Philadelphia**, located at 111 South 17<sup>th</sup> Street in the former Provident National Bank Building, includes an in-house bakery and a wine room with over 350 bins!

<b>Contacts</b>	<b>Proprietor:</b>	Steve DiFillippo	<b>Sales Manager:</b>	Beth Blakely
	<b>Culinary Director/VP:</b>	Rodney Murillo	<b>General Manager:</b>	Michael Dombkoski
	<b>Executive Chef:</b>	Chris Tavares	<b>Assistant General Manager:</b>	Brandon Ratcliffe
			<b>Manager:</b>	Michael Belonia

**Décor:** High ceilings, majestic columns with period cornice moldings, large wall-to-wall windows on both 17th and Chestnut Streets and hardwood floors in the main dining room. All rooms include fabric upholstered high back chairs and movable 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 200 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.

<b>Seating Capacity:</b>	Semi-Private Areas	6-40 seated dinner
	Chairman's Room	10-40 seated dinner, 75 Reception
	Directors Room	20-72 seated dinner, 100 Reception
	Chairman's/ Directors Room	70-100 seated dinner, 150 Reception

**Credit Cards:** American Express, MasterCard, Visa, Discover and Diners Club.

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

**Valet Parking:** Thursday-Saturday \$23 After 5pm on 17th Street.

**Self-Parking:** At the Westin/Liberty Place self-park garage

<b>Hours:</b>	Lunch	Monday – Friday	11:30 a.m. - 2:30 p.m.
	Brunch	Sunday	11 a.m. - 2 p.m.
	Dinner	Sunday – Tuesday	5 p.m. - 10 p.m.
		Wednesday - Saturday	5 p.m. - 11 p.m.

# Cocktail Reception

## Passed Hors D'oeuvres

\$21++ 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  
Shrimp Cotija Spring Rolls™, Citrus Aioli  
Spinach, Feta Spring Rolls, Lemon Aioli

### Hot Appetizers

Maine Crab Cake, Aioli  
Flat Iron, Potato Chip, Horseradish Aioli  
Cider Bacon Wrapped Scallops  
Mini Kobe Beef Meatballs  
Stuffed Dates, Blue Cheese, Crispy Bacon  
Wild Mushroom Arancini  
Marinated Skirt Steak Skewer

### Cold Appetizers

Spiced Rubbed Tuna, Pickled Relish  
Wonton Wasabi Chip, Aioli  
Steak Tartare, Potato Chip  
Lobster Gougere  
Chicken Pate, Caramelized Onion, Pepper Jam  
San Danielle Prosciutto, Ricotta, Pasta Chip  
Eggplant Caponata, Shaved Piave, Crostini  
Deviled Eggs, Bacon, Blue Cheese, Crispy Onion  
Chilled Jumbo Shrimp \$6.00 each

## Reception Displays

### Raw Bar

(Priced Per Piece)  
Raw Bar Available Upon Request  
Jumbo Poached Shrimp \$6.00++pp  
Oysters on the Half Shell \$4.25++pp  
Tuna Sashimi \$4.25++pp

Clams on the Half Shell \$3.50++pp  
Crab Claws (seasonal, Price TBD)++pp  
Jumbo Lump Crab Cocktail \$4.25++pp

### Antipasto

\$16++ per person  
An Assortment of Marinated Vegetables  
Cured Italian Meats, Imported Cheeses, Mixed Olives, House Baked Breads

### Cheese & Fruit

\$13++ per person  
Display of Imported Cheeses, Seasonal Fresh Fruit, Fresh Bread

## Reception Displays

### Salad

\$12++ per person \*

Mixed Field Greens, Balsamic Vinaigrette  
Caesar, Romaine, Parmigiano Crisps, White Anchovy

### Pasta / Risotto

\$16++ per person- Choose Two \*

Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream  
Cavatelli, Davio's Spicy Sausage, Hot Cherry Peppers, Tomatoes, Broccoli Rabe  
Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce  
Wild Mushroom Risotto  
Butternut Squash, Parmigiano, Risotto  
Veal Osso Bucco Risotto

Chef Attendant \$100 per pasta station

### Carving Station

\$35++ per person- Choose Two\*

Niman Ranch Pork Tenderloin	Roasted Filet Mignon
Lamb Rack	Herb Roasted Prime Rib Eye
Seared Ahi Tuna	Roasted Turkey

