

COVINA

BAR • RESTAURANT • CAFE

SHARE

COVINA HUMMUS 16

WARM SPROUTED CHICKPEAS, PROVENÇAL OLIVE OIL, CUMIN, SEASONAL CRUDITE

SALMON TARTARE* 15

BLACK OLIVE OIL

CHARRED BROCCOLINI 12

TONNATO SAUCE

CURRIED CAULIFLOWER 15

PEAS, CURRY LEAF TADKA, CILANTRO MINT CHUTNEY, CHARRED GARLIC YOGURT

SPRING ASPARAGUS "CACIO E PEPE" 12

SHAVED ASPARAGUS, BLACK PEPPER, PECORINO

FRESH SARDINES 12

PICKLED, ROASTED RED PEPPERS, FENNEL

WOOD GRILLED GULF SHRIMP 18

RED FLINT FLORIANI POLENTA, SMOKED OAXACAN PASILLA CHILE SAUCE, CILANTRO

HUNGARIAN FRY BREAD 16

SMOKED SALMON, KEFIR RANCH, FRESH HERBS

CHICKEN LIVER & FOIE GRAS MOUSSE 18

PICKED & FRESH RADISH, CHICKEN CRACKLIN'S

HOMEMADE FENNEL PORK SAUSAGE 14

SALSA VERDE

MEATBALLS 15

PORK, VEAL, BEEF, SAN MARZANO SUGO, PARMESAN

GREENS

MIXED GREEN SALAD 14

SEASONAL LETTUCES, CREAMY SHALLOT LA TUR DRESSING

CAESAR COVINA 16

WHOLE ROMAINE HEART LEAVES, CAESAR DRESSING, ANCHOVY

WOOD GRILLED CHOPPED CHICKEN SALAD 18

CHOPPED SEASONAL MIXED GREENS, AVOCADO, BUTTERMILK BLUE CHEESE, GREEN & RED ONION, NEUSKE'S SMOKED BACON, TOMATO, COVINA HOUSE DRESSING

HANDMADE PASTA

MANDILLI 24

FOLDED PASTA SHEET, BASIL ALMOND PESTO, HOUSEMADE RICOTTA, SAN MARZANO SUGO

HOUSE MILLED FARRO FARFALLE 21

BRAISED GREENS, GARLIC, PINE NUTS, PARMESAN

BUCATINI 22

GUANCIALE, PECORINO, CRUSHED RED PEPPER, SAN MARZANO SUGO

SIDES

CHARRED BROCCOLINI 10

HOUSEMADE KEFIR BUTTER

BRAISED GREENS 10

GARLIC, EXTRA VIRGIN OLIVE OIL

MARBLE POTATOES 10

SMASHED & SMOKED, CHARRED SPRING GARLIC AIOLI

PARKER HOUSE ROLLS 6

WARM & FRESH BAKED, SPICY HONEY BUTTER

PIZZA

MARINARA 16

FRESH GARLIC, ORGANIC SICILIAN OREGANO, TOMATO

MARGHERITA 19

HOUSE FIOR DE LATTE, MOZZARELLA, TOMATO, BASIL

PEPPERONI & SOPPRESSATA 21

HOUSE FIOR DE LATTE, MOZZARELLA, TOMATO

HOUSEMADE SALSICIA 21

ROASTED RED PEPPERS, HOUSE FIOR DE LATTE, MOZZARELLA, TOMATO

FUNGHI 21

ROBIOLA, PROVOLONE BECHAMEL, WHITE TRUFFLE OIL, CHIVES

FONTINA & BRUSSEL SPROUT 18

MASCARPONE & FONTINA BECHAMEL, PEAR
ADD EGG +2

PROSCIUTTO & ARUGULA 22

MOZZARELLA, TOMATO

MAINS

HERB ROASTED CHICKEN

HALF 24 | WHOLE 48

WHOLE DAILY FISH (SERVED BONE-IN) 34

WHITE ROOT PUREE, CELERY SALSA VERDE

WOOD GRILLED SALMON 28

MEYER LEMON BEURRE BLANC, TARRAGON OIL

WOOD GRILLED LAMB KOFTE SKEWER 26

CHARRED GARLIC YOGURT, ONION, PARSLEY, SUMAC

WOOD GRILLED PRIME BONE-IN "TOMAHAWK" RIBEYE 32 OZ (PLEASE ALLOW FOR 30+ MINUTES) 68

PORCINI KOMBU DASHI AU JUS

COVINA BURGER 21

WAGYU CHUCK FLAP & GROUND CHUCK, AMERICAN CHEESE, DASHI PICKLES, SPECIAL SAUCE, FRIES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

127 E 27TH STREET, NEW YORK, NY 10016

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DESSERTS

CHOCