

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 and outdoor patio. As a Northern Italian Steakhouse our menu includes a selection of the finest cuts of meat – Aged New York Strip Sirloin, Filet Mignon, Porterhouse Veal Chop and Niman Ranch Pork. The menu also includes well known classic Davio's recipes such as our Tagliatelle Bolognese, Crispy Chicken Livers, Homemade Sausages, Veal Scaloppini and our assortment of Davio's Spring Rolls. We also offer a wide selection of fresh seafood dishes, such as Georgia Mountain Trout, Organic Salmon, Swordfish, Tuna and Lobster. There is also an in-house bakery where we prepare all of our own breads, desserts and ice creams daily. The Davio's Atlanta wine list is comprised of wines from Italy, the United States and other regions around the world.

Discover Private Dining at Davio's

Davio's Atlanta has three private dining rooms that can accommodate 10 to 300 guests. With our attentive staff, innovative yet classic menu offerings and comfortable private entertaining spaces, Davio's is the place to celebrate. Whether it's an intimate dinner or large celebratory get together, allow our team to attend to every detail.

For Any Occasion

Corporate Lunch
Presentation Dinner
Birthday Party
Cocktail Party
Bridal Shower
Rehearsal Dinner
Mitzvah
Anniversary Celebration
Holiday Gathering

Chef's Tastings

The Chef's Table is an epicurean adventure that is sure to delight your party's taste for fine cuisine. Our team will offer an exclusive dining experience for 6 to 14 guests to take part in a chef's designed tasting menu with paired wines from our extensive list. This personalized dining experience is designed for those who have a passion for fine food and wine.

Arrangements for the entire restaurant may also be made.

FACT SHEET

Location: Phipps Plaza
3500 Peachtree Road NE
Atlanta, GA 30075
Main: 404.844.4810
Fax: 404-835-8563
www.davios.com

Proprietor: Steve DiFillippo

General Manager: Claude Guillaume

**Assistant
General Manager:** Paul Dunn

Kitchen Team: Bennett Hollberg, Executive Chef
Richard Lee, Chef De Cuisine
Kathleen Miliotis, Pastry Chef

Dress: Business Casual

Seating: *Dining Room, 118*
Chef's Table, 14
Bar, 28
Private Dining Rooms, 10 to 300
Outdoor Patio, 100

Private Events: Available for groups of 10 to 300
Chestnut Room: 36
Arlington Room: 40
Combine Arlington and Chestnut Rooms: 80
Semi-Private: 11
Chef's Table: 14

Sales Manager: Amy Howard
amy@davios.com

- Credit Card:** All major credit cards accepted.
- Handicap Access:** Full access to dining room and restrooms.
- Smoking:** Smoking is not permitted in restaurants or bars in the state of GA.
- Parking:** Valet Parking available. Phipps Plaza Parking Garage and outdoor decks.
- Hours:**
Lunch - Monday-Saturday 11:30 am – 3:00 pm
Dinner - Sunday-Thursday 5:00 pm –11:00 pm
Friday & Saturday 5:00 pm –12:00 am
Brunch -Sunday Brunch 12:00 pm – 3:00 pm
- The Food:** Northern Italian Steakhouse with a selection of all natural prime meats and fresh seafood. The menu features Davio's classics such as Bolognese, Homemade Sausages, Grilled Porterhouse Veal Chops, Crispy Chicken Livers and Sautéed Calamari.
- There is an in-house bakery where homemade breads, pastries, ice creams and desserts are prepared fresh daily.
- Dietary Concerns:** The chef will honor most dietary requests to your specifications; Please advise the staff of your preferences/limitations upon your arrival. The menus all contain vegetarian and gluten free options; please ask your server for details.
- The Wines:** Over 180 selections from Italy, The United States and other regions around the world.
- Photos:** Available upon Request
- Recipes:** Available upon request
- Press Contacts:** Karen Caravan PR
Karen Caravan
Karen@karencaravanpr.com
404.509.0121

