

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.

Thanksgiving Day 2023

FIRST SEATING - 1 PM
SECOND SEATING - 3:30 PM
LAST SEATING - 6 PM
Reserve Your Table ASAP!!

PRICE FIXE ADULTS = \$59- | CHILD/S 12 & UNDER = \$34-

PLEASE PICK 2 ITEMS FROM EACH CATEGORY.

Lamb Lollipops, Artichoke & Acorn Squash Crab Gratin, Bacon Wrapped Dates,
Pumpkin Sage Ravioli, Seafood Bouillabaisse

Pumpkin Risotto, Mashed Potatoes, Candied Yams,
Marshmallow Topped Sweet Potatoes, Fingerling Potatoes

Turkey Stuffing, House Made Cranberry Sauce, Sauteed Spinach,
Roasted Acorn Squash, Caesar Salad, Roasted Root Vegetables

Roast Stuffed Turkey, Ricotta Stuffed Pasta Shells,
Smoked Honey Glazed Ham, Braised Short Rib, Meatballs,
Roast Chicken, Wagyu Au Poivre

Red Sauce, Turkey Gravy, Horseradish Gravy, Chicken Gravy

Blueberry Pie, Pumpkin Pie, Dutch Apple Pie, Blueberry Bread Pudding
French Vanilla Ice Cream, Lemon Sorbet, Raspberry Sorbet, Strawberry Sorbet

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

