

Davalli

Enoteca

FAMILY-STYLE GROUP DINING MENUS

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LOCATIONS

WESTERN SPRINGS

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

NAPERVILLE

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

LINCOLNWOOD COMING SOON!

For all event inquiries, please contact us at
davantienoteca.com

 @davanti-enoteca

GENERAL INFORMATION

GUARANTEED GUEST COUNT

A guarantee of the final number of guests is required 3 business days prior to the event. If the patron does not confirm the guest count, then the original number of guests, as specified on the Special Event Agreement, will be utilized as the guaranteed number or actual number, whichever is greater.

ROOM MINIMUMS

Private dining spaces may be assigned a minimum of food and beverage based on the day of the week and the time of the event. The minimum represents the dollar amount that must be spent to secure the room privately. If the room minimum is not met, an additional charge will be added to the final bill. Sales tax and service charge do not contribute to the minimum food and beverage requirement.

DEPOSITS & PAYMENTS

Davanti Enoteca may require a deposit when booking a group dining reservation. Payment of the deposit, along with a fully executed Special Event Agreement signed by both patron and Event Sales Manager, are required in order to confirm the event.

Deposits will be deducted from the final guest check and the customer will be responsible for payment of the remaining balance on the night of the event.

TAXES, SERVICE FEES & GRATUITIES

Local taxes will be applied to the subtotal at the applicable rate on the day of the event function. In lieu of a gratuity, Davanti Enoteca adds a 22% Service Charge on all in-house group dining and full-service catering events. The entirety of this Service Charge is distributed to our staff. Any additional gratuity left for the service staff is optional and at the host's discretion. Drop-off catering orders will be subject to a delivery fee.

Tax Exempt Events – must provide a current letter to confirm the organization's tax exempt status. All form of payments related to the tax exempt event must be provided directly from the organization listed on the tax exempt letter.

MENU SELECTIONS

Menu selections must be confirmed no later than 10 days prior to the event. If selections are not made by this date, your Davanti Enoteca's Event Sales Manager will select a menu for you, choosing our most popular items.

SPECIAL DIETARY NEEDS

We can accommodate guests that have special dietary needs with separate meals. Please let us know any specific dietary needs when you place your menu selections 10 days prior to the event.

OUTSIDE FOOD & BEVERAGE

It is our policy to prohibit any food or beverage prepared outside of Davanti Enoteca from being served on the premises. Exceptions may be made at the Event Sales Manager's discretion for the purpose of religious necessity or other specific circumstances. Upon request, you are allowed to bring in a dessert from a commercial bakery. All arrangements must be made in advance and require a supplemental signed agreement.

EVENT SETUP

We typically allow the host to arrive a maximum of 1 hour prior to the event start time, however this is contingent on whether or not there is a party scheduled prior to your event. Please let your Event Sales Manager know if you are arriving prior to your guest arrival time.

We allow you to decorate the private dining room with the following exceptions: No material to be affixed to the ceiling, walls, floors, light fixtures. No confetti, glitter, or anything similar.

HANDICAP ACCESSIBILITY

Please check with your Event Sales Manager to make sure the room or space you are reserving is handicap accessible.

RENTALS

Rental of specialty linens and audio-visual equipment is available. If your event requires rental of these items, please make your Event Sales Manager aware with advanced notice. Such rentals are contracted through a third-party vendor and are based on availability at an additional charge.

VALET PARKING

Valet parking is available at select locations. If valet parking is available during regular business hours, your guests may utilize this service at the standard rates. If you require the use of valet parking for your event at a time it is not normally offered, a minimum charge will apply, in addition to the standard rate per vehicle. Please discuss the availability of valet parking with your Event Sales Manager.

FAMILY STYLE

Menu prices do not include sales tax or gratuities. Prices are subject to change.

BRUNCH

AVAILABLE SATURDAY & SUNDAY

\$32 PP

2 ANTIPASTI
2 UOVA E PASTE
1 CONTORNI

\$39 PP

2 ANTIPASTI
3 UOVA E PASTE
1 CONTORNI

UOVA E PASTE

DANA EGG WHITE FRITTATA egg whites + feta cheese + avocado + tomato + onion + basil

PORK BELLY HASH & EGGS
crispy pork belly potato hash + roasted peppers + scallions + avocado + scrambled eggs + hollandaise

SEASONAL FRENCH TOAST

CACIO E PEPE spaghetti + pecorino + black pepper

RIGATONI VODKA fresh meze rigatoni + vodka sauce + stracciatella + petite basil

PIZZA DOC. san marzano tomatoes + hand-pulled mozzarella + basil v

FOCACCIA DI RECCO ligurian flatbread + soft cow's cheese + honeycomb v

ANTIPASTI

WHIPPED RICOTTA ricotta + honeycomb + ciabatta

BRUSCHETTE ciabatta + chef's seasonal inspiration

TRUFFLE EGG TOAST egg + fontina + asparagus + truffle oil v

BURRATA roasted Campari tomato + basil pesto + ciabatta v

ITALIAN CHOPPED romaine + radicchio + castelvetrano olives + pepperoncini + blue cheese + crispy prosciutto + tomatoes + marinated artichokes + red wine vinaigrette