Chef Attendant \$100 per carving station

### Sides

\$8++ per person- Choose Two\*

Green Beans	Creamy Potatoes
Asparagus	Yukon Baby Potatoes
Brussels Sprouts	

### Sliders

\$16++ per person- Choose Two\*

Crab Cake	Tomato, Basil, Mozzarella
Kobe Beef Meatball	Portobello, Gruyere, Pesto
Braised Beef Short Rib	

### Dessert

\$12 ++ per person \*

Assorted Mini Pastries & Fancy Cookies  
Served Stationary or Passed

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

## Dinner Menu 1

\$60 ++ per person

### Antipasti

(Choose One)

Arugula, Shaved Parmigiano, Lemon Olive Oil  
Caesar Salad, Romaine, Parmigiano Crisps, White Anchovy  
Baby Iceberg, Tomatoes, Bacon, Onions, Croutons, Blue Cheese Dressing  
Spinach Salad, Roasted Peppers, Portobellos, Goat Cheese, Balsamic  
San Marzano Tomato Soup, Goat Cheese Chive Crostini  
American Kobe Beef Meatball, Caciocavallo

### Piatti Del Giorno

(Choose Three)

Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce  
Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream  
Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter  
Grilled Prime Flat Iron, Creamy Potatoes, Green Beans, Vintage Port  
Braised Beef Short Ribs, Horseradish Potatoes, Spinach  
Seared Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata  
Eggplant Parmigiano, San Marzano Tomatoes, Fresh Basil  
Cavatelli, Hot Cherry Peppers, Broccoli Rabe, Tomatoes, Mozzarella

### Dolci

(see attached dessert list)

\*Additional Pasta Course Available for \$13 pp ++

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

## Dinner Menu 2

\$70++ per person

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

### Antipasti

(Choose One)

Jumbo Poached Shrimp, Tomato Horseradish

Oven Baked Lump Crab Cake, Whole Grain Mustard

Chopped Romaine, Green Beans, Eggs, Onions, Blue Cheese

### Piatti Del Giorno

(Choose Three)

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

Sautéed Veal Tenderloin, Oyster Mushrooms, Cipollini, Potatoes, Marsala

Grilled Swordfish, Corn Risotto, Broccoli Rabe

Halibut, Roasted Potatoes, Asparagus, Shellfish Brodo

### Dolci

(see attached dessert list)

\*Additional Pasta Course Available for \$13 pp ++

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

## Dinner Menu 3

\$90++ per person

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

### Antipasti

(Choose One)

Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream  
Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

### Insalate

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil  
Caesar, Romaine, Parmigiano Crisps, White Anchovy  
Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic  
Mixed Greens, Cucumbers, Tomatoes, Balsamic Vinaigrette

### Piatti Del Giorno

(Choose Three)

Grilled Veal Rib Chop, Creamy Potatoes, Asparagus, Vintage Port  
Grilled Center Cut Filet Mignon, Creamy Potatoes, Sautéed Spinach, Barolo  
Grilled Prime Natural Aged New York Strip, Roasted Potatoes, Broccoli Rabe, Port Wine  
Pan Roasted Lobster Tail, Creamy Potatoes, Green Beans, Lemon Tarragon Butter  
Davio's Surf & Turf, Grilled Prime Flat Iron, Grilled Maine Lobster Tail  
Creamy Potatoes, Asparagus, Lemon Tarragon Butter

### Dolci

(see attached dessert list)

## Dolci

### Choose One

Chef's Dessert Sampler

Seasonal Selections: Cheesecake, Mousse, Layered Cake

Classic Tiramisu- Espresso Soaked Lady Fingers, Mascarpone Cream

Chocolate Peanut Butter Tandy Cake

Seasonal Cheesecake, Crème Anglaise, Fresh Berries

Cookies & Biscotti

Flourless Chocolate Torte with Nutella Pretzel Ganache

Piedmont, Chocolate, Hazelnut Mousse

Seasonal Fruit Bowl, Citrus Broth, Mascarpone Cannoli

Banana, Chocolate Chip Bread Pudding

All selections are subject to seasonal availability

# CAKE REQUEST FORM

Reservation Name: \_\_\_\_\_ # Guests: \_ Date Order Taken: \_\_\_\_\_  
Reservation Day/Date/Time \_\_\_\_\_ Order Taken By: \_\_\_\_\_

Philadelphia

1. **Chocolate** – Dark Chocolate cake layers, moistened with vanilla syrup, filled with chocolate mousse finished buttercream
2. **Vanilla Pound Cake** – Vanilla cake layers, moistened with vanilla syrup, filled with buttercream, enrobed in buttercream
3. **Lemon Doberge** – Light yellow cake layered with lemon cream finished with vanilla butter cream
4. **Classic Red Velvet** – Vanilla buttercream
5. **Carrot Cake** – Cream Cheese buttercream

Wedding Cakes – Single or Tiered cakes available – \$7.00 per person.

