



MONTENAPOLEONE
1817

*Dal 1817 Cova, la prestigiosa Pasticceria di via Montenapoleone,
offre alla propria clientela prodotti accuratamente selezionati per la qualità
degli ingredienti e la raffinatezza del gusto.*

*Since 1817 Cova, the most prestigious Café located in Montenapoleone,
offers top quality refined and selected products
to its demanding clients.*

COVA SIGNATURE BREAKFAST

COVA MILANO

Freshly pressed orange juice **\$90**
Two selection of home baked muffin/ croissant/ danish
Coffee or Tea

V

BIOLIGHT & DETOX

Freshly pressed carrot, celery, lemon & ginger juice **\$130**
Fresh fruit salad served with low fat yoghurt
Carrot muffin
Coffee or Tea

COVA SIGNATURE BREAKFAST

OTHER PLATED BREAKFAST

- V BIANCO D'UOVO CON ERBE E VERDURE** **\$90**
Egg white served with zucchini, tomato & asparagus
Coffee or Tea
- V FRITTATA CON POMODORO E MOZZARELLA** **\$95**
Egg frittata with tomato, mozzarella, basil
White toast
Coffee or Tea
- UOVO ALL' OCCHIO DI BUE** **\$95**
Baked farm egg, pancetta, cherry tomato on casserole
White toast
Coffee or Tea
- SALMONE AFFUMICATO CON UOVA STRAPAZZATE** **\$105**
Smoked salmon roulade, scrambled egg, sturgeon caviar
White toast
Coffee or Tea

GLI ANTIPASTI E LE INSALATE

APPETIZERS & SALADS

PROSCIUTTO DI SAN DANIELE E PESCA AL VINO ROSSO <i>Fresh hand-sliced San Daniele prosciutto with red wine poached peach</i>	\$120
V INSALATA DI RUCOLA, PARMIGIANO E POMODORINI <i>Rocket salad, parmesan flakes, cherry tomato</i>	\$120
INSALATA ROMANA <i>Tiberius Salad with Cetara anchovies</i>	\$140
C BURRATA E POMODORI MISTI <i>Burrata mozzarella, heirloom tomato, watermelon, vanilla oil</i>	\$155
SALMONE MARINATO AL SUCCO DI RAVANELLI ROSSI <i>Cured salmon with red beet, horseradish mayonnaise, fennel salad, fried piadina bread</i>	\$140
C INSALATA NIZZARDA <i>Fresh tuna & ventresca tuna belly in olive oil, boiled quail egg, tomato, corn, mixed green, lemon dressing</i>	\$170
FRITTO MISTO <i>Deep fried assorted seafood with classic condiment</i>	\$150

LE ZUPPE

SOUP

V MINISTRONE <i>Seasonal vegetables soup with basil</i>	\$90
C CONSOMMÉ CON POMODORINI E GRANCHIO <i>Cherry tomato consommé with crab polpettine</i>	\$120
CREMA D'ARAGOSTA <i>Homemade lobster bisque</i>	\$110

I NOSTRI PANI

SANDWICHES

V PANINO ALLA PARMIGIANA <i>Homemade panino with eggplant parmigiana, served with cherry tomato & asparagus salad</i>	\$120
THE CLUB <i>Toasted loaf club sandwich served with hand-cut fries</i>	\$155
C PANINO NAPOLETANO CON ARAGOSTA <i>Homemade panino with sautéed lobster, butter & herb, romaine lettuce, served with lobster mokaccino</i>	\$235
PANINO SALTIMBOCCA CON PROSCIUTTO E MOZZARELLA <i>Homemade panino with prosciutto, buffalo mozzarella, cherry tomato, served with radish & asparagus salad</i>	\$130
PANE CASARECCIO CON MINUTA DI MANZO, RUCOLA E MAIONESE <i>Toasted sliced bread with grilled beef striploin, rocket salad, caramelized onion, served with hand-cut fries</i>	\$180

LE PASTE DEL COVA

COVA SIGNATURE PASTA

SPAGHETTI ALLA CARBONARA <i>Spaghetti with guanciale speck, egg yolk, parmesan cheese</i>	\$145
C TAGLIOLINI CON GAMBERI ROSSI <i>Tagliolini with Sicilian red shrimps</i>	\$260
V LASAGNA VEGETARIANA <i>Handmade lasagna with seasonal vegetables, béchamel, parmesan</i>	\$165
TAGLIATELLE AL RAGÙ <i>Original recipe, Handmade tagliatelle with meat ragout</i>	\$155
C LINGUINE CON CAPASANTE A.O.P. <i>Linguine with giant sea scallop, roasted garlic, fresh chili, olive oil</i>	\$290
V RISOTTO ALLA MILANESE <i>Acquarello risotto with saffron</i>	\$180

IL SECONDI

MAINS

POLLETTO AL FORNO CON PEPERONATA <i>Whole spring chicken, capsicum ratatouille, roasted potato</i>	\$230
C MERLUZZO ALL'ACQUA PAZZA <i>Baked cod fillet, mixed seafood, cherry tomato & white wine sauce</i>	\$250
CONTROFILETTO DI MANZO CON FUNGHI PORCINI <i>Chargrilled black Angus oynx with porcini mushroom, asparagus, truffle corn</i>	\$380
C LA VERA COTOLETTA ALLA MILANESE <i>Milanese styled veal cutlet, fried potato, mixed vegetables</i>	\$330

DOLCI TENTAZIONI

TREAT CORNER

C COPPA COVA <i>Pastry cream, mixed wild berries, whipped cream, pistachio granola</i>	\$90
TIRAMISÙ <i>Our classic tiramisu</i>	\$90
LA TORTA <i>Selection of cake slice</i>	\$90
C CANNOLI D'ANANAS AL CIOCCOLATO <i>Pineapple cannoli stuffed with white chocolate mousse, mixed berries, passion fruit sauce</i>	\$110
AFFOGATO AL CAFFÈ <i>Crema gelato, espresso, whipped cream</i>	\$90
MILLE FOGLIE AL MANGO E PANNA <i>Mango napoleon, cream, banana gelato</i>	\$90
COPPA S. ANDREA <i>Crema gelato, strawberry, whipped cream</i>	\$90

Cake-cutting fee - \$350 per cake (Cova cake excluded)

(C) Chef's Special

Subject to 10% service charge



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