

COVA SIGNATURE

 RISOTTO ALLA MILANESE *11	7,900
Creamed saffron risotto, San Massimo selected Carnaroli rice with Parmigiano Reggiano DOP fondue	
 LA VERA COTOLETTA ALLA MILANESE *1,9,11	17,500
Milanese authentic veal cutlet from Austria with rocket salad and tomatoes	
 PARMIGIANA *1,11	6,950
Oven baked aubergine and tomato gratin, Parmigiano Reggiano pesto	

ANTIPASTI

INSALATA CAPRESE CON MOZZARELLA DI BUFALA CAMPANA *3,11	6,800
Tomatoes from Szentes region, green herb dressing, mozzarella di bufala DOP	
 PROSCIUTTO DI PARMA E MELONE	8,200
Parma ham PDO, melon from Heves region, lemon zest	
VITELLO TONNATO *2,4,9,11,12	8,500
Sliced veal filet with tuna sauce, caper berry, lemon	
ARANCINI AL RAGOUT DI MANZO *1,2,3,9,11	6,900
Carnaroli rice & beef ragout tomato balls, Parmigiano Reggiano, basil aioli, mozzarella	
GAMBERONI ROSSI IN SALSA DI GAZPACHO *1,3,4,8,11,13	8,400
Marinated red prawns in gazpacho sauce, butter milk, roasted pistachio and bread crumble	
POLPETTE DI SARDE ALLA SICILIANA *1,4,7,9,11	7,900
Hand-cut sardine balls, toasted peanuts, fresh basil, mint, tomato sauce	

HEALTHY

ZUPPA DI POMODORO CON STRACCIATELLA *11,13	4,600
Chilled tomato soup, sourdough bread, basil pesto, stracciatella	
 COVA CAESAR SALAD *1,4,9,11,12,13	8,500
Romaine lettuce, free-range chicken breast, crispy bacon, shaved Parmigiano Reggiano, aioli sauce, cherry tomatoes, bread croutons	
 INSALATA "VIVALDI" *4,9	9,800
Steamed vegetables, boiled eggs, tuna, tomatoes, green olives, anchovies, green beans from Csengele, green vegetables, lemon vinaigrette	
 INSALATA VERDE COVA *13	5,500
Grilled and pickled artichokes, mixed green salad, zucchini, cherry tomatoes, balsamic dressing	
CAPONATA SICILIANA *2,3,7	6,500
Eggplant, pine nuts, celery, olives, capers, onion, basil, tomatoes, bittersweet vinaigrette	

 Locally sourced and Sustainable

 Cova Signature Items

Allergens: 1. Gluten, 2. Celery, 3. Tree Nuts, 4. Fish, 5. Soy, 6. Sesame 7. Peanuts, 8. Crustaceans, 9. Eggs, 10. Molluscs, 11. Milk 12. Mustard, 13. Sulphites, 14. Lupin

All prices are in Hungarian Forint inclusive of VAT, a 15% service charge will be added to the total.
If you have any intolerance, dietary requirement or allergy, please notify your server.

PASTE E RISOTTI

All pasta is freshly handmade in-house. Gluten-free pasta and risotto options are available upon request.

	TAGLIOLINI ALL'ASTICE *1,2,3,4,8,9,11,13 Lobster tail, cherry tomatoes, bisque sauce, Sicilian almonds	18,500
	RAVIOLI DI RICOTTA AL TARTUFO *1,9,11 Ravioli pasta filled with ricotta and black truffle, Parmigiano Reggiano, butter emulsion, shaved black truffle	13,500
	CASARECCE CON RAGÙ DI MANZO *1,2,3,9,11 Casarecce pasta, slow-cooked beef ragout from Pásztó	8,200
	SPAGHETTI ALLA CARBONARA *1,9,11 Guanciale, egg yolk, pecorino romano cheese	7,900
	PACCHERI ALLA NORMA *1,11 Paccheri with fried eggplant and tomato sauce, parmigiano	7,200
	SPAGHETTI QUADRATI CACIO E PEPE *1,11 Pecorino romano cheese, Sarawak pepper	6,800
	SPAGHETTI ALLA SORRENTINA CON GAMBERI *1,4,8,11 Shrimps, cherry tomatoes, parsley and lemon gremolata	12,900

SECONDI

	OSSOBUCO MILANESE CON GREMOLADA *1,2,11 Oven braised veal shank, mirepoix vegetables, potato purée, parsley, lemon	14,000
	BISTECCA DI BLACK ANGUS *11,13 Black Angus sirloin steak from Pásztó (200g), pan sautéed market vegetables, thyme, beef jus with Barolo wine	27,500
	FILETTO DI BRANZINO AL FORNO *4,11 Pan-seared Adriatic seabass filet, couscous salad, mixed salad	16,500
	GAMBERONI AL BURRO E TIMO IN CREMA DI CAVOLFIORRE *8,11 Prawns, smoked cauliflower cream, seasonal market vegetables	13,500

UN DOLCE FINALE

	TIRAMISÙ - RICETTA 1817 *1,9,11 Mascarpone cream, savoiardi biscuits, Cova coffee, cocoa powder	5,500
	COPPA COVA *9,11 Pastry cream, wild berries, strawberries, whipped cream, pistachio grains	5,500
	FETTA DI PANETTONE / Slice of Panettone *1,9,11 The iconic Milan symbol with ice-cream with assorted creams	3,200 +950 +950
	MILLEFOGLIE COVA *1,9,11 Caramelized puff pastry, chantilly cream, forest berries	4,800
	MONOPORTION OF THE DAY *1,3,9,11	3,900
	GELATIE E SORBETTI - PALLINA *9,11 for gelatie only Served with Lingue di gatto *1,9,11 with whipped cream *11	950 +450



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