

Davanti Enoteca

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(630) 328-0280 | DavantiEnoteca.com



ANTIPASTI

Whipped Ricotta 14
RICOTTA + HONEYCOMB + RUSTIC BREAD

Bruschetta del Giorno 14
CHEF'S INSPIRATION

Olives 10
A SELECTION OF WARM OLIVES
MARINATED IN CITRUS ZEST +
GARLIC + FRESH HERBS

Burrata con Ciabattone 17
ROASTED CAMPARI TOMATOES +
BASIL PESTO

Shrimp Capri 22
GARLIC HERB BUTTER +
CHILI FLAKE + BREADCRUMBS

Calamari Fritti 20
CHERRY PEPPERS + MARINARA

Nonna's Meatballs 16
TWO MEATBALLS + WHIPPED RICOTTA +
POMODORO + RUSTIC BREAD

Polpo 24
NDUJA VINAIGRETTE + GREEN BEANS +
FINGERLING POTATOES +
MARCONA ALMONDS

Prosciutto di Parma 20
PARMESAN BUTTER + SABA +
GRILLED RUSTIC BREAD

*Farmaggia
is my love language*

VEGETALI

Brussels Sprouts 17
CRISPY PROSCIUTTO + CALABRIAN CHILI +
PECORINO + FRIED EGG

Squash Farro 17
ROASTED BUTTERNUT SQUASH +
HAZELNUTS + WATERCRESS +
WHIPPED GOAT CHEESE +
APPLE CIDER VINAIGRETTE

Roasted Beets 16
SALT ROASTED BEETS + ARUGULA +
PISTACHIO + GOAT CHEESE +
AGED BALSAMIC DRESSING

Cauliflower Fritto 16
FRIED CAULIFLOWER + HONEY +
CALABRIAN CHILI + FENNEL POLLEN



INSALATE

*Garlic, always.
that's amore.*

Pear & Fennel Salad 16
ARUGULA + GORGONZOLA +
ENDIVE + WALNUTS + RADICCHIO +
RED WINE DRESSING

Caesar 15
ROMAINE + HERB CROUTONS +
WHITE ANCHOVY +
PECORINO VINAIGRETTE

Italian Chopped 17
ROMAINE + RADICCHIO + PEPPERONCINI +
CASTELVETRANO OLIVES +
BLUE CHEESE + CRISPY PROSCIUTTO +
TOMATOES + MARINATED ARTICHOKE +
RED WINE VINAIGRETTE

CLÀSSICI

Polenta & Ragu 26
BRAISED PORK SHOULDER RAGU +
TOMATO + CARROTS + CELERY + ONION
ABSOLUTELY DELICIOUS

Focaccia di Recco 24
LIGURIAN FLATBREAD +
SOFT COW'S CHEESE + HONEYCOMB

Truffle Egg Toast* 15
EGG + FONTINA +
ASPARAGUS + TRUFFLE OIL

PESCI E CARNI

Pollo Siciliana 34
PAN-ROASTED CHICKEN THIGHS +
CASTELVETRANO OLIVES + DATES +
POMODORO + CHICKEN JUS + HERBS

Pollo Milanese 36
BREADED CHICKEN CUTLETS +
RIGATONI VODKA + CHERRY TOMATOES +
ARUGULA + SHAVED RED ONION +
LEMON + OLIVE OIL + SHAVED PECORINO

Pesce Piccata 35
LAKE SUPERIOR WHITEFISH +
CAPERS + CHERRY TOMATO +
SPINACH + LEMON BUTTER

Salmon Fresca* 35
PAN-SEARED ATLANTIC SALMON +
ASPARAGUS + AVOCADO +
RED ONIONS + TOMATOES

Davanti Burger 25
BACON JAM + ROASTED TOMATOES +
CHEESE CURD + ARUGULA +
ROASTED GARLIC AIOLI +
PARMESAN FRIES

PASTA

Gnocchi Pomodoro 24
RICOTTA DUMPLINGS +
PASSATA DI POMODORO +
FRESH MOZZARELLA + BASIL

Orecchiette con Salsiccia 27
HANDMADE LITTLE EARS + RAPINI +
FENNEL SAUSAGE + LEMON +
CHILIS + PECORINO

Rigatoni Melanzane 26
ROASTED EGGPLANT + CHILI FLAKE +
MOZZARELLA + POMODORO + BASIL

Dana's Bolognese 26
SPAGHETTI + BOLOGNESE +
BASIL + PECORINO

Lobster Tortallacci 36
LOBSTER BRANDY SAUCE +
CHERRY TOMATOES + BLACK PEPPER +
EXTRA VIRGIN OLIVE OIL