Cocktail Reception

Passed Appetizers

*Choice of five ~ \$15.00++ per guest**

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

Hot

Assorted Davio's Pizza
Maine Crab Cake, Citrus Aioli
Marinated Skirt Steak Skewers
Bacon Wrapped Sea Scallop, Apple Cider Glaze
Beef Tenderloin, Yukon Chip, Horseradish Sauce
Goat Cheese Croquettes
Warm Marinated Jumbo Grilled Shrimp
Chicken Parm Spring Rolls[®], Marinara Sauce
Philly Cheese Steak Spring Rolls[®],
Spicy Ketchup, Spicy Mayo
Shrimp Cotija Spring Rolls, Citrus Aioli
Buffalo Chicken Spring Rolls,
Blue Cheese Dressing

Cold

Tuna Tartar, Ginger Soy
Steak Tartar, Herb Crostini
Prosciutto, Dates, Robiola
Eggplant Caponata Crostini, Shaved Piave
Grilled Bruschetta, Bufala Mozzarella, Basil
Wild Mushroom, Goat Cheese Crostini
Maine Lobster Chive Salad, Potato Chip

Seafood

Priced per Dozen

Raw bar available upon request

Jumbo Poached Shrimp \$36.00++ dozen *Crab Claws \$36.00++ dozen*
Oysters on the Half Shell \$24.00++ dozen *Clams On the Half Shell \$36.00++ dozen*

Displays

Antipasto

*\$15.00++ per guest**

*An Assortment of Marinated Vegetables,
Cured Italian Meats, Imported Cheeses, Mixed Olives, House Baked Bread*

Cheese & Fruit

*\$10.00++ per guest**

Display of Imported Cheeses, Seasonal Fresh Fruit, House Baked Breads

Assorted Mini Pastries

*\$10.00++ per guest**

Stations

Chef attendant \$100 per station

Reception Displays

Salad \$10 Per person* Choice of 2

*Mixed Field Greens, Balsamic Vinaigrette
Davio's Classic Caesar Salad, Homemade Crouton
Baby Arugula, Shaved Parmigiano, Lemon Olive Oil*

Pasta \$15 Per person* Choice of 2

*Ricotta Lemon Ravioli, Tomato Cream
Penne Bolognese, Veal, Beef, Pork, Fresh Tomato Sauce
Penne, Applewood Smoked Chicken, Spinach, Sun Dried Tomatoes, Walnut Cream Sauce*

Risotto \$16 Per person* Choice of 2

*Shrimp, Lemon Risotto
Braised Duck Risotto
Mushroom, Asparagus Risotto*

Carving \$22 Per person*
(Choice of 2)

Roast Pork Tenderloin *Roasted Salmon*
Roasted Turkey

Carving \$30 Per person*
(Choice of 2)

Roasted Filet Mignon *Black Pepper Crusted Tuna Loin*
Roasted Rack of Lamb

Veal or Beef Steamship (Minimum 60 People)

Chef Attendant @ \$100 Per Carving Station

Accompaniments \$7 Per Person
(Choice of 2)

Sautéed Asparagus
Sautéed Green Beans, Crispy Pancetta
Sautéed Mushrooms, Aged Balsamic
Creamy Tuscan Kale
Goat Cheese Potato Puffs
Macaroni & Cheese, White Truffle Oil
Gorgonzola Mashed Potatoes
Creamy Mashed Potatoes
Sundried Tomato-Mascarpone Orzo
Truffle Parmesan Polenta

Dinner Menu 1

\$45.00 ++ per guest

Antipasti / Insalate

(Choose One)

