



FAMILY-STYLE GROUP DINING MENUS

TAYLOR STREET

1359 W. Taylor Street, Chicago, IL
(312) 226-5550

WESTERN SPRINGS

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

DAVANTIENOTECA.COM

LUNCH FAMILY-STYLE

AVAILABLE DAILY
UNTIL 3:00 PM

MENU PRICES DO NOT INCLUDE
SALES TAX OR GRATUITIES.
PRICES ARE SUBJECT TO CHANGE.

\$25 PER PERSON

ANTIPASTI E INSALATA
CHOOSE TWO

PASTE E PIZZE
CHOOSE TWO

DOLCI
CHOOSE ONE

\$32 PER PERSON

ANTIPASTI E INSALATA
CHOOSE THREE

PASTE E PIZZE
CHOOSE THREE

DOLCI
CHOOSE ONE



PIZZA D.O.C.

ANTIPASTI E INSALATA

VASI E PANE mason jars with tuscan toast + choice of our daily vasi selection

BRUSCHETTE ciabatta + chef's seasonal inspiration

CRISPY BRUSSELS SPROUTS prosciutto + chilis + pecorino + egg *gf*

CAULIFLOWER STEAK ceci beans + olive tapenade + lemon jam + pecorino *gf/v*

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

TRUFFLE EGG TOAST egg + fontina + asparagus + truffle oil

ROASTED BEETS walnut butter + crème fraîche + candied walnuts *gf/v*

CONTADINA SALAD farm greens + white balsamic vinaigrette + market vegetables + goat cheese *gf*

PASTE E PIZZE

CACIO E PEPE spaghetti + pecorino + black pepper

PACCHERI CON SALSICCIA E POMODORO giant rigatoni + fennel sausage + oven roasted tomatoes + parmigiano

ORECCHIETTE ALLE VERDURE handmade little ear pasta + rapini + escarole + lemon + chilis + pecorino

PIZZA DELLA TERRA wild mushrooms + braised leeks + taleggio + truffle oil *v*

PIZZA D.O.C. san marzano tomatoes + hand-pulled mozzarella + basil *v*

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

DOLCI

TIRAMISU • TORTA BACIO • BROWN BUTTER BLONDIE

DINNER FAMILY-STYLE

AVAILABLE DAILY
STARTING AT 3:00 PM

MENU PRICES DO NOT INCLUDE
SALES TAX OR GRATUITIES.
PRICES ARE SUBJECT TO CHANGE.

\$40 PER PERSON

ANTIPASTI E INSALATA
CHOOSE TWO

PIZZE E FOCACCIA
CHOOSE ONE

PASTE
CHOOSE TWO

PIATTI
CHOOSE ONE

DOLCI
CHOOSE ONE

\$50 PER PERSON

ANTIPASTI E INSALATA
CHOOSE TWO

PIZZE E FOCACCIA
CHOOSE ONE

PASTE
CHOOSE TWO

PIATTI
CHOOSE TWO

DOLCI
CHOOSE TWO

ANTIPASTI E INSALATA

VASI E PANE mason jars with tuscan toast + choice of our daily vasi selection

BRUSCHETTE ciabatta + chef's seasonal inspiration

CRISPY BRUSSELS SPROUTS prosciutto + chilis + pecorino + egg *gf*

CAULIFLOWER STEAK ceci beans + olive tapenade + lemon jam + pecorino *gf/v*

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

TRUFFLE EGG TOAST egg + fontina + asparagus + truffle oil

ROASTED BEETS walnut butter + crème fraîche + candied walnuts *gf/v*

PIZZE E FOCACCIA

PIZZA D.O.C. san marzano tomatoes + hand-pulled mozzarella + basil *v*

PIZZA DELLA TERRA wild mushrooms + braised leeks + taleggio + truffle oil *v*

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

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



CACIO E PEPE

PASTE

CACIO E PEPE spaghetti + pecorino + black pepper

PACCHERI CON SALSICCIA E POMODORO giant rigatoni + fennel sausage + oven roasted tomatoes + parmigiano

ORECCHIETTE ALLE VERDURE handmade little ear pasta + rapini + escarole + lemon + chilis + pecorino

RAVIOLI DELLA NONNA nonna's family tradition of homemade ravioli - changes seasonally

PIATTI

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

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

POLLO LIMONCELLO grilled chicken breast + spinach + cauliflower + cherry tomatoes + shallots + limoncello vinaigrette *gf*

PESCE DAVANTI daily fresh fish selection

DOLCI

TIRAMISU • TORTA BACIO • BROWN BUTTER BLONDIE

BRUNCH FAMILY-STYLE

AVAILABLE
SATURDAY & SUNDAY

MENU PRICES DO NOT INCLUDE
BEVERAGES, SALES TAX, OR GRATUITIES.
PRICES ARE SUBJECT TO CHANGE.

\$25 PER PERSON

GRANI DOLCI E VASI E PIZZE
CHOOSE ONE

UOVO E PASTE
CHOOSE TWO

CONTORNI
CHOOSE ONE

\$32 PER PERSON

GRANI DOLCI E VASI E PIZZE
CHOOSE TWO

UOVO E PASTE
CHOOSE THREE

CONTORNI
CHOOSE ONE

GRANI DOLCI E VASI E PIZZE

FRENCH TOAST egg-battered toast + berries + balsamic-maple syrup + orange whipped mascarpone

BRUSCHETTE ciabatta + chef's seasonal inspiration

VASI E PANE mason jars with tuscan toast + choice of our daily vasi selection

TRUFFLE EGG TOAST egg + fontina + asparagus + truffle oil

PIZZA D.O.C. san marzano tomatoes + hand-pulled mozzarella + basil v

PIZZA DELLA TERRA wild mushrooms + braised leeks + taleggio + truffle oil v

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

TRUFFLE EGG TOAST



UOVO E PASTE

CACIO E PEPE spaghetti + pecorino + black pepper

FRITTATA BIANCA open faced egg white omelette + seasonal vegetables + arugula salad + shaved cheese gf

EGGS BENEDICT english muffin + poached eggs + italian smoked ham + breakfast potatoes + hollandaise

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

ORECCHIETTE ALLE VERDURE handmade little ear pasta + rapini + escarole + lemon + chilis + pecorino (add fennel sausage \$2, add chicken \$6)

PACCHERI CON SALSICCIA E POMODORO giant rigatoni + italian sausage + oven roasted tomato + parmigiano

CONTORNI

PANCETTA thick-cut bacon + tomatoes

SALSICCIA sausage + caramelized onions + roasted grapes

PATATA breakfast potatoes

BRUNCH ENHANCEMENTS

ITALIAN BUBBLES \$8 GLASS prosecco sparkling wine + guest choice of freshly squeezed orange, peach, or strawberry juice

BUILD-YOUR-OWN BLOODY MARY \$8 GLASS house-made pickled vegetables + fresh tomato juice + guest choice of vodka, gin, whiskey, or tequila