

Thank you for thinking of **Davio's Seaport** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Seaport**, located at 26 Fan Pier, in the Seaport, includes an enormous display kitchen with in-house bakery, two floors of dining overlooking the Boston Harbor and over 400 bottles of wine!

Contacts	Proprietor: Steve DiFillippo	Sales Managers: Meghan McCabe
	Culinary Director: Rodney Murillo	Shannon Walsh
	Executive Chef: Andres Tavares	General Manager: Armando Dias

Décor: High Ceilings, majestic columns with period cornice moldings, large wall-to-wall windows overlooking the Boston Harbor with beautiful views of the ocean, 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: 1st Floor

Liberty	15 - 40 Seated, 45 Reception
Harbor	10 - 32 Seated, 35 Reception
Liberty/Harbor Combo	45 - 80 Seated, 85 Reception

2nd Floor

Newbury	10 - 40 Seated, 45 Reception
Logan	15 - 48 Seated, 50 Reception
Marina	10 - 40 Seated, 45 Reception
Newbury/Logan Combo	50 - 88 seated, 90 Reception
Logan/Marina Combo	50 - 88 seated, 90 Reception
Newbury/Logan/Marina Combo	90 - 128 seated, 145 Reception
Athanas	48 - 80 seated, 115 Reception
2 nd Floor Buyout	175 - 200 seated, 300 Reception

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

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

Valet Parking: \$30 per car. Hosted Valet \$33/car (includes gratuity of \$3/car)
Monday - Friday after 5 pm
Saturday beginning at 11:30 am
Sunday beginning at 11 am

Self-Parking: 21 Liberty Drive - Underground Garage
\$35 After 5 pm Nightly & All Day on Weekends

Hours:	Lunch	Monday - Friday	11:30 am - 3:00 pm
	Brunch	Saturday & Sunday	11:00 am - 1:30 pm
	Dinner	Monday & Tuesday	5:00 pm - 10:00 pm
		Wednesday - Friday	5:00 pm - 11:00 pm
		Saturday	11:00 am - 11:00 pm
		Sunday	11:00 am - 10:00 pm
	Late Night Lounge Menu	Sunday - Tuesday	until 11:00 pm
		Wednesday - Saturday	until Midnight



DAVIO'S BOSTON SEAPORT

Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's Seaport, located in Boston's Seaport area, offers 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 ideal for meetings, seminars and presentations that require audio-visual or Internet access capabilities. Arrangements for a buyout of the entire restaurant may also be made for up to 500 guests. The patio holds 150 guests with beautiful views of the waterfront. At Davio's Seaport, It's All About the Guest.

Davio's Northern Italian Steakhouse

26 Fan Pier, Boston, MA 02210

Phone | 617.261.4810

Contact | Meghan McCabe & Shannon Walsh

Email | Meghan@davios.com & Shannon@davios.com

Website | www.davios.com/seaport

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

TABLE 120:
PRIVATE ROOM FOR UP TO 12 GUESTS

LIBERTY ROOM:
15-40 SEATED/45 RECEPTION

HARBOR ROOM:
10-32 SEATED/35 RECEPTION

LIBERTY/HARBOR COMBINATION:
45-80 SEATED/85 RECEPTION

NEWBURY ROOM:
10-40 SEATED/45 RECEPTION

LOGAN ROOM:
15-48 SEATED/50 RECEPTION

MARINA ROOM:
10-40 SEATED/45 RECEPTION

NEWBURY/LOGAN COMBINATION:
50-88 SEATED/90 RECEPTION

LOGAN/MARINA COMBINATION:
50-88 SEATED/90 RECEPTION:

NEWBURY/LOGAN/MARINA COMBINATION:
90-128 SEATED/145 RECEPTION

ATHANAS:
48-80 SEATED/115 RECEPTION

NEWBURY/LOGAN/MARINA/ATHANAS:
2ND FLOOR BUYOUT
175-200 SEATED/300 RECEPTION

26 Fan Pier, Boston, MA 02210
617.261.4810
www.davios.com | [@DaviosSeaport](https://www.instagram.com/DaviosSeaport)

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

Cider Bacon Wrapped Scallops

Mini Davio's Meatballs

Assorted Davio's Pizza

Organic Mushroom Arancini

Kobe Beef Arancini, Herb Aioli

Cold Appetizers

Tuna Tartare, Avocado, Mini Taco

Tomato - Mozzarella Skewers

Eggplant Caponata, Shaved Piave, Crostini

Truffle, Burrata Crostini

Chilled Prawn Cocktail \$9.00++ each

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 Skewers

Mini Kobe Beef Hot Dog, Puff Pastry, Mustard Aioli

Lollipop Lamb Chops, Aged Balsamic

Beef Tenderloin, Horseradish Aioli, Gougere

Oysters Rockefeller

Cold Appetizers

Lobster Gougere

Smoked Salmon, Dill, Crème Fraiche, Cucumber

Salmon Caviar, Crème Fraiche, Brioche

Reception Displays

Raw Bar

(Priced Per Piece)

