

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-

Add: Woodfire Chicken \$10-

CARCIOFI ALA GUDEA

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

\$16-

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-

Wood Fired Neapolitan Style Pizza

Individually & Naturally Leavened Neapolitan Pizza
Neapolitan Style 1-4 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-

ITALIAN MEATBALL

Meatballs, Red Sauce, Ricotta Cheese, Mozzarella, Provolone
\$22-

BRAISED SHORT RIB

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

SPICY GREEK

Calamata Olives, Fried Artichokes, Pepperoncini, Feta Cheese,
Roasted Garlic Parmesan Sauce, Pickled Onions, Mozzarella Cheese, Provolone Cheese
\$22-

Montanara Pizza

Individually & Naturally Leavened Dough

This Duck Fat Fried Pizza dates to olden times, it is believed to have been created in the mountains around Naples. The origin is emphasized in the Pizzas name, Montanara, meaning, coming from the mountains or mountain style.

MEATBALL

Red Sauce, Meatballs, Fresh Mozzarella, Mozzarella, Provolone
\$14-

BRAISED SHORT RIB

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

SPICY GREEK

Calamata Olives, Fried Artichokes, Pepperoncini, Feta Cheese,
Roasted Garlic Parmesan Sauce, Pickled Onions, Mozzarella Cheese, Provolone Cheese
\$22-

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

Entrees

FRESH PASTA BOLOGNESE

Fresh Hand Made Rigatoni, San Marzano Tomatoes, Parmigiano Reggiano
\$26-

LINGUINE & MEATBALL'S

Red Sauce, Fresh Hand Made Linguine, Parmesan Cheese, Meatballs
\$22-

BUTTERNUT SQUASH RAVIOLI

Wood Fire Roasted Squash, Fresh Hand Made Pasta, Sage, Parmigiano Reggiano, Shallots, Butter
\$28-

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

BAYOU BOUILLABAISSE

Andouille Sausage, San Marzano Tomatoes, White Corn,
Roasted Potatoes, Green Chiles, Dashi, Clams, Mussels, Crawfish Tails
\$38-

RED WINE BRAISED SHORT RIB

Braised Short Rib, Veal Demi, Red Wine, Gremolata,
Duck Fat Fried Onions, Parmigiano Reggiano Polenta
\$42-

WOOD FIRE SEARED DOUBLE CUT STUFFED PORK CHOP

Duroc Pork Chops, Fresh Baby Spinach, Guanciale,
Duck Fat Fingerling Potatoes, Fontina Cheese, Apple, Apple Jus,
\$48-

Sides

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

Dessert

CHOCOLATE TRIPLE FUDGE CAKE

\$12-

TRADITIONAL TIRAMISU

\$12-

RASPBERRY GELATO FLUTE

\$12-

MANGO GELATO FLUTE

\$12-

3 GELATO FLITE

Amarena Cherry, Chocolate, Pistachio Or Cappuccino

\$12-

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