Sizes:

Serves 8-12	\$60.00
Serves 12-16	\$75.00
Serves 16-20	\$100.00

For larger parties, bigger cakes and special orders ask to speak with our Sales Manager, Beth Blakely

Inscription: \_\_\_\_\_

\_\_\_\_\_

Wedding Cake Design/Decoration: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



## Lunch Reception Displays

\$33++ per person

### Salad

(Choose One)

Caesar, Romaine, Parmigiano Crisps, White Anchovy  
Mixed Field Greens, Aged Balsamic Vinaigrette

### Sandwiches

(Choose Three)

Oven Roasted Turkey, Cheddar Cheese, Green  
Lettuce, Tomato, Avocado Aioli

Tuna Salad, Puttanesca Style

Roasted Portobello Mushroom, Provolone,  
Tomato, Avocado Aioli

Roast Beef, Cheddar Cheese, Tarragon Aioli  
Green Lettuce, Tomatoes

Prosciutto, Cheese, Bread & Butter Pickles  
Honey Mustard

Chicken Salad, Scallions, Green Lettuce  
Mayonnaise

Fresh Mozzarella, Tomato, Basil Pesto

### Pasta

(Choose One)

Rigatoni Bolognese, Veal, Beef, Pork, Tomato Sauce

Penne Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream  
Cavatelli, San Marzano Tomatoes, Fresh Basil, Olive Oil

### Dessert

(Choose One)

Add \$7++ per person- if served as part of Lunch Reception Display

Tiramisu

Homemade Cookies

Brownies

## Lunch Menu Selections

### Lunch Menu 1

\$33 ++ per person

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

#### Insalate/ Antipasti

(Choose One)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Field Greens, Aged Balsamic Vinegar, Olive Oil

Caesar Salad, Romaine, Parmigiano Crisps, White Anchovy

Baby Iceberg, Tomatoes, Bacon, Onions, Croutons, Herb Buttermilk

San Marzano Tomato Soup, Goat Cheese Chive Crostini

#### Piatti Del Giorno

(Choose Two)

Cavatelli, Fresh Basil, San Marzano Tomatoes

Sautéed Trout, Herb Risotto, Asparagus, Basil Oil

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

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

Caesar Salad, Romaine, Parmigiano Crisps, White Anchovy

add

Chicken or Salmon

#### Dolci

Family Style Assorted Miniature Pastries

## Lunch Menu 2

\$40 ++ per person

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

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

### Insalate/ Antipasti

(Choose One)

American Kobe Beef Meatball, Caciocavallo

### Piatti Del Giorno

(Choose Two)

Penne, Wild Mushrooms, Truffle Oil

Cavatelli, Davio's Spicy Sausage, Hot Cherry Peppers, Tomato, Broccoli Rabe

Braised Beef Short Ribs, Roasted Potatoes, Mushrooms, Barolo Sauce

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

Seared Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata

Pan Seared Jumbo Shrimp, Herb Risotto, Green Beans, Sweet Basil Oil

### Dolci

Family Style Assorted Miniature Pastries

## Lunch Menu 3

\$45 ++ per person

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

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

### Insalate/ Antipasti

(Choose One)

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

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

### Piatti Del Giorno

(Choose Two)

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

Prime Flat Iron, Creamy Potatoes, Asparagus, Barolo Sauce

### Dolci

Family Style Assorted Miniature Pastries

## BAR SELECTION – PRIVATE PARTIES

\*BARTENDER SETUP FEE - \$100 PER BARTENDER

### PREMIUM CONSUMPTION BAR

#### **COCKTAILS \$11-\$13**

Kiki Vodka  
Seagram's VO  
Beefeater Gin  
Dewar's Scotch  
Bacardi Rum  
Seagram's 7  
Jim Beam  
El Jimador Blanco

#### **WINE LIST PRICE PER BOTTLE**

House Red and White Wine

#### **BOTTLED BEER \$6**

Yuengling Lager & Bud Light

#### **SOFT DRINKS**

Sodas (Coke Products) \$4.75  
Fruit Juices \$4.50  
Coffee, Tea \$4  
Bottled Water \$5.50

#### **AFTER DINNER LIQUORS \$11-\$17**

Bailey's  
Grand Marnier  
Frangelico  
Sambuca  
Hennessy VS

### OPEN BAR PACKAGES

(DOES NOT INCLUDE AFTER DINNER LIQUORS)

