



Thank you for thinking of **Davio's Reston Row** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Reston Row**, located at 1902 Reston Metro Plaza, includes an enormous display kitchen with in-house bakery, 32 seat bar, outdoor dining and over 250 bottles of wine!

Contacts	Proprietor:	Steve DiFillippo	General Manager:	Donald Laing
	Culinary Director:	Rodney Murillo	Sales Manager:	Korinna Swierczynski
	Executive Chef:	Edgar Mendoza		

Décor: High Ceilings, majestic columns with period cornice moldings, large wall-to-wall windows, warm wood tones with inviting wall colors as well as vibrant artwork from Europe. 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 200 guests for a full service sit down dinner and up to 350 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 Capacity:	Washington/Newbury	40 - 64 Seated, 80 Reception
	Washington	32 Seated, 40 Reception
	Newbury	32 Seated, 40 Reception
	Arlington & Berkeley	64 – 80 Seated, 100 Reception
	Arlington	40 Seated, 50 Reception
	Berkeley	40 Seated, 50 Reception
	Table 120	12 Seated
Plaza Bar	76 Seated, additional 16 Bar Seats	

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

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

Self-Parking: Validated Parking up to 3 hours – Complimentary
Validated Parking over 3 hours - \$15 per car

- The Garage is located at **11389 Reston Station Blvd, Reston, VA 20190**.
- Upon entering the garage, take an immediate right to go up the ramp.

Continue through the gate and make a left.

- Pass curbside parking and follow signs for the **3-hour dining/retail parking**.
- Take the elevators to the “**Plaza**” level which will bring you to Davio's Restaurant.

Valet Parking: \$25 per car

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
	Friday		5:00 pm – 11:00 pm
	Saturday		1:30 pm – 11:00 pm
	Late Night Lounge Menu	Sunday	1:30 pm – 10:00 pm
		Sunday - Thursday	until 11:00 pm
		Friday & Saturday	until Midnight

1902 Reston Metro Plaza, Reston, VA 20190

571.464.6579

davios.com | @DaviosRestonRow

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE



WASHINGTON



TABLE 120



NEWBURY



ARLINGTON & BERKELEY

Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's, located at Reston Metro Plaza, offers private dining rooms available for groups of 10 to 200 guests for a full service sit down dinner and up to 350 guests for receptions. Our elegant private event spaces are excellent for business functions, receptions and dinner parties. Rooms are ideal for meetings, seminars and presentations that require audio-visuals or Internet access. Arrangements for the entire restaurant may also be made. At Davio's, It's All About the Guest.

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

1902 RESTON METRO PLAZA, RESTON, VA 20190

Phone | 571.464.6579

Contact | korinna@davios.com

Website | davios.com/reston

ARLINGTON & BERKELEY

(64-80 SEATED, 100 RECEPTION)

ARLINGTON

(40 SEATED, 50 RECEPTION)

BERKELEY

(40 SEATED, 50 RECEPTION)

NEWBURY & WASHINGTON

(40-64 SEATED, 80 RECEPTION)

NEWBURY

(32 SEATED, 40 RECEPTION)

WASHINGTON

(32 SEATED, 40 RECEPTION)

TABLE 120

(PRIVATE - 12 SEATED)

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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

Spinach, Feta, Spring Rolls

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, Crispy Pasta Wafer

Tomato - Mozzarella Skewers

Eggplant Caponata, Shaved Piave, Crostini

Fig Jam, Prosciutto 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

Creamy Spinach, Pernod, Phyllo Cup

Lump Crab Cakes, Aioli

Marinated Steak Skewers

Lollipop Lamb Chops, Aged Balsamic

Beef Tenderloin, Horseradish Aioli, Crostini

Oysters Rockefeller

Cold Appetizers

Smoked Salmon, Dill, Crème Fraiche, Cucumbers

Salmon Caviar, Crème Fraiche, Blini

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

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, Freshly Baked Bread

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Reception Displays

Salad

\$15++ per person *

Mixed Field Greens, Aged Balsamic
Arugula, Parmigiano, Lemon Olive Oil
Caesar, Parmigiano Crisp, Croutons
Caprese, Bufala Mozzarella, Tomatoes, Fresh Basil, Balsamic

Pasta / Risotto

\$20++ per person- Choose Two *

Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream
Hand-Rolled Potato Gnocchi, Organic Mushrooms, 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 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

Sliders

\$26++ per person- Choose Two *

Crispy Chicken, Pickles, Caper Aioli
Davio's Meatball

Braised Beef Short Rib
Crab Cake

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

Dinner Menu 1

\$80 ++ per person

Antipasti

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

Arugula, Parmigiano, Lemon Olive Oil

Caesar, Parmigiano Crisp, Croutons

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)

