

ANTIPASTI BY THE PIECE & ANTIPASTI TRAY

Antipasti by the piece - minimum order of 12 pieces per selection.
Priced per piece. 48 hour notice on antipasti by the piece & antipasti trays.

ANTIPASTI BY THE PIECE

ARANCINI mushroom stuffed rice ball + talegio + arugula + truffle oil	3.50 / pc
PROSCIUTTO E ASPARAGI grilled asparagus + prosciutto	3.50 / pc
FICO E GORGONZOLA marcona almonds + stuffed dates + bacon + gorgonzola fonduta	3.50 / pc
SHRIMP traditional cocktail sauce	4.00 / pc
MINI DAVANTI BURGER bacon jam + tomato + cheese curd + arugula	5.50 / pc
CROSTINI tuscan toast + assorted toppings	
• marinated tomato + basil + mozzarella di bufala	2.50 / pc
• shaved asparagus + chopped egg + pecorino + truffle oil + tomato + frise	3.50 / pc
• salmon + herb cream cheese + crispy capers	3.50 / pc
• mushroom + goat cheese + truffle oil	3.00 / pc
SPEDINI italian skewers + grilled kebab	
• cherry tomato + mozzarella di bufala + basil	2.50 / pc
• amish chicken + piquillo pepper + caper aioli	4.00 / pc
• herb marinated steak + balsamic	5.50 / pc

Davanti Enoteca

CATERING MENU

NAPERVILLE

47 E Chicago Ave, Naperville, IL 60540
(630) 328-0280

WESTERN SPRINGS

800 Hillgrove Ave, Western Springs, IL 60558
(708) 783-1060

LINCOLNWOOD

COMING SOON!

davantienoteca.com |  @davanti-enoteca

HALF TRAY SERVES 8-10 / FULL TRAY SERVES 16-20

Pick-up and delivery options are available. For delivery, a minimum order of \$125 is required. We try to accommodate same-day catering orders when possible, but most items will require a 48 hour notice. All catering orders will be packaged in disposable serving trays and include disposable serving utensils. Upon request, we will include disposable plates, napkins, and utensils. Please call your local Davanti Enoteca for help in placing your order. For larger orders, please ask to speak with our Event Sales Managers.

ANTIPASTI

	half tray / full tray
WHIPPED RICOTTA ricotta + honey + tuscan toast v	50 / 100
PROSCIUTTO-VEAL MEATBALLS pecorino + ciabatta + san marzano tomatoes	65 / 130
CHEF'S MEAT & CHEESE BOARD charcuterie + conserva + almond crackers + olives	62 / 124
TRADITIONAL BRUSCHETTE ciabatta + tomatoes + fresh mozzarella + basil + extra virgin olive oil	45 / 90
BRUSSELS SPROUTS prosciutto + chilis + pecorino + egg	60 / 120
FRIED ROMAN ARTICHOKE calabrian chili aioli + pecorino	60 / 120
SEASONAL ANTIPASTI	50 / 100
POLENTA & RAGU mascarpone polenta + ragu of the day gf	52 / 104

INSALATE

	half tray / full tray
ITALIAN CHOPPED* romaine + radicchio + castelvetrano olives + pepperoncini + blue cheese + crispy prosciutto + tomatoes + marinated artichokes + red wine vinaigrette	50 / 100
ESCAROLE* gala apple + pecorino pepato + celery + hazelnuts gf/v	50 / 100
CAPRESE sliced tomatoes + fresh mozzarella + basil + olive oil gf	50 / 100
CAESAR SALAD* romaine hearts + pecorino vinaigrette + Parmigiano + Calabrian breadcrumbs	50 / 100

*add a protein to your salad. chicken +21/+42 shrimp +36/+72

PIZZE E FOCACCIA

DOC. san marzano tomatoes + hand-pulled mozzarella + basil v	17
DELLA TERRA wild mushrooms + braised leeks + taleggio + truffle oil v	18
FOCACCIA DI RECCO ligurian flatbread + soft cow's cheese + honeycomb v	22
SALSICCIA PIZZA san marzano tomatoes + onion + basil + crumbled sausage + chili flake + parmigiano-reggiano + herbed breadcrumbs	18
FIORE SIGNATURE CHEESE san marzano tomatoes + shaved garlic + oregano + fontina + parmigiano-reggiano v	17
PROSCIUTTO E RUCOLA prosciutto di parma + mozzarella + fontina + arugula + extra virgin olive oil	19

PASTE

	half tray / full tray
ORECCHIETTE CON SALSICCIA handmade little ear pasta + rapini + fennel sausage + lemon + chilis + pecorino	90 / 180
SEASONAL AGNOLOTTI**	90 / 180
RIGATONI ALLA VODKA** mezze rigatoni + fresh mozzarella + italian sausage + basil + calabrian chili breadcrumbs v	90 / 180

**add a protein to your pasta. chicken +21/+42 fennel sausage +21/+42

CARNE E PESCE

	half tray / full tray
POLLO PICCATA CARCIOFI amish chicken breast + artichokes + caramelized fennel + citrus + capers gf	100 / 200
POLLO "SOLE MIO" grilled breast of chicken + chili pepper paste gf	110 / 220
PESCE DEL GIORNO chef's seasonal preparation	130 / 260

DOLCI

	half tray / full tray
BROWN BUTTER BLONDIE salted caramel gelato + caramel sauce + marcona almonds	50 / 100
TIRAMISU ladyfinger cookies + espresso + cocoa + mascarpone cream + chocolate sauce + chocolate shavings	50 / 100