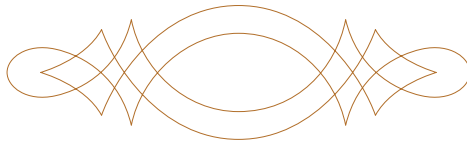
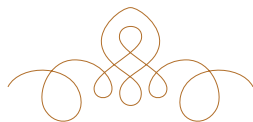


il COVO
bar





COCKTAIL



*NOSSOS BARTENDERS TAMBÉM SÃO EXPERTS
EM COQUETELARIA CLÁSSICA...PERGUNTE A ELES!





BITTER GIUSEPPE

Cynar, Vermouth Rosso,
Limão Siciliano, Bitter de Laranja

43

DRY MARTINI

Gin, Dry Vermouth, Azeitona

43

HA
Vir
Mi

SGROPPINO

Gin, Sorbet de Limão, Saint Germain,
Prosecco, Manjeriçã

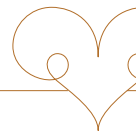
39

HAVE A CIGAR

Vinho Madeira, Laphroaig,
Mix de Limões, Xarope de Charuto

48





MARGARITA IL COVO

48

Tequila Blanco, Triple Sec, Agave, Limão,
Jerez Oloroso › **clarificado com leite*

BAMBOO

39

Jerez Fino, Dry Vermouth, Orange Bitters

CARDINOLIO

48

Gin, Campari, Dry Vermouth, Azeite

RON WOOD

46

Rum Envelhecido, Vinho Madeira, Dry Vermouth





HANKY PANKY

46

Gin, Vermouth Rosso,
Fernet Branca, Bitter de Laranja

OLD HICKORY COCKTAIL

48

Dry Vermouth, Vermouth Rosso,
Peychaud's, Bitter de Laranja

NEGRONI

40

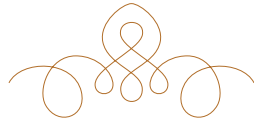
Gin, Campari, Vermouth Rosso

NEGRONI BARRICADO

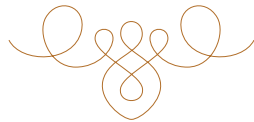
45

Negroni com 18 dias de Carvalho





SPUNTINI





PANE, POLPO E PARMA

Brioche com polvo grelhado,
chips de Parma e geleia de alho negro

32



TEMPURA DI PORTOBELLO

Cogumelos crocantes com molho cítrico trufado

29

BOLOVO DI QUAGLIE AL TARTUFO

Nossa versão do clássico dos botecos com ovo
de codorna e lâminas de trufa negra — 3 unidades

37

DENVER STEAK CON SALSA VERDE

Fatias nobres de Angus com a clássica salsa piemontesa

47

SELEZIONE DI FORMAGGI

Três queijos de produtores artesanais
brasileiros com geleias e meles

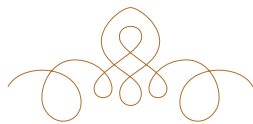
59

AFFETTATI MISTI

Seleção de embutidos artesanais com pães e torradas

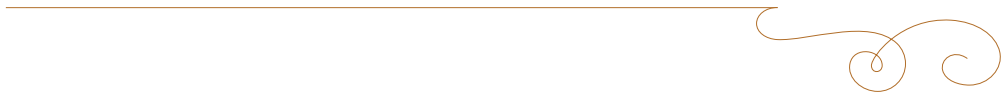
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VINO





CHAMPAGNE

Louis Roederer Brut Premier	970,00
Louis Roederer Philippe Starck	1.900,00

SPUMANTE

Franciacorta Brut Castelveder * Lombardia	520,00
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BIANCHI

Pinot Grigio Baglio di Stefano * Sicilia * 2020	145,00
Roero Arneis DOCG Maccagno * Piemonte * 2018	244,00

ROSATO

Scavigna DOC Odoardi * Calábria * 2015	219,00
Del Borro Salvatore Ferragamo * Toscana * 2019	329,00

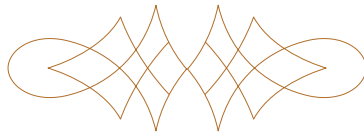




ROSSI

Chianti DOCG Sticciano * Toscana * 2015	239,00
Quattro Quarti Nero D'avola * Sicilia * Apassimento	155,00
Ripasso DOC Monte Faustino * Veneto * 2013	489,00
Barbaresco Come un Solo * Piemonte * 2009	459,00
Barolo Aldo Clerico * Piemonte * 2016	720,00
Brunello di Montalcino Lazzeretti * Toscana * 2013	830,00
Amarone Masi Costasera * Veneto * 2015	920,00

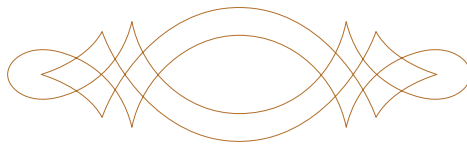




**AMERICAN
EXPRESS**

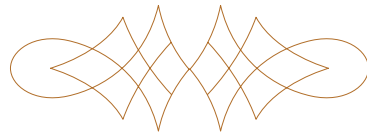


VISA

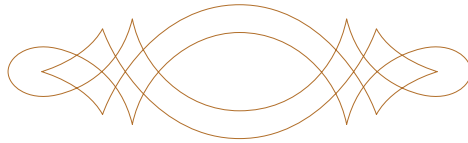


Serviço 13%





il COVO
bar



GRAZIE MILLE . GRAZIE TANTO . GRAZIE DI TUTTO