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

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Truffle Butter

Acorn Squash, Sugar Snap Pea-Lemon Risotto, Microgreens

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 Prawns, Tomato Horseradish

Burrata, Prosciutto, Warm Apples, Sherry Gastrique, Sourdough Bread

Oven Baked Lump Crab Cake, Whole Grain Mustard

Oysters Rockefeller

Piatti Del Giorno

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

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

Blackened East Coast Cod, Creamy Potatoes, Green Beans, Saffron Butter

Grilled Prawns, Milanese Risotto, Citrus Butter

Veal Tenderloin, Creamy Truffle Polenta, Spinach, Mushrooms, Marsala

*6 oz Center Cut 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, Truffle Butter
Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

Insalate

(Choose Two)

Arugula, Parmigiano, Lemon Olive Oil
Caesar, Parmigiano Crisp, Croutons
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
Chilean Sea Bass, Asparagus-Lemon Risotto
Davio's Surf & Turf, Prime Flat Iron, Jumbo Lump Crab
Creamy Potatoes, Asparagus, Lemon Tarragon Butter
55 Day Prime Aged Strip Steak, Asparagus, Roasted Potatoes, Port Wine - Add \$25

Dolci

(see attached dessert list)

Dolci

(Choose Two)

Classic Tiramisu, Espresso Soaked Ladyfingers, Mascarpone Cream

Warm Chocolate Cake, Homemade Vanilla Gelato

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

Warm Butter Cake, Vanilla Gelato, Blackberries

Vanilla Bean Panna Cotta, Fresh Berries

All selections are subject to seasonal availability.

RESTON ROW • 1902 RESTON METRO PLAZA, RESTON, VA 20190 • 888.995.4810

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 korinna@davios.com

• **Strawberry Chiffon** – Vanilla cake layers filled with strawberry cream, light pastry cream and fresh strawberries, finished with strawberry whipped cream.

• **Chocolate Cake** – Chocolate cake, filled with chocolate mousse, iced with chocolate Chantilly cream, topped with chocolate ganache.

• **Chocolate, Nutella Cake** – Chocolate cake layers filled with Nutella, iced with Nutella Chantilly cream.

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 Chef.

Inscription: _____

All of our cakes are plated & served with Davio's 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: \$5

Full Pour: \$14

Champagne Welcome Toast:

2oz Toast Pour: \$8

Full Pour: \$20



Signature Cocktail:

Starting at \$17 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.

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Lunch Reception Displays

\$45++ per person

Salad

(Choose One)

Caesar, Parmigiano Crisp, Croutons
Mixed Field Greens, Aged Balsamic

Sandwiches

(Choose Two)

Grilled Chicken Cheddar
Peppers, Spicy Aioli
Potato Roll

Prosciutto, Burrata, Arugula, Truffle Crema
Mezzaluna Bread

All White Tuna Salad, Lettuce, Dijon Mustard
Sourdough

Mozzarella Pesto
Fresh Mozzarella, Tomatoes, Basil Pesto
Sourdough

Pasta

(Choose One)

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

*All selections are subject to seasonal availability.

Lunch Menu Selections

Lunch Menu 1

\$50 ++ per person

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

Insalate/ Antipasti

(Choose Two)

Arugula, Parmigiano, Lemon Olive Oil

Mixed Field Greens, Aged Balsamic

Caesar, Parmigiano Crisp, Croutons

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

Grilled Chicken, Cheddar, Peppers, Spicy Aioli, Potato Roll

Prosciutto, Burrata, Arugula, Truffle Crema, Mezzaluna Bread

Acorn Squash, Butternut, Brussels Sprouts Risotto, Crispy Leeks

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

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

Caesar, Parmigiano Crisp, Croutons

Add Chicken or Salmon

Dolci

(see attached dessert list)

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)

Davio's Meatball, Provolone

Tuna Tartare, Avocado, Citrus Ponzu, Davio's Herb Pasta Chips™

Piatti Del Giorno

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

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

Rigatoni, Davio's Spicy Pork Sausage San Marzano Tomatoes, Parmigiano Cream

Spaghetti Carbonara, Crispy Pancetta, Egg, Parmigiano

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

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

Dolci

(see attached dessert list)

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)

Prawn Cocktail, Tomato Horseradish

Rigatoni 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)

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

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions

Chilean Sea Bass, Asparagus-Lemon Risotto

Dolci

(see attached dessert list)