Two Hours- \$35 per person  
Three Hours - \$49 per person  
Each Additional Hour- \$15 per person  
\* Maximum of Five Hours \*

#### **BEER & WINE PACKAGES**

Two Hours- \$32 per person  
Each Additional Hour- \$15 per person  
\* Maximum of Five Hours \*

#### **CHILDREN'S SOFT DRINK PACKAGE**

**\$11 PER CHILD**

### DELUXE CONSUMPTION BAR

#### **COCKTAILS \$14-\$18**

Ketel One  
Crown Royal  
Tanqueray Gin  
Dewar's Scotch  
Bacardi Rum  
Makers Mark  
Johnny Walker Black Label  
Herradura Reposado

#### **WINE LIST PRICE PER BOTTLE**

Prosecco  
House Red and White Wine

#### **BOTTLED BEER \$7**

Heineken & Amstel Light

#### **SOFT DRINKS**

Sodas (Coke Products) \$4.75  
Fruit Juices \$4.50  
Coffee, Tea \$4  
Bottled Water \$5.50

#### **AFTER DINNER LIQUORS \$11-\$17**

Bailey's  
Gran Marnier  
Frangelico  
Sambuca  
Remy VSOP  
Glenlivet 12 Year

### OPEN BAR PACKAGES

(DOES NOT INCLUDE AFTER DINNER LIQUORS)

Two Hours- \$45 per person  
Three Hours - \$61 per person  
Each Additional Hour- \$17 per person  
\* Maximum of Five Hours \*

#### **BEER & WINE PACKAGES**

Two Hours- \$40 per person  
Each Additional Hour- \$15 per person  
\* Maximum of Five Hours \*

## PRIVATE PARTY WINE LIST

### WHITE WINE

2015	Castelli, Pinot Grigio	Veneto, IT	45
2016	Joliesse Chardonnay	California	55
2017	Mudhouse Sauvignon Blanc	Marlborough, NZ	65
2016	Davio's Chardonnay	Russian River	70

### RED WINE

2016	Il Conte Montepulciano d'Abruzzo	Tuscany, IT	45
2012	Greystone Cabernet Sauvignon	Napa Valley, CA	55
2016	Banfi Cantine Rosso Super Tuscan	Tuscany, IT	65
2016	Rainstorm Pinot Noir	Oregon	65
2016	Davio's Cabernet	Russian River	80
2016	Davio's Pinot Noir	Russian River	80

### ROSE

2016	Cantele Negroamaro "Rosato"	Puglia, IT	60
2016	Piegaia Canaiolo "Rosato"	Tuscany, IT	75
2016	Nerello Mascalese, Alberto Graci "Etna Rosato"	Sicilia IT	85

### SPARKLING

NV	Prosecco, Isotta Manzoni, "Cuvee Giuliana"	Veneto	60
NV	Prosecco, Isotta Manzoni Rosé "Cuvee Emilia"	Veneto	65
NV	Cantadi Castaldi Franciacorta Brut, Lombardia	Italy	95
NV	Taittinger, Cuvee Prestige, Brut NV	Champagne	115

Dio non ha creato che l'acqua...l'uomo ha fatto il vino.  
"God created the water...Man made the wine."

# DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE



MAIN DINING



DIRECTORS



SKYLINE PATIO



CHAIRMANS

Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's Philadelphia located in Center City's Provident Bank Building, offers Private dining rooms available for groups of 10 to 180 guests for a full service sit down dinner and up to 120 for receptions. The penthouse floor private dining room serves as an excellent location for business functions, receptions or a large dinner party. 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 Philadelphia, It's All About the Guest.

## Davio's Northern Italian Steakhouse

111 South 17th Street | Philadelphia, PA 19103

Phone | 215.563.4810

Contact | Beth Blakley

Email | [beth@davios.com](mailto:beth@davios.com)

Website | [www.davios.com/phil](http://www.davios.com/phil)

Capacity | 10- 180

DIRECTORS ROOM

(96 SEATED, 120 RECEPTION)

CHAIRMAN'S ROOM

(48 SEATED, 75 RECEPTION)

MAIN DINING ROOM

(180 SEATED)

SKYLINE PATIO (PENTHOUSE FLOOR)

(35 RECEPTION)

# DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

111 South 17<sup>th</sup> Street, Philadelphia, PA 19103

215.563.4810

[www.davios.com](http://www.davios.com) | [@DaviosPhilly](https://www.instagram.com/DaviosPhilly)