

# IL COVO

## “Valentine’s Day Menu”

### ~Amuse bouche~

#### ~Carpaccio di Trota~

raw b.c. steelhead trout, celery,  
chili vinegar, roe, buffalo berries

#### ~Insalata di Radicchio~

salad of castelfranco lettuce and abate pear  
dressed in homemade  
walnut milk with grated cinnamon

#### ~Tramezzino Fritto ~

fried shrimp and scallop sandwich, chives,  
smoked lemon mayonnaise,  
acadian caviar

#### ~Risotto alla Pescatora~

carnaroli rice, preserved tomato,  
clams, calamari, scallops,  
mussels, ocean fish

#### ~Casunzei~

fresh pasta filled with red wine braised elk,  
celery, carrot, soft polenta, barricato al pepe,  
pregiato truffle from umbria

#### ~Agnello alla Griglia~

grilled and smoked opal valley lamb chop,  
braised navy beans, savory oil

#### ~Sgroppino alla Pera~

barlett pear sorbet, spuma di prosecco

#### ~Tiramisu’~

espresso soaked lady finger cake,  
vanilla vermouth, mascarpone zabaglione

#### ~Love Potion~