

# DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

Thank you for thinking of **Davio's Lynnfield** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Lynnfield**, located at the exciting Market Street complex located in Lynnfield, includes an enormous display kitchen with in-house bakery, vibrant bar and lounge as well as outdoor patios and 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, Brandt Beef Steaks 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 open wine room has over 200 selections and the list is comprised of wines from Italy, the United States and other regions around the world.

|          |                           |                  |                         |                   |
|----------|---------------------------|------------------|-------------------------|-------------------|
| Contacts | <b>Proprietor:</b>        | Steve DiFillippo | <b>Sales Managers:</b>  | Gia Page          |
|          | <b>Culinary Director:</b> | Rodney Murillo   |                         | Suzie Travers     |
|          | <b>Chef:</b>              | Jorge Montoya    | <b>General Manager:</b> | Jennifer Schubert |
|          | <b>Pastry Chef:</b>       | Katy Idaragga    |                         |                   |

**Dress:** Business Casual

**Décor:** High Ceilings, majestic columns with period cornice moldings, large wall-to-wall windows 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 130 guests for a full service sit down dinner and up to 400 for receptions. Rooms are 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                       | 10-28 seated dinner, 35 reception   |
|          | Newbury Room                    | 10-16 seated dinner, 20 reception   |
|          | Walnut Room                     | 20-32 seated dinner, 40 reception   |
|          | Colonial Room                   | 10-32 seated dinner, 50 reception   |
|          | Pioneer Room                    | 10-24 seated dinner, 30 reception   |
|          | Newbury/Walnut/Colonial/Pioneer | 75-130 seated dinner, 150 reception |
|          | Page Room                       | 50-80 seated dinner, 110 reception  |
|          | Restaurant                      | 400 seated dinner                   |

**Credit Card:** All major credit cards accepted.

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

**Parking:** Self Parking - complimentary

|        |               |                   |                    |
|--------|---------------|-------------------|--------------------|
| Hours: | <b>Lunch</b>  | Monday - Friday   | 11:30 am – 3:00 pm |
|        | <b>Brunch</b> | Saturday & Sunday | 11:00 am – 1:30 pm |
|        | <b>Dinner</b> | Monday - Thursday | 3:00 pm – 10:00 pm |
|        |               | Friday            | 3:00 pm – 11:00 pm |
|        |               | Saturday          | 1:30 pm – 11:00 pm |
|        |               | Sunday            | 1:30 pm – 10:00 pm |

1250 MarketStreet, Lynnfield, MA 01940  
Gia Page 781.776.6443 | Suzie Travers 781.776.6442  
davios.com | @DaviosLynnfield

# DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE



## DAVIO'S NORTHERN ITALIAN STEAKHOUSE

Located in the MarketStreet Complex, Davio's Lynnfield is an upscale Northern Italian Steakhouse offering a refined menu of handmade pasta, prime-aged steaks and fresh seafood — all expertly prepared with the finest ingredients. Chef/Owner Steve DiFillippo, a longtime Lynnfield resident and former football captain at Lynnfield High, Davio's brings a warm, hometown connection to world-class dining on the North Shore. Perfect for both intimate gatherings and large-scale events, Davio's features private dining rooms that accommodate 10 to 130 guests for full-service, sit-down dinners and up to 400 for receptions. Each private room is equipped for meetings, seminars and presentations with audio-visual and internet capabilities. Full restaurant buyouts are also available for exclusive events. At Davio's, It's All About the Guest.

# DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

### **Davio's Northern Italian Steakhouse** **1250 MarketStreet, Lynnfield, MA 01940**

Contact | [gia@davios.com](mailto:gia@davios.com), 781.776.6443  
[suzie@davios.com](mailto:suzie@davios.com), 781.776.6442  
Website | [davios.com/lynnfield](http://davios.com/lynnfield)  
Capacity | 10 - 400

#### **TABLE 120**

(10 seated)

#### **WINE ROOM**

(10 – 28 seated, 35 reception)

#### **NEWBURY ROOM**

(10 – 16 seated, 20 reception)

#### **WALNUT ROOM**

(20 – 32 seated, 40 reception)

#### **NEWBURY/WALNUT ROOM**

(40 – 60 seated, 80 reception)

#### **COLONIAL ROOM**

(10 – 32 seated, 50 reception)

#### **PIONEER ROOM**

(10 – 24 seated, 30 reception)

#### **PIONEER/COLONIAL ROOM**

(60 seated, 80 reception)

#### **COLONIAL/PIONEER/WALNUT/NEWBURY**

(75 – 130 seated, 150 reception)

#### **PAGE ROOM**

(50 – 80 seated, 110 reception)

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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

Spicy Chicken Croquette, Lemon-Caper Aioli

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

Whipped Ricotta, Honey, Lemon Zest, 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

Mini Lobster Roll

Smoked Salmon, Dill, Crème Fraiche, Cucumber

## 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, Freshly Baked Bread

## 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, Basil, Truffle Butter  
Rigatoni 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 \*