Raw Bar Available Upon Request

Chilled Prawn Cocktail \$9.00++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, Freshly Baked Bread

Cheese & Fruit

\$25++ per person *

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

Reception Displays

Caviar – Accompaniments included

Classic Osetra 28 grams - \$95++
Kaluga Select 28 grams - \$190++
Chef Attendant \$200 per caviar station

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

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, San Marzano Tomatoes, Basil, Parmigiano
Organic Mushroom Risotto

Chef Attendant \$200 per pasta station

Carving Station

\$65++ per person- Choose Two *
Niman Ranch Pork Tenderloin
Honey Baked Ham
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

\$12++ per person- Choose Two *
Green Beans
Asparagus
Brussels Sprouts

Creamy Potatoes
Yukon Baby Potatoes
Broccolini

Sliders

\$18++ per person- Choose Two *
Crispy Chicken, Pickles, Caper Aioli
Davio's Meatball, Caciocavallo

Braised Beef Short Rib, Horseradish Aioli
Crab Cake, Lemon 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 Cake
Cannoli
Carrot Cake
Brownie Bite
additional selections available

**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, 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

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, Truffle Butter

Acorn Squash, Mushrooms, Brussels Sprouts Risotto, Crispy Leeks

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

Atlantic Salmon, Farro, Sugar Snap Peas, Citrus Butter

Niman Ranch Pork Chop, Goat Cheese Puffs, Apple Jam

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions

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

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)

Chilled Prawns, Tomato Horseradish

Oven Baked Lump Crab Cake, Whole Grain Mustard

Oysters Rockefeller

Piatti Del Giorno

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

Georges Bank Sea Scallops, Creamy Corn, Crispy Parsnips

Atlantic Salmon, Lump Crab, Farro, Sugar Snap Peas, Citrus Butter

Swordfish, Asparagus Risotto, Lemon Caper Butter

Veal Tenderloin, Truffle Risotto, Asparagus, Bordelaise

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

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, 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 Chop, Creamy Potatoes, Asparagus, Brandy Peppercorn

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

Chilean Sea Bass, Baby Yukon Potatoes, Creamy Leek Broth

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

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, Sweet Ricotta Cannoli

Warm Butter Cake, Vanilla Gelato, Bourbon-Orange Crème Anglaise, Blackberries

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 Cake

Cannoli

Carrot Cake

Brownie Bite

additional selections available

All selections are subject to seasonal availability.

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 meghan@davios.com or shannon@davios.com

- **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.
- **Dulce de Leche, Passion Fruit Curd Cake** – Coconut sponge cake layered with dulce de leche and passion fruit curd, finished with salted caramel buttercream.
- **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.
- **Chocolate Hazelnut Praline Cake** – Rich chocolate cake soaked with Frangelico syrup layered with praline cream, finished with Nutella 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, Phillip Caramello.

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.

Davio's Menu Additions



Prosecco Welcome Toast

2oz Toast Pour \$5

Full Pour \$14

Champagne Welcome Toast

2oz Toast Pour \$8

Full Pour \$20



Signature Cocktail

Starting at \$20 per guest

Customized Davio's Dolce Gift Box

\$20 per box

Macaroons or Truffles



Davio's Pasta Sampler Trio

\$28 per guest

Intermezzo

\$6 per guest

(select one)

Lemon Sorbet, Mint Leaf

Raspberry Sorbet, Mint Leaf

Seasonal Fruit, Berries, Sparkling Wine Brodo



Benvenuto

\$6 per guest

(select one)

Creamy Corn Soup, Aged Balsamic

Seared Halloumi, Dates

Chilled Tomato Gazpacho, Lump Crab

Scallop, Vanilla Potato Purée

Potato Cake, Caviar (\$15 per guest)

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Lunch Reception Displays

\$50++ 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
Focaccia

All White Tuna Salad, Lettuce, Dijon Mustard
Wrap

Pastrami, Swiss, Caramelized Onions
Grain Mustard, Potato Roll

Mozzarella Pesto
Fresh Mozzarella, Tomatoes, Basil Pesto
Potato Roll

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

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)

Served Stationary

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.

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

Piatti Del Giorno

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

Fusilli, Fresh Basil, San Marzano Tomatoes

Prosciutto, Burrata, Arugula, Truffle Crema, Potato Roll

Acorn Squash, Butternut Squash-Sage Risotto, Crispy Leeks

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

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 Cake

Cannoli

Carrot Cake

Brownie Bite

additional 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

Davio's Clam Chowder, Little Neck Clams, Pancetta

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

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

Atlantic 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

Chocolate Truffle Cake

Cannoli

Carrot Cake

Brownie Bite

additional 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)

Chilled Prawns, 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, Blue Cheese Potatoes, Asparagus, Port Wine

Georges Bank Sea Scallops, Creamy Corn, Crispy Parsnips

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions

Swordfish, Asparagus Risotto, Lemon Caper Butter

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)

Served Stationary

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.



