



# BRUNCH

*A tavola non si invecchia mai*

“At the table with good friends and family you do not become old”



## INSALATE

**GRECA 13** iceberg lettuce + sardinian feta + plum tomatoes + olives + red onions + oregano + soppressata + red wine vinaigrette + cucumbers + pepperoncini peppers

**ESCAROLE 11** gala apple + pecorino pepato + celery + hazelnuts *gf/v*

**ROASTED BEETS 11** walnut butter + crème fraîche + candied walnuts *gf/v*

**CAESAR\* 11** romaine heart + caesar dressing + white anchovy + croutons + pecorino

**SHAVED BRUSSELS SPROUTS 10** pecorino + lemon + black pepper + extra virgin olive oil *gf/v*

## ANTIPASTI



**FOCACCIA DI RECCO\* 21** ligurian flatbread + soft cow's cheese + honeycomb *v*

**BRUSCHETTE 10** ciabatta + chef's seasonal inspiration

**PROSCIUTTO-VEAL MEATBALLS 14** pecorino + ciabatta + san marzano tomatoes + tuscan toast

**TRUFFLE EGG TOAST\* 12** egg + fontina + asparagus + truffle oil *v*

**CRISPY BRUSSELS SPROUTS\* 13** prosciutto + chilis + pecorino + egg

**BURRATA 14** roasted campari tomato + basil pesto + ciabatta *v*

**CAULIFLOWER STEAK 14** ceci beans + olive tapenade + lemon jam + pecorino *v*

**CHEF'S MEAT & CHEESE BOARD**  
conserva + almond crackers + olives  
small **18** / large **26**



## PIZZE

**D.O.C. 15** san marzano tomatoes + hand-pulled mozzarella + basil *v*

**CARBONARA\* 15** parmigiana bechamel + pancetta + egg + pea shoots

**PROSCIUTTO E RUCOLA 18** prosciutto di parma + mozzarella + fontina + arugula + extra virgin olive oil

**DELLA TERRA 17** wild mushrooms + braised leeks + taleggio + truffle oil *v*

**BIANCA 16** sautéed spinach + roasted garlic + herbs + ricotta cheese + hand-pulled mozzarella + fontina *v*

## COLAZIONE



**TRADITIONAL BREAKFAST\* 13** two eggs any style + choice sausage/bacon + potatoes + toast

**POLENTA SPOONBREAD\* 16** skillet polenta + apple bacon + medjool dates + sunny eggs + honeycomb

**BUTTERMILK PANCAKES 13** mixed berries + whipped cream

**DANA'S OMELETTE 13** egg white omelette + feta + avocado + tomato + onion + basil *v*

**PORK BELLY HASH & EGGS\* 15** crispy pork belly potato hash + roasted peppers + scallions + avocado + poached eggs + hollandaise

**STEAK & EGGS\* 18** usda prime strip steak + herbed breakfast potatoes + sunny-side up eggs *gf*

**EGGS BENEDICT\* 13** english muffin + prosciutto + poached eggs + breakfast potatoes + hollandaise

**EGGS IN A NEST\* 16** ciabatta + duck prosciutto + bosc pear & cipollini hash + hollandaise

**AVOCADO TOAST\* 12** smashed avocado + lime + roasted tomato + pecorino + sunny side egg



## PASTE E PIATTI

**CACIO E PEPE 15** spaghetti + pecorino + black pepper *v*

**GNUDI POMODORO 16** ricotta dumplings + passata di pomodoro + hand-pulled mozzarella + basil *v*

**PACCHERI E SALSICCIA 16** giant rigatoni + fennel sausage + tomatoes + parmigiano-reggiano + roasted onions

**DAVANTI BURGER\* 17** bacon jam + roasted tomatoes + cheese curd + arugula + roasted garlic aioli + parmesan fries (add an egg \$1)

## CONTORNI



**STONE GROUND POLENTA MUFFINS 7** whipped calabrian & honey prosecco butters

**BREAKFAST POTATOES 5**

**SAUSAGE 6**

**TOAST & JAM 3**

**BACON 5**

- Featuring locally sourced produce from Nichols Farm in Marengo, IL. Ask your server for details.

*v* - vegetarian *gf* - gluten free

\* Please alert staff of any dietary restrictions. The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

# OUR FEATURES

www.davantienoteca.com

Autumn 2019 Special Release

— Since 2008 —

## Bloody Mary, Mimosas, and Brunch, oh my!

It is widely believed that breakfast is the most important meal of the day, we agree. At Davanti, we make up for the whole week with an outrageous spread on Saturday and Sunday mornings! To start, we have any and all of your worldly desires available on our famous Bloody Mary Bar. This isn't just the classic "carrot, celery and olives," we offer an array of house pickled vegetables, more hot sauces than you have ever seen, and of course BACON. If personalizing a Bloody Mary isn't up your alley, we have plenty of fresh squeezed juices to mix with a glass of prosecco or drink on their own. Once you have a drink in your hand, choose from an all-star line-up of breakfast fare. From classics like steak & eggs and eggs Benedict to Italian twists on favorites like French toast with mascarpone and berries, and pork belly and potato hash with poached eggs and hollandaise. If you're looking to dine on the lighter side, we have ample options for you including homemade granola, avocado toast, egg white frittata, and the out-of-this-world "Dana's Omelette". Owner Scott Harris uses his wife's own recipe, an



When life throws tomatoes at you, make Bloody Marys!

egg white omelette filled with feta cheese and topped with avocado, onions, tomatoes, and basil.

For anyone not interested in the "BR" part of brunch, we also have a selection of pastas, pizzas, and entrees.

### WEEKEND BRUNCH

Saturday 11:00am-2:00pm  
Sunday 10:00am-2:00pm



Bacon is our jam!

The Davanti Burger was voted one of Chicago's 25 Most Iconic Burgers of 2017 by Eater Chicago! What makes our ultimate burger stand out? Two words - Bacon Jam! We've taken an American classic and turned the volume up, way up! You know you need this delicious burger in your life.



DAVANTI BURGER

bacon jam + roasted tomatoes + cheese curd + arugula + roasted garlic aioli + parmesan fries



## Sunday Supper

Bring your friends and family in on Sunday nights for a delicious, prix-fixe, family-style dinner. Our Sunday Supper includes your choice of three dishes, two sides, and a dessert, all served in sharable portions. Family night just got better!

### PRIX-FIXE FAMILY-STYLE MENU

\$28 per guest  
Available after 5pm

## BRUNCH

\$15 BASICALLY  
BOTTOMLESS MIMOSAS

\$8 BUILD-YOUR-OWN  
BLOODY MARYS

Saturday 11:00am-2:00pm  
Sunday 10:00am-2:00pm

## HAPPY HOUR

Monday-Friday  
from 3:00-6:00pm



## WINE WEDNESDAY

Half Priced Wine  
50% off select bottles of wine

### GIVE THE GIFT OF DAVANTI ENOTECA

Purchase a Francesca's  
Restaurant Group gift card at  
the host stand today!

executive chef  
JIM DAY

general manager  
JOE CHRISTIANO

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