

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.

All you can eat Brunch & Brunch

Moet Chandon Champagne Brunch/Lunch \$44
Brunch/Lunch \$28
Brunch/Lunch Child/s 16 & under \$16

**THE BELOW LIST OF ITEMS WILL BE SERVED TO ORDER. THESE WILL BE SMALL PLATES SO
YOU CAN ORDER MULTIPLE ITEMS.**

Best Ever Pancakes
Blueberry Pancakes
Egg Benedict
Egg Your Way
French Toast
Breakfast Sausage
Maple Bacon
Roasted Potatoes
Corned Beef Hash
Oatmeal
Muffins
Caesar Salad

¼ lb Smash Burger
Butternut Squash Ravioli
Roasted Root Vegetables
Braised Short Rib
Honey Glazed Ham
Roasted Chicken
Italian Meatballs
Italian Meatball Pizza
Three Cheese Pizza
Pepperoni & Sausage Pizza
Braised Short Rib Pizza
Spicy Greek Pizza

Lunch

TWO ¼ LB. SMASH BURGERS W/FRITES

Ground Sirloin, Lettuce, Sunny Side Egg, Tomato,
Bread & Butter Pickles, Red Onion, Twice Fried Hand Cut Frites
\$16-

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

RED WINE BRAISED SHORT RIB POUTINE

Duck Fat Twice Fried Frites, Short Rib, Short Rib Jus, Cheddar Curds, Cherry Pepper Carrott Relish
\$24-

HOT PASTRAMI SANDWICH W/FRITES

Pastrami, Sauerkraut, Swiss Cheese, Dijon Mustard, Mayo, Toasted Sourdough, Twice Fried Hand Cut Frites
\$19-

CHICKEN SANDWICH W/FRITES

Free Range Chicken Breast, Tomatoes, Lettuce, Pickles, Twice Fried Frites
\$18 | Add: Cheese \$2- Add: Bacon \$4-

DUCK FAT FRIED JUMBO WINGS

1 Doz \$14- 2 Doz \$26- 3 Doz \$38
Buffalo, Spicy Buffalo, BBQ, Spicy BBQ

Ala Carte Menu

EGGS BENEDICT

Free Range Poached Eggs, Toasted English Muffin, Potato Hash, House Made Lemon Hollandaise. Maple Bacon
Classic: \$15 |
All Benedicts Can Be Made on A Fresh Bed of Greens

MADE TO ORDER 3 EGG OMELET

Free Range Eggs, Shallots, Roasted Veggies, Cheddar Cheese, Potato Hash, Maple Bacon or Breakfast Sausage
\$16-

4 SLICES STUFFED FRENCH TOAST

Cannoli Filing, Maple Syrup, Powdered Sugar, Blueberries
\$14-

CARCIOFI ALA GUDEA

Duck Fat Fried Artichoke Hearts, Parmigiano Reggiano, Aji Amarillo, Lemon Garlic Aioli
\$16-

HAND CUT TWICE FRIED DUCK FAT FRITES

Black Truffle Aioli, Parmesan Cheese, Aleppo Pepper
\$17-

CLASSIC CAESAR SALAD W/ WOODFIRE ROASTED CHICKEN

Parmigiano Reggiano, Raw Egg, Anchovy, Roasted Garlic, Olive Oil, Dijon Mustard, Worcestershire,
Lemon Juice, Banyul's Spanish Vinegar
\$18-

Cocktails, Mocktails & Libations

WICKED GOOD BLOODY MARY

Vodka, Clamato, Horseradish, S & P, Worcestershire,
Franks Hot Sauce, Pickled Jalapenos
\$16-

CHAMPAGNE MIMOSA

Moet Chandon, Orange Juice
\$20-

Add: Chambord, Grand Marnier, St. Germaine,
St. Elder, Spiced Pear, Luxardo Cherry
\$6-

RED WINE SANGRIA

\$17-

POGGIA PROSECCO BELLINI

Strawberry, Green Apple, Pear or Peach
\$20-

Add: Chambord, Grand Marnier, St. Germaine,
St. Elder, Spiced Pear, Luxardo Cherry
\$6-

MOCKTAIL BLOODY MARY

Clamato Juice, Horseradish, S & P, Worcestershire,
Franks Hot Sauce, Pickled Jalapenos, Stuffed Olives
\$12-

MOCKTAIL MIMOSA

Club Soda, Orange Juice, Grenadine
\$12-

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

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