Rigatoni Vodka 27
RIGATONI + VODKA SAUCE +
PARMIGIANO + CRUMBLIED SAUSAGE +
FRESH MOZZARELLA

Linguine agli Scampi 34
SHRIMP + GARLIC + CHILI FLAKES +
CHERRY TOMATO SAUCE

Spaghetti Carbonara 27
GUANCIALE + PECORINO ROMANO +
PEAS + EGG + CHIVE +
SICILIAN OLIVE OIL

Cacio e Pepe 22
SPAGHETTI + PECORINO +
BLACK PEPPER

*Fatta in casa
(made in house)*

COCKTAILS

Limoncello di Fragole 16
HOMEMADE LIMONCELLO,
GREY GOOSE INFUSED STRAWBERRY
LEMONGRASS, STRAWBERRY PUREE,
LEMON, AEGEAN TONIC

Paloma Bergamo 16
GRAN CENTENARIO PLATA,
FRESH GRAPEFRUIT JUICE,
ST. ELDER PAMPLEMOUSSE LIQUEUR,
LIME JUICE, GRAPEFRUIT BITTERS

Svegliati 18
TITO'S, TUACA, BORGHETTI
ESPRESSO LIQUEUR, ESPRESSO

Spritz Happens 15
PRIMA PERLA PROSECCO, CLUB SODA
& CHOICE OF:
AMALFI-APEROL
HUGO-ST. ELDER ELDERFLOWER
LIMONCELLO-HOUSE MADE

Paradiso 16
BACARDI PINEAPPLE, CRUZAN
HURRICANE, APEROL, PASSIONFRUIT,
LIME JUICE, TIKI BITTERS

Sophia Loren 17
GREY GOOSE, LIME, BLACK CHERRY

Miele e Limone 16
HENDRICK'S GIN, HONEY SYRUP,
LEMON JUICE, HONEYCOMB

Bella Vecchia Sicilia 18
MAKER'S MARK BOURBON,
AVERNA, LUXARDO CHERRY SYRUP,
ORANGE BITTERS

ZERO PROOF

Lyre's Cocktails 13
AMALFI SPRITZ
GIN & TONIC
RUM MULE

SPUMANTE

Bricco Riella
Moscato D'asti 12 / 47
2024 | PIEDMONTE

Prima Perla
Prosecco 13 / 51
NA | TREVISO

Poggio Costa
Prosecco Rosé 15 / 59
NA | VENETO

*We will tiramisù
when you leave*

BIANCO

Dr. Pauly "Noble House"
Riesling 11 / 43
2024 | MOSEL

Bosso Pinot Grigio 12 / 47
2024 | VENETO

Gale Force Sauvignon Blanc 13 / 51
2023 | MARLBOROUGH

Villa Sparina Gavi Di Gavi 14 / 55
2024 | PIEDMONTE

Villa San Zeno Chardonnay 12 / 47
2024 | VENETO

Raymond Reserve Chardonnay 16 / 63
2022 | NAPA

Argiolas Costamolino
Vermentino 12 / 47
2024 | SARDINIA

Conundrum Proprietary
White Blend 13 / 51
2023 | CALIFORNIA

ROSSO

Ghibello Sangiovese 11 / 43
2023 | TUSCANY

Bran Caia Chianti Classico 13 / 51
2023 | TUSCANY

Villa Antinori Toscana Rosso 17 / 67
2022 | TUSCANY

Via Castello 19
Castelli Romani Rosso
(Sangiovese Blend) 10 / 39
2020 | LAZIO

Masciarelli
Montepulciano D'abruzzo 12 / 47
2022 | ABRUZZO

Depaolo Pinot Noir 12 / 47
2023 | VENETO

La Grenade Pinot Noir 16 / 63
2023 | WILLAMETTE VALLEY

Duckhorn "Decoy" Merlot 14 / 55
2022 | CALIFORNIA

Angeline Cabernet Sauvignon 12 / 47
2023 | CALIFORNIA

Opici Wines "The Critic"
Cabernet Sauvignon 17 / 67
2023 | NAPA

Omen Red Blend
(Petite Sirah, Syrah, Zinfandel) 15 / 59
2022 | SIERRA FOOTHILLS

Santa Julia Reserva Malbec 11 / 43
2023 | MENDOZA

ROSÉ

Chateau Maris
Rosé 12 / 47
2024 | PAYS D'OC

*Uno non può pensare bene, amare bene,
dormire bene, se non ha mangiato bene.*

ONE CAN NOT THINK WELL, LOVE WELL,
SLEEP WELL, IF ONE HAS NOT EATEN WELL



DIGITAL MENU

@Davanti_Enoteca



Gather. Toast. Mangia.
Let us do the cooking.

