

ANTIPASTI

- American Kobe Beef Meatballs, Caciocavallo12
- Warm Mushrooms, Poached Egg, Shaved Parmigiano, White Truffle Oil14
- Oven Baked Lump Crab Cake, Whole Grain Mustard16
- Parma Prosciutto, Burrata, Fresh Fruit, Pistachios, Truffle Honey18
- * Tuna Tartare, Avocado, Chili Aioli, Davio's Herb Pasta Chips™17
- Oysters Rockefeller16
- Chilled Lobster Cocktail, Mustard, Cocktail Sauce27
- Davio's Homemade Sausage10
- Baked Mussels, Bacon, Roasted Tomatoes, Garlic Butter13

MARCHI

- Philly Cheese Steak Spring Rolls®, Spicy Homemade Ketchup, Spicy Mayo12
- Chicken Parm Spring Rolls®, Marinara12
- Buffalo Chicken Spring Rolls®, Blue Cheese12
- Shrimp Cotija Spring Rolls™, Citrus Aioli12
- Reuben Spring Rolls™, Thousand Island12
- Sampler of Spring Rolls — One of Each Roll18

INSALATE

- Baby Arugula, Shaved Parmigiano, Lemon Olive Oil10
- Farro, Shaved Cauliflower, Avocado, Peas, Peppadews, Parmigiano12
- Boston Lettuce, Red Grapefruit, Radishes, Avocado, Herb Vinaigrette12
- Caesar, Romaine, Parmigiano Crisps, White Anchovy12
- Chopped Romaine, Green Beans, Chickpeas, Egg, Onion, Niman Bacon, Blue Cheese13
- Belgian Endive, Baby Kale, Pine Nuts, Local Blue Cheese, Sherry Vinaigrette13

FARINACEI

- Spaghettini, Fresh Basil, San Marzano Tomatoes20
- Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil24
- Fusilli, Shrimp, Hot Cherry Peppers, White Wine, Lemon, Olive Oil28
- Cavatelli, Lobster, San Marzano Tomatoes, Hot Peppers, Parsley33
- Braised Veal Agnolotti, Black Truffles, Parmigiano29

DAVIO'S CLASSICI

- Roasted Tomato Soup, Goat Cheese Chive Crostini10
- Lobster Bisque, Chives, Fresh Maine Lobster15

- * Crispy Chicken Livers, Port Balsamic Glaze, Glass Spinach, Toasted Pine Nuts13
- Warm Spinach Salad, Roasted Peppers, Portobellos, Goat Cheese, Garlic, Balsamic12
- Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream25
- Tagliatelle Bolognese, Braised Veal, Beef, Pork, Tomato Sauce27
- Maine Lobster Risotto, Asparagus, Fresh Herbs, Lobster Cream35
- * Grilled Center Cut Veal Rib Chop, Creamy Potatoes, Asparagus, Vintage Port49

CASERECCI

- Roasted Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter29
- * Seared Atlantic Salmon, Green Beans, Warm Eggplant Caponata30
- Crusted Atlantic Cod, Roasted Potatoes, Heirloom Tomatoes, Zucchini34
- * Pan Seared Georges Bank Sea Scallops, Sweet Creamy Corn, Match Stick Potatoes37
- * Fennel-Coriander-Pepper Crusted Tuna, Avocado, Sweet Onions, Soy Balsamic40
- * Blackened Swordfish, Crab, Cherry Tomatoes, Avocado, Corn38
- Niman Ranch Pork Chop Milanese, Frisée, Red, Yellow Cherry Tomatoes, Pinot Noir30
- * Prime Sirloin Pizzaiola, Fontina, Peppers, Onions, Roasted Potatoes36
- * Veal Tenderloin, Organic Mushrooms, Asparagus, Creamy Potatoes36
- Crusted Portobello Mushroom, Artichokes, Olives, Capers, Tomatoes, Fresh Mozzarella28

CARNI

- * 8 oz. Prime Flat Iron30
- 10 oz. Braised Beef Short Ribs33
- * 8 oz. Center Cut Filet Mignon43
- * 10 oz. Center Cut Filet Mignon49
- * 14 oz. Prime Natural Aged New York Sirloin51
- * 16 oz. Prime Natural Aged Ribeye48
- * 16 oz. Center Cut Veal Rib Chop47
- * 24 oz. Prime Natural Aged Bone-in Ribeye Chop59

PESCE

- * Atlantic Salmon26
- Lump Crab Cakes32
- * Georges Bank Sea Scallops34
- Wild Jumbo Shrimp34
- * Yellowfin Tuna37
- Swordfish34
- Atlantic Cod30

SALSE

- Davio's Steak Sauce
- Horseradish Cream
- Port Wine
- Bearnaise
- Lemon Butter

SUPPLEMENTI

- Half Baked Lobster16
- * Seared Georges Bank Sea Scallops15
- Wild Jumbo Shrimp15

CONTORNI

- Baked Eggplant, Mozzarella9
- Sautéed Organic Mushrooms, Fresh Herbs11
- Zucchini, Squash, Onions, Tomatoes, Lemon8
- Tonino's Spinach alla Romana10
- Roasted Brussels Sprouts10
- Asparagus, Olive Oil10
- Baby Kale8
- Creamy Potatoes8
- Tomato, Basil Risotto10
- Mac & Cheese, White Truffle Oil10
- David Bieber's Crispy Onion Rings7
- Oven Roasted Potatoes8
- Freshly Shucked Sweet Corn9
- Truffle Fries