

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.

Lunch

CAESAR SALAD

Parmigiano Reggiano, Anchovy, Roasted Garlic, Olive Oil, Dijon Mustard,
Worcestershire, Lemon Juice, Banyul's Spanish Vinegar
Classic \$15-

Add: Woodfire Statler Chicken \$12-

2 ¼ LB. SMASH BURGERS

Ground Sirloin, Lettuce, Sunny Side Egg, Tomato, Bread & Butter Pickles, Red Onion,
Twice Fried Hand Cut Frites
\$18-

Add: Cheese \$2- Add: Thick Cut Bacon \$4-

HOT PASTRAMI SANDWICH

Pastrami, Sauerkraut, Swiss Cheese, Dijon Mustard, Mayonnaise, Toasted Sourdough,
Twice Fried Hand Cut Frites
\$17-

CHICKEN SANDWICH

Free Range Chicken Breast, Tomatoes, Lettuce, Pickles, Twice Fried Frites
\$15

Add: Cheese \$2- Add: Thick Cut Bacon \$4-

PASTA FAGIOLI W/ITALIAN SAUSAGE

Escarole, Garlic, Italian Sausage, White Beans, Fresh Herbs
\$12- Bowl

BUTTERNUT SQUASH RAVIOLI

Wood Fire Roasted Squash, Sage, Parmigiano Reggiano, Shallots, Butter
\$14-

ITALIAN MEATBALLS

Parmigiano Reggiano, Red Sauce
\$12

CARCIOFI ALA GUDEA

Duck Fat Fried Artichoke Hearts, Parmigiano Reggiano,
Aji Amarillo, Lemon Garlic Aioli
\$22-

HAND CUT TWICE FRIED DUCK FAT FRITES

Black Truffle Aioli, Parmesan Cheese, Aleppo Pepper
\$18-

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, Basil, Olive Oil
\$26-

WILD MUSHROOM

Roasted Wild Mushrooms, Red Sauce, Caramelized Onions, Provolone, Mozzarella Cheese
\$20-

SAUSAGE & PEPPERONI

Italian Fennel Sausage, Pepperoni, Mozzarella, Provolone, Red Sauce
\$20-

Montanara Flatbread

DUCK FAT FRIED DOUGH

FIGGY GOAT ARTICHOKE

Garlic Parmesan Sauce, Fried Artichoke, Goat Cheese, Arugula, Fig Balsamic, Pickled Red Onion, Monterey Jack Cheese
\$14-

BRAISED SHORT RIB

Short Rib, Red Wine Demi Sauce, Cherry Peppers, Pecorino Romano, 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. Our partners:

Kinnealy Purveyors
Brandt Meats

Nyman Ranch
Boars Head
Three Corners Hospitality

Marsden Brewer & Family
Browne Trading