Braised Beef Short Rib  
Davio's Meatball, Provolone  
Crispy Chicken, Pickles, Caper Aioli  
Kobe Beef, Cheese, Herb Aioli

### Dessert

\$15 ++ per person – Choose Five \*

Assorted Mini Pastries

*Served Stationary or Passed*

Cream Puff  
Eclair  
Fresh Fruit Tartlet  
Mini Cheesecake

Chocolate Truffle Cake  
Pecan Diamond  
Carrot Cake  
Brownie Bite  
*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, Parmigiano, Lemon Olive Oil

Caesar, Parmigiano Crisp, Croutons

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

San Marzano Tomato Soup, Goat Cheese Chive Crostini

Davio's Clam Chowder, Little Neck Clams, Pancetta

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

Chicken Parm Spring Rolls®, Marinara

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, Basil, Truffle Butter

Grilled Eggplant, Farro, Sugar Snap Peas, San Marzano Tomatoes

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

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

Niman Ranch Pork Chop, Goat Cheese Puffs, Vidalia Onions, Cherry Pepper Jam

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

55 Day Prime Aged Flat Iron, Creamy Truffle Potatoes, Green Beans, Pepata

### 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

Oven Baked Lump Crab Cake, Whole Grain Mustard

Oysters Rockefeller

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

### Piatti Del Giorno

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

East Coast Cod, Creamy Corn, Crispy Parsnips

Tuna, Confit Potatoes, Olives, Lemon, Capers

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

Veal Tenderloin, Prosciutto, Creamy Parmigiano Polenta, Spinach, Veal Au Jus

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

### 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  
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

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  
Seasonal Fruit Napoleon  
Semifreddo

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

Seasonal Crostata, Vanilla Gelato

Classic Tiramisu- Espresso Soaked Lady Fingers, Mascarpone Cream

Warm Chocolate Cake, Homemade Vanilla Bean Gelato

Panna Cotta, Fresh Fruit

\*Macedonia of Fresh Fruit, Citrus Broth, Mini Sweet Ricotta Cannoli

Dulce de Leche Bread Pudding, Vanilla Bean Gelato

Groups 30 guests and over

### Chef's Dessert Sampler

Miniature Warm Chocolate Cake  
Seasonal Fruit Napoleon  
Semifreddo

OR

### Assorted Mini Pastries

Choose Five\*

*Served Stationary or Passed*

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Chocolate Truffle Cake

Pecan Diamond

Carrot Cake

Brownie Bite

*additional selections available*

All selections are subject to seasonal availability.





LYNNFIELD • 1250 MARKETSTREET, LYNNFIELD, MA 01940 • 781.944.4810

## 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 72 hours in advance.

*(Payment for cakes must be made prior to reservation)*

Please PRINT & EMAIL form to [gia@davios.com](mailto:gia@davios.com) or [suzie@davios.com](mailto:suzie@davios.com)

- **Strawberry Chiffon** – Yellow cake layers filled with light pastry cream and fresh strawberries, finished with 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 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.
- **Custom/Decorated Cake** – Yellow or Chocolate Cake with Vanilla or Chocolate 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.

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

Wedding cake design/decoration: \_\_\_\_\_

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**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 \$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.

# DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE



## *Davio's Tasting Menu*

**Davio's Lynnfield 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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## Lunch Reception Displays

\$50++ per person

### Salad

(Choose One)

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

### Sandwiches

(Choose Two)

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

Prosciutto, Mortadella, Salami, Capicola  
Provolone, Pickles, Tomatoes  
Ciabatta

Chicken BLT, Bacon, Avocado, Tomatoes  
Herb Buttermilk, Focaccia

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  
Rigatoni, Fresh Basil, San Marzano Tomatoes

### Dolci

#### Family Style Assorted Miniature Pastries

(Choose Three\*)

*Served Stationary*

Cream Puff  
Eclair  
Fresh Fruit Tartlet  
Mini Cheesecake

Chocolate Truffle Cake  
Pecan Diamond  
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, Parmigiano, Lemon Olive Oil

Mixed Field Greens, Aged Balsamic

Caesar, Parmigiano Crisp, Croutons

San Marzano Tomato Soup, Goat Cheese Chive Crostini

Davio's Clam Chowder, Little Neck Clams, Pancetta

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

Chicken Parm Spring Rolls®, Marinara

#### Piatti Del Giorno

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

Rigatoni, Fresh Basil, San Marzano Tomatoes

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

Chicken BLT, Bacon, Avocado, Tomatoes, Herb Buttermilk, Focaccia

Grilled Eggplant, Farro, Sugar Snap Peas, San Marzano Tomatoes

Italian Panini, Ciabatta

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

Caesar, Parmigiano Crisp, Croutons

Add Chicken or Salmon

#### Dolci

##### Family Style Assorted Miniature Pastries

(Choose Three\*)

*Served Stationary*

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Chocolate Truffle Cake

Pecan Diamond

Carrot Cake

Brownie Bite

*additional selections available*

\*All selections are subject to seasonal availability.