ESCAROLE SALAD gala apple + pecorino pepato + celery + hazelnuts *gf/v*

CONTORNI

BREAKFAST SAUSAGE roasted grapes + balsamico

THICK CUT BACON

FRESH BERRIES with house whipped cream

CACIO E PEPE SCRAMBLED EGGS

TUSCAN BREAKFAST POTATOES herbs + parmesan

BRUNCH ENHANCEMENTS

BOTTOMLESS MIMOSAS

\$19 per person

SIGNATURE BLOODY MARY

\$14 per drink

fresh tomato juice and vodka

BUBBLES & BERRIES TOWER

\$13 per person

includes champagne + assortment of fresh berries + grapes + fresh juices + pures

davantienoteca.com

FAMILY STYLE

All packages served family-style. Plated option available only for groups of 25 or less for an additional cost. Plated option not available Friday, Saturday, or Sunday. Menu prices do not include sales tax or gratuities. Prices are subject to change.

LUNCH

AVAILABLE DAILY UNTIL 3:00 PM
+\$12 PP FOR PLATED

\$32 PP

2 ANTIPASTI E INSALATA
2 PASTE E PIZZE
E FOACCACCIA
1 DOLCI

\$39 PP

3 ANTIPASTI E INSALATA
2 PASTE E PIZZE
E FOACCACCIA
1 DOLCI

DINNER

AVAILABLE DAILY STARTING AT 3:00 PM
+\$17 PP FOR PLATED

\$47 PP

2 ANTIPASTI E INSALATA
1 PIZZE E FOACCACCIA
2 PASTE
1 PIATTI
1 DOLCI

\$57 PP

2 ANTIPASTI E INSALATA
1 PIZZE E FOACCACCIA
2 PASTE
2 PIATTI
2 DOLCI

ANTIPASTI E INSALATA

WHIPPED RICOTTA ricotta + honeycomb + ciabatta

BRUSCHETTE ciabatta + chef's seasonal inspiration

CRISPY BRUSSELS SPROUTS prosciutto + chilis + pecorino + egg

NONNA'S MEATBALLS pecorino + san Marzano tomatoes + ciabatta

FRIED ROMAN ARTICHOKE calabrian chili aioli + pecorino

ESCAROLE SALAD gala apple + pecorino pepato + celery + hazelnuts *gf/v*

ITALIAN CHOPPED romaine + radicchio + castelvetro olives + pepperoncini + blue cheese + crispy prosciutto + tomatoes + marinated artichokes + red wine vinaigrette

CAESAR SALAD romaine hearts + pecorino vinaigrette + Parmigiano + Calabrian breadcrumbs

PIZZE E FOACCACCIA

PIZZA DOC. san marzano tomatoes + hand-pulled mozzarella + basil *v*

PIZZA PROSCIUTTO E RUCOLA prosciutto di parma + mozzarella + fontina + arugula

PIZZA SALSICCIA san marzano tomatoes + onion + crumbled sausage + basil + chili flake + parmigiano-reggiano + herb breadcrumbs

FOCACCIA DI RECCO ligurian flatbread + soft cow's cheese + honeycomb *v*

PASTE

CACIO E PEPE spaghetti + pecorino + black pepper

RIGATONI ALLA VODKA mezze rigatoni + fresh mozzarella + italian sausage + basil + calabrian chili breadcrumbs

SEASONAL RISOTTO

SEASONAL AGNOLOTTI

ORECCHIETTE CON SALSICCIA handmade little ear pasta + rapini + fennel sausage + lemon + chilis + pecorino

PIATTI

POLLO "SOLE MIO" grilled chicken breast + chili pepper paste - a tribute to dennis terczak, restaurateur & friend *gf*

POLenta & RAGU mascarpone polenta + ragu of the day *gf*

POLLO PICCATA CARCIOFI amish chicken breast + artichokes + caramelized fennel + citrus + capers

DAVANTI BURGER bacon jam + roasted tomatoes + cheese curd + arugula + roasted garlic aioli + parmesan fries (+\$5 pp)

SALMONE chef's seasonal preparation

FLAT IRON STEAK grilled 8 oz flat iron with cacio de pepe potatoes + roasted mushrooms + saba + salsa verde (+\$8 pp)

DOLCI

TIRAMISU / BROWN BUTTER BLONDIE

YOU CAN'T PICK YOUR FAMILY BUT YOU CAN JOIN OURS FOR THE NIGHT

Francesca's

EST.1992

VASILIS
Vasilis

Davanti
Enoteca

disotto 

Mio modo

EST. 1992

VINNY'S
Clam Bar

Pizzeria & Bakery

FIORE

GLAZED

and infused

CRAFTED BY

SCOTT HARRIS
Hospitality



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HOSPITALITY EVENT PAGE