Breakfast Meetings at Davio's

Continental Breakfast

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

8:00am - 11:00am

\$500 Room Rental Fee

Complimentary Screen & Projector

Menu

Assorted Juices - Orange, Tomato, Cranberry

Seasonal Sliced Fresh Fruit

Muffins

Danish

Croissants

Bagels, Lox, Cream Cheese

Assorted Jams & Butter

Yogurt Parfait, Granola, Fresh Berries

**All Baked Goods are Prepared by our In-House Bakery*

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Tea Party Experience

TEAPOT - LOOSE LEAF TEA

\$85 ++ per person - Minimum of 20 guests

Includes:

Teapot - Choice of Loose Tea
English Breakfast, Vanilla Rooibos
Blue Flower Earl Grey, Dragonwell Green Tea
Chamomile
✧
Glass of Prosecco

TEA SANDWICHES

(Choose Three)

Tomato, Goat Cheese, Balsamic
Mozzarella, Tomatoes, Basil Pesto
Salmon, Cucumber, Cream Cheese
Jumbo Lump Crab, Lemon Aioli
Shrimp Salad, Bibb Lettuce
Ham, Brie, Apple

SCONES

Served with Assorted Jelly & Butter
(Choose Two)

Cheddar
Chocolate Chip
Pistachio
Lemon Poppyseed
Raspberry, White Chocolate

ASSORTED MINI PASTRIES

(Choose Three)

Cream Puff
Eclair
Fresh Fruit Tartlet
Mini Cheesecake
Pecan Diamond
Chocolate Truffle Cake
Cannoli
Carrot Cake
Brownie Bite

**additional selections available upon request*

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Interactive Private Event Experiences

Gnocchi Making Class

\$65 per person + \$500 Chef Fee - Maximum of 20 guests

Includes:

Welcome Glass of Prosecco

Gnocchi Making Class & Gnocchi Pasta Course with Dinner

Take home your hand-rolled gnocchi along with a recipe to recreate at home!

Cake Decorating Workshop

\$90 per person + \$250 Pastry Chef Fee

Includes:

Welcome Glass of Prosecco

Cake Decorating Tools are Provided

Take your handmade cake home to enjoy

Mixology Class

\$65 per person + \$250 Bartender Fee

Includes:

Welcome Glass of Prosecco or Signature Cocktail

Craft & Enjoy Two Specialty Cocktails

Room Rental Rates, Food & Beverage Minimums are not included.

Additional beverages are charged based upon consumption.

Add personalized, autographed copies of Steve DiFillippo's book,

"It's All About the Guest" for \$26.95 each.

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Davio's Lobster Clambake
\$150++ per person

DAVIO'S POPOVER BREAD BASKET

PASSED HORS D'OEUVRES

Cider Bacon Wrapped Scallops
Organic Mushroom Arancini
Oysters Rockefeller
Crispy Clams, Lemon Aioli
Davio's Pork Sausage, Mustard Aioli

ANTIPASTO

Davio's Clam Chowder, Little Neck Clams, Pancetta

INSALATE

Wedge, Bacon Crumbles, Tomatoes, Blue Cheese
or
Mixed Field Greens, White Balsamic

PIATTO DEL GIORNO

2 lb Maine Lobster, Steamers, Davio's Pork Sausage
Roasted Potatoes, Corn, Lemon, Butter

DOLCE

Chef's Dessert Sampler Trio
Miniature Strawberry Shortcake
Key Lime Pie & Warm Chocolate Cake

OPTIONAL MENU ADDITIONS

Prawn Cocktail

\$9 per piece

Sauces: Cocktail Sauce, Horseradish

Oysters on the Half Shell

\$4.50 per piece

Sauces:

Mignonette, Cocktail Sauce, Horseradish

Contorni

\$12++ per person

(choice of 2)

Potato Salad

Pasta Salad

Asparagus

Coleslaw

**vegetarian options available upon request.*

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Davio's Seaport Tasting Menu \$180pp ++

Wine Pairing Available upon Request

BENVENUTO

Chef's Seasonal Selection

ANTIPASTO

Hamachi Crudo, Yuzu, Fennel, Caviar

SECONDO

Foie Gras, Misson Fig Purée, Sauternes, Brioche

FARINACEO

Wagyu Beef Caramelle, Cacio e Pepe

PESCE

Dover Sole, Cipollini Onion Purée, Lump Crab, Citrus Butter

INTERMEZZO

Chef's Seasonal Selection

CARNE

55 Day Prime Aged Brandt Beef Strip Steak, Truffle Potatoes, Crispy Artichokes, Bordelaise

DOLCE

Hazelnut, Dark Chocolate Brulee, Espresso Macaroon, Candied Orange

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