

Welcome to *IL Covo*

ITALIAN MEDITERRANEAN FUSION

IL Covo is a Casual, Fun and Flirtatious, Upscale Experience.

We harken back to the days of Champagne Wishes and Caviar Dreams,
where you can embrace and enliven your indulgent spirit.

Owner & Executive Chef: Dennis LaBrasca

Co-Owner: Krista LaBrasca

Executive Sous Chef: Kyle Minard

Executive Sous Chef: Paul Dilorio Jr.

Dinner Beginnings

CAESAR SALAD

Parmigiano Reggiano, Raw Egg, Anchovy, Roasted Garlic, Olive Oil, Dijon Mustard,
Worcestershire, Lemon Juice, Banyul's Spanish Vinegar

Classic \$14-

Brussel Sprout Caesar \$15-

Add: Woodfire Chicken \$10-

FRESH SPINACH SALAD

Baby Spinach, Goat Cheese, Caramelized Pecans, Aged Balsamic Vinaigrette

\$14-

CARCIOFI ALA GUDEA

Duck Fat Fried Artichoke Hearts, Parmigiano Reggiano,
Aji Amarillo, Lemon Garlic Aioli

\$16-

PASTA FAGIOLI W/ITALIAN SAUSAGE

Escarole, Garlic, White Beans, Ditalini Pasta, Fresh Herbs

\$12- Bowl

BUTTERNUT SQUASH RAVIOLI

Wood Fire Roasted Squash, Fresh Hand Made Pasta, Sage, Parmigiano Reggiano, Shallots, Butter

\$14-

HAND CUT TWICE FRIED DUCK FAT BRAISED SHORT RIB POUTINE

Black Truffle Aioli, Maplebrook Farms Cheddar Curds

\$24-

HAND CUT TWICE FRIED DUCK FAT FRITES

Black Truffle Aioli, Parmesan Cheese, Aleppo Pepper

\$18-

ITALIAN MEATBALLS

Parmigiano Reggiano, Red Sauce

\$14-

Entrees

SEAFOOD STEW

Littleneck Clams, Mussels, Halibut, Shrimp, Crushed San Marzano Tomatoes, White Corn, Red Potatoes, Andouille Sausage
\$38-

PASTA FRA DIAVOLO

Fresh Hand Made Linguine, Littleneck Clams, Mussels, Shrimp, Halibut, Seafood Marinara, Cherry Peppers
\$ 39-

FRESH PASTA BOLOGNESE

Fresh Hand Made Bigoli, San Marzano Tomatoes, Parmigiano Reggiano
\$24-

FRESH LINGUINE VONGOLE

Littleneck Clams, Fresh Hand Made Linguine, Garlic, Lemon, Parsley, White Wine, Crushed Red Pepper
\$34-

STATLER CHICKEN PICCATA

Free Range Chicken, Capers, Lemon, Garlic, Parsley, Pan Roasted Vegetables
\$28-
Add: Fresh Linguine \$8

RED WINE BRAISED SHORT RIB

Braised Short Rib, Veal Demi, Red Wine, Gremolata, Duck Fat Cippolini, Parmigiano Reggiano Polenta
\$38-

WOOD FIRE SEARED DOUBLE CUT STUFFED PORK CHOP

Berkshire Pork, Fresh Baby Spinach, Guanciale, Duck Fat Fingerling Potatoes, Fontina Cheese, Apple, Apple Jus,
\$42-

28 DAY AGED HANGAR STEAK

Brick Oven Fire Seared, Maldon Salt Crust, Duck Fat Fingerling Potatoes, Roasted Vegetables
10 oz \$49-

28 DAY WET & 40 DAY DRY AGED BONE IN PRIME RIBEYE

Brick Oven Fire Seared, Sea Salt Crust, Duck Fat Fingerling Potatoes, Roasted Vegetables
18 oz \$70-

Sides

Parmigiano Reggiano Polenta	\$10-	Duck Fat Fingerlings	\$12-
Sauteed Spinach	\$10-	Italian Meatballs	\$14-
Wood Fire Roasted Vegetables	\$12-		

Wood Fired Neapolitan Style Pizza

1-2 Servings

THE FIG & THE PIG

Red Sauce, Roasted Garlic Parmesan Cream Sauce, Prosciutto, Soppressata, Mozzarella Cheese, Provolone Cheese, Spicy Aged Fig Balsamic, Olive Oil
\$26-

WILD MUSHROOM

Roasted Wild Mushrooms, Red Sauce, Caramelized Onions, Mozzarella Cheese, Provolone Cheese
\$22-

BRAISED SHORT RIB

Short Rib, Red Wine Demi, Cherry Peppers, Roasted Garlic Parmesan Sauce, Ricotta, Provolone Cheese
\$24-

SPICY GRAPE

Seedless Grapes, Pepperoncini, Garlic Parmesan Sauce, Mozzarella Cheese, Provolone Cheese, Balsamic Drizzle
\$22-

PEPPERONI & ITALIAN FENNEL SAUSAGE

Italian Sausage, Pepperoni, Mozzarella, Provolone, Red Sauce
\$22-

Montanara Pizza

Duck Fat Fried Dough

ITALIAN SAUSAGE & PICKLED PEPPER'S

Garlic Parmesan Sauce, Italian Sausage, Fried Artichoke, Goat Cheese, Fig Balsamic, Vinegar Cherry Peppers, Pickled Red Onion, Mozzarella, Provolone
\$14-

BRAISED SHORT RIB

Short Rib, Red Wine Demi Sauce, Cherry Peppers, Roasted Garlic Parmesan Sauce, Fontina Cheese
\$16-

We embrace farm, sea and natural resources from local companies. Sustainability in cooperation with our distribution partners and brought to your table. Partners:

Kinnealy Purveyors
Boars Head
Produce Connection
Duston's Bakery

Marsden Brewer & Family
Kauai Growers Co-Op
Urbani Italian Truffles

Please Make Server Aware of Any Food Allergies, Beware That Consuming Raw Foods Can Cause Illness

Dessert

CHOCOLATE TRIPLE FUDGE CAKE

\$12-

TRADITIONAL TIRAMISU

\$12-

RASPBERRY GELATO FLUTE

\$12-

MANGO GELATO FLUTE

\$12-

3 GELATO FLITE

Amarena Cherry, Chocolate, Hazelnut, Pistachio Or Cappuccino

\$12-

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