Roasted Tomato Soup, Goat Cheese Chive Crostini

Field Greens, Aged Balsamic Vinegar, Olive Oil

Baby Arugula, Shaved Parmigiano, Lemon Olive Oil

Davio's Classic Caesar Salad, Homemade Croutons, White Anchovy

Kobe Beef Meatball, Tomato Sauce, Caciocavallo

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

Chicken Parm Spring Rolls[®], Marinara Sauce

Shrimp Cotija Spring Rolls, Citrus Aioli

Piatti Del Giorno

(Choose Three)

Top Sirloin, Organic Mushroom Risotto, Spinach

Free-Range Statler Chicken Breast, Creamy Mashed Potato, Haricot Vert, Garlic Herb Sauce

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

Pan Seared Organic Salmon, Sundried Tomato-Mascarpone Orzo, Charred Tomato Battuto

Spagettini, Shrimp, Smoked Bacon, Asparagus, Garlic Olive Oil

Dolci

(Choose one)

Classic Vanilla Crème Brulée, Fresh Berries

Classic Tiramisu, Espresso Soaked Lady Fingers, Mascarpone Cream

Vanilla Bean Panna Cotta, Seasonal Fruit

Banana Chocolate Caramel Tart, Seasonal Homemade Ice Cream

DAVIO'S
Northern Italian Steakhouse
Dinner Menu 2
\$55.00 ++ per guest

Antipasti / Insalate

(Choose two)

Roasted Tomato Soup, Goat Cheese Chive Crostini

Creamy Corn & Coriander Soup, Fresh Maine Lobster

Davio's Classic Caesar Salad, Homemade Croutons, White Anchovy

Baby Arugula, Shaved Parmigiano, Lemon Olive Oil

Wedge Salad, Baby Iceberg, Blue Cheese, Applewood Smoked Bacon, Cherry Tomatoes

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

Shrimp Cotija Spring Rolls, Citrus Aioli

Piatti Del Giorno

(Choose Three)

Top Sirloin, Organic Mushroom Risotto, Spinach

Black Pepper Crusted Tuna, Asparagus Risotto, Cherry Tomatoes, Pea Shoots

Free-Range Statler Chicken Breast, Creamy Mashed Potato, Haricot Vert, Garlic Herb Sauce

Penne, Shrimp, Pancetta, Hot Cherry Peppers, Arugula, Lemon Oil

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

Pan Seared Organic Salmon, Sundried Tomato-Mascarpone Orzo, Charred Tomato Battuto

Dolci

(Groups 30 guests and under choose two)

(Groups 30 guests and over choose one)

Warm Chocolate Cake, Homemade Seasonal Ice Cream

Lemon Ricotta Cheesecake, Blueberry Port Sauce

Classic Tiramisu ~ Espresso Soaked Lady Fingers, Mascarpone Cream

Vanilla Bean Panna Cotta, Seasonal Fruit

Classic Vanilla Crème Brûlée, Fresh Berries

Banana Chocolate Caramel Tart, Seasonal Homemade Ice Cream

Dinner Menu 3

\$65.00++ per guest

Antipasti

(Choose Two)

Chicken Parm Spring Rolls[®], Marinara Sauce

Kobe Beef Meatball, Tomato Sauce, Caciocavallo

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

Sautéed Shrimp, Garlic, Oregano, Lemon Oil, Toasted Focaccia

Roasted Tomato Soup, Goat Cheese Chive Crostini

Insalate

(Choose Two)

Field Greens, Aged Balsamic Vinegar, Olive Oil

Wedge Salad, Baby Iceberg, Blue Cheese, Applewood Smoked Bacon, Cherry Tomatoes

Davio's Classic Caesar Salad, Homemade Croutons, White Anchovy

Piatti Del Giorno

(Choose Three)

Lobster Risotto, Asparagus, Fresh Herbs, Lobster Cream

Free-Range Statler Chicken Breast, Creamy Mashed Potato, Haricot Vert, Garlic Herb Sauce

Center Cut Filet Mignon, Yukon Gold Mashed Potatoes, Sautéed Spinach, Port Balsamic

Pan Seared Sea Scallops, Corn Grits, Goat Cheese Stuffed Piquillo Pepper

Spaghettini, Maine Lobster, Sun Dried Tomatoes, Creamy Basil Pesto

Black Pepper Crusted Tuna, Asparagus Risotto, Cherry Tomatoes, Pea Shoots

Pan Seared Organic Salmon, Sundried Tomato-Mascarpone Orzo, Charred Tomato Battuto

Dolci

(Choose Two)

Warm Chocolate Cake, Homemade Seasonal Ice Cream

Lemon Ricotta Cheesecake, Blueberry Port Sauce

Classic Tiramisu ~ Espresso Soaked Lady Fingers, Mascarpone Cream

Vanilla Bean Panna Cotta, Seasonal Fruit

Classic Vanilla Crème Brulée, Fresh Berries

Banana Chocolate Caramel Tart, Seasonal Homemade Ice Cream

3500 Peachtree St. NE, Atlanta, GA 30326

404.844.4810 fax 404.835.8563

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Dinner Menu 4

\$85.00++ per guest

Antipasti

(Choose two)

Pan Seared Jonah Crab Cake, Celery Root Purée, Lemon Aioli

Sautéed Shrimp, Garlic, Oregano, Lemon Oil, Toasted Focaccia

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

Pan Seared Hudson Valley Foie Gras, Roasted Georgia Peaches, Port Reduction

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Goat Cheese, Truffle Cream

Roasted Tomato Soup, Goat Cheese Chive Crostini

Insalate

(Choose Two)

Field Greens, Aged Balsamic Vinegar, Olive Oil

Baby Arugula, Shaved Parmigiano, Lemon Olive Oil

Davio's Classic Caesar Salad, Homemade Croutons, White Anchovy

Chopped Salad, Romaine, Green Beans, Chickpeas, Egg, Onion, Pancetta, Blue Cheese

Piatti Del Giorno

(Choose three)

Gulf Red Snapper, Spinach, Glazed Turnips, Oven Roasted Tomatoes

Pan Seared Sea Scallops, Corn Grits, Goat Cheese Stuffed Piquillo Pepper

Grilled Porterhouse Veal Chop, Creamy Potatoes, Asparagus, Vintage Port

Grilled Center Cut Filet Mignon, Yukon Gold Mashed Potatoes, Sautéed Spinach

Grilled Prime Natural Aged Rib Eye, Broccoli Rabe, Roasted Fingerling Potatoes, Cabernet Sauce

Grilled Prime Aged New York Sirloin, Sautéed Spinach, Gorgonzola Mashed Potatoes, Port Wine Sauce

*Davio's Surf & Turf, Grilled Center Cut Filet Mignon, Grilled Maine Lobster Tail,
Yukon Gold Mashed Potatoes, Asparagus, Herb Butter*

Dolci

(Choose One)

Warm Chocolate Cake, Homemade Seasonal Ice Cream

Lemon Ricotta Cheesecake, Blueberry Port Sauce

Classic Tiramisu ~ Espresso Soaked Lady Fingers, Mascarpone Cream

Vanilla Bean Panna Cotta, Seasonal Fruit

Classic Vanilla Crème Brûlée, Fresh Berries

Banana Chocolate Caramel Tart, Seasonal Homemade Ice Cream

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Lunch Menu 1

\$17.00 ++ per guest (2 courses)

Antipasti / Insalate

(Choose one)

Roasted Tomato Soup, Goat Cheese, Chive Crostini
Field Greens, Aged Balsamic Vinegar, Olive Oil
Baby Arugula, Shaved Parmigiano, Lemon Olive Oil
Davio's Classic Caesar Salad, Homemade Croutons, White Anchovy

Piatti Del Giorno

(Choose Two)

Penne, Fresh Basil, Pomodoro, Grilled Chicken
Ricotta, Lemon Ravioli, Tomato, Basil Cream
Chopped Salad, Grilled Chicken Romaine, Green Beans, Chickpeas, Egg, Onion, Pancetta, Blue Cheese
Oven Roasted Sole, Baby Spinach, Lemon Butter

Dolci Additional \$7.00++ per guest

Or ***Mini Dolci*** Additional \$3.50++ per guest

(Groups 30 guests and under choose two)

(Groups 30 guests and over choose one)

Classic Vanilla Crème Brulée, Fresh Berries
Classic Tiramisu, Espresso Soaked Lady Fingers, Mascarpone Cream
Vanilla Bean Panna Cotta, Seasonal Fruit
Banana Chocolate Caramel Tart, Seasonal Homemade Ice Cream

Lunch Menu 2

\$25.00++ per guest

Antipasti / Insalate

(Choose One)

Roasted Tomato Soup, Goat Cheese Chive Crostini

Field Greens, Aged Balsamic Vinegar, Olive Oil

Baby Arugula, Shaved Parmigiano, Lemon Olive Oil

Davio's Classic Caesar Salad, Homemade Croutons, White Anchovy

Wedge Salad, Baby Iceberg, Blue Cheese, Applewood Smoked Bacon, Cherry Tomatoes

Piatti Del Giorno

(Choose Three)

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

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Goat Cheese, Truffle Cream

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

Pan Seared Organic Salmon, Sundried Tomato-Mascarpone Orzo, Charred Tomato Battuto

Kobe Beef Meatball Hoagie, Homemade Brioche

Dolci

(Groups 30 guests and under choose two)

(Groups 30 guests and over choose one)

Classic Vanilla Crème Brulée, Fresh Berries

Classic Tiramisu, Espresso Soaked Lady Fingers, Mascarpone Cream

Vanilla Bean Panna Cotta, Seasonal Fruit

Banana Chocolate Caramel Tart, Seasonal Homemade Ice Cream

Bar Selections—Private Parties

**Bartender Fee- \$100 per bartender*

PREMIUM CONSUMPTION BAR

COCKTAILS \$8-\$12

*New Amsterdam Vodka
Tanqueray Gin
Jack Daniels
Bacardi Rum
Johnny Walker Red
Camarena Tequila*

BOTTLED BEER \$5.00

*Yuengling Lager
Bud Lite*

HOUSE WINES \$36 Per Bottle

SOFT DRINKS \$3.50

*Sodas (Coke Products)
Fruit Juices*

AFTER DINNER LIQUORS \$10-\$14

*Bailey's
Tia Maria
Grand Marnier
Frangelica
Sambuca
Hennessy VS*

SELECTED SINGLE MALTS \$15-\$16

*Remy VSOP
Macallan 12 Year*

OPEN BAR PACKAGES

***(Does Not Include After Dinner Liquors,
Selected Single Malts, or Prosecco)***

Two Hours- \$24.00 per person

Three Hours - \$33.00 per person

Each Additional Hour- \$9.00 per person

**Maximum of Five Hours*

DELUXE CONSUMPTION BAR

COCKTAILS \$9-\$14

*Ketel One
Bombay Sapphire
Bacardi Rum
Makers Mark
Johnny Walker Black Label
Jose Cuervo*

BOTTLED BEER \$6.00

*Heineken
Amstel Lite*

HOUSE WINES \$48 Per Bottle

SOFT DRINKS \$3.50

*Sodas (Coke Products)
Fruit Juices*

AFTER DINNER LIQUORS \$10-\$14

*Bailey's
Tia Maria
Grand Marnier
Frangelica
Sambuca
Hennessy VS*

SELECTED SINGLE MALTS \$15-\$16

*Remy VSOP
Macallan 12 Year*

OPEN BAR PACKAGES

***(Does Not Include After Dinner Liquors,
Selected Single Malts, or Prosecco)***

Two Hours- \$27.00 per person

Three Hours - \$39.00 per person

Each Additional Hour- \$12.00 per person

**Maximum of Five Hours*