

IL COVO

Enjoy our selections of Cicchetti, tasting menu size portions...

dal mare ~ from the sea

merluzzo marinato ~ b.c. black cod slow cooked and marinated in olive oil, chili, garlic and citrus	16
granchio ~ fried chesapeake bay soft shell crab served with smoked lemon mayonnaise {with wild acadian sturgeon caviar ~ add \$45}	12
calamari e patate ~ flying squid in ink with new potato, mint and pecorino romano	13
cicatielli alle vongole ~ fresh hand-rolled pasta cooked with italian chilies, garlic, spring onion, coco bianco beans and b.c. clams	16
brodetto ~ marchigiano fish and shellfish stew with garlic, peppers, green tomato, white wine and parsley	18

dall'orto ~ from the garden

pane imperiale ~ warm ancient roman bread (2pcs)	3
insalata di scarola ~ salad of roman chicory, agretti, valeriana, lemon, garlic and white anchovy	9
gnocchi alla romana ~ baked roman semolina gnocchi with rosemary, parmigiano and stirring creamery butter	11
vincisgrassi ~ fresh pasta layered and baked with mushrooms, basil, mozzarella and besciamella {with culatello di zibello ~ add \$7}	14
erbazzone ~ savoury pie of braised stinging nettles, green garlic, wild ramps and ricotta fondue {with italian black truffles ~ add \$12}	12

dal pascolo ~ from the pasture

culatello di zibello dop ~ 35g thinly sliced prized cured culatello from emilia romagna, aged 12 months, served with warm bread	22
suppli ~ fried roman arancino of risotto, black trumpet mushrooms, tomato, beef, chicken giblets, pecorino romano and mozzarella (1pc)	6
tortello in brodo ~ fresh pasta filled with mortadella, pork loin, prosciutto and parmigiano reggiano in aromatic hen broth (1pc)	11
tagliatelle alla bolognese ~ fresh hand cut pasta in a classic beef ragu with stirring creamery butter and parmigiano reggiano	13
coniglio alla romana ~ roasted leg of rabbit with black olives cooked in a traditional roman sauce of rosemary, anchovy and sage	16

dal casaro ~ from the cheese maker

mozzarella affumicata ~ 30g pasteurized fresh cow's milk cheese from lazio, served with orange marmellata	11
caciotta d'urbino ~ 30g pasteurized sheep and cow's milk cheese, aged 1 month from marche, served with spruce preserved in honey	10
parmigiano reggiano riserva dop ~ 30g unpasteurized cow's milk cheese, aged 8 years from emilia romagna, served with bartlett pear	21
pecorino fogli noci ~ 30g unpasteurized sheep's milk cheese aged 2 months in walnut leaves, from marche, served with apple mostarda	13

dal pasticciere ~ from the pastry chef

la chiara ~ abruzzese sponge cake, vanilla cream, valrhona chocolate, espresso gelato	9
torta di riso ~ tuscan risotto cake with vanilla custard and warm cream of anise	9
brustegna ~ marchigiano rhubarb and hazelnut tart with ontario rhubarb sorbet	9