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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)

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

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

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Truffle 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

Chocolate Truffle Cake

Pecan Diamond

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)

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 Truffle Potatoes, Green Beans, Pepata

East Coast Cod, Creamy Corn, Crispy Parsnips

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Tuna, Confit Potatoes, Olives, Lemon, Capers

## Dolci

### Family Style Assorted Miniature Pastries

(Choose Three\*)

*Served Stationary*

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Chocolate Truffle Cake

Pecan Diamond

Carrot Cake

Brownie Bite

*additional selections available*

\*All selections are subject to seasonal availability.

## Seated Brunch Menu

\$45++ per person

### Antipasti

(Choose Two)

Fresh Fruit Bowl

Yogurt Parfait, Granola, Fresh Berries

Cinnamon Bomboloni

Mixed Field Greens, Aged Balsamic

Heirloom Beets, Warm Honey-Goat Cheese, Mascarpone, Microgreens, Aged Balsamic

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

Chicken Parm Spring Rolls®, Marinara

Oven Baked Lump Crab Cake, Whole Grain Mustard – Add \$15

### Piatti Del Giorno

(Choose Two)

Scrambled Eggs, Davio's Pork Sausage, Havarti, Tomato Jam, Cheddar Biscuit

Egg Sandwich, Bacon, Avocado, Vermont Cheddar Cheese, Cheddar Biscuit

French Toast, Berry Compote, Warm Vermont Syrup

Egg White Frittata, Asparagus, Spinach, Mushrooms, Goat Cheese, Brunch Potatoes

Brunch Bowl, Scrambled Eggs, Spinach, Avocado, Corn, Crispy Potatoes, Provolone

Smoked Salmon, Poached Eggs, Cheddar Biscuit, Hollandaise

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil

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

\*Prime 8 oz Flat Iron, Scrambled Eggs, Brunch Potatoes, Cheddar Biscuit – Add \$20

### Dolce

Family Style Assorted Mini Pastries

(Choose Three)

*Served Stationary*

Cream Puff

Éclair

Fresh Fruit Tartlet

Mini Cheesecake

Chocolate Truffle Cake

Pecan Diamond

Carrot Cake

Brownie Bite

*additional selections available*

### Contorni – Family Style

\$10++ per person

(Choose Two)

Fresh Fruit

Brunch Potatoes

Crispy Bacon

Davio's Pork or Chicken Sausage

Parmigiano Fries

Mac & Cheese, White Truffle Oil

## Continental Breakfast

\$35++ per person – Minimum of 20 Guests

Assorted Juices - Orange, Tomato, Cranberry

Seasonal Sliced Fresh Fruit

Muffins

Danish

Croissants

Bagels, Cream Cheese

Toast

Assorted Jams & Butter

Yogurt Parfait, Granola, Fresh Berries

~ Baked goods are all homemade in our in-house bakery ~

## Brunch Reception Displays

\$50++ per person

### Antipasti & Contorni

Cinnamon, Sugar Popover

Fresh Fruit Bowl

Mixed Field Greens, Aged Balsamic

Brunch Potatoes

Crispy Bacon

### Piatti Del Giorno

(Choose Two)

Egg Sandwich, Bacon, Avocado, Vermont Cheddar, Cheddar Biscuit

French Toast, Berry Compote, Warm Vermont Syrup

Egg White Frittata, Asparagus, Spinach, Mushrooms, Tomatoes, Goat Cheese

Smoked Salmon, Poached Eggs, Cheddar Biscuit, Hollandaise

Scrambled Eggs, Davio's Pork Sausage, Havarti, Tomato Jam, Cheddar Biscuit

### Dolce

Family Style Assorted Mini Pastries

(Choose Three)

*Served Stationary*

Cream Puff

Éclair

Fresh Fruit Tartlet

Mini Cheesecake

Chocolate Truffle Cake

Pecan Diamond

Carrot Cake

Brownie Bite

*additional selections available*

## Brunch Reception Display (Add-On's)

**Pastry Basket** - Blueberry Muffins, Cheese Danish, Croissants  
\$15++ per person

**Individual Yogurt Parfait** - Granola, Fresh Berries  
\$12++ per person

**Avocado Toast** - Shaved Radishes, Tomato Vinaigrette, Country Bread  
\$11++ per person

**Davio's Pork or Chicken Sausage**  
\$11++ per person

**Mimosa Station**  
\$8++ per person  
\$65++ per bottle of Bubbly  
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice

**Omelet Station**  
\$ 20++ per person  
*Chef Attendant \$200 per 25 guests*

**Smoked Salmon Display**  
\$ 23++ per person  
Cream Cheese, Red Onions, Tomatoes, Capers, Bagels

# DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE



## 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  
Prawn 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  
Carrot Cake  
Brownie Bite

*\*additional selections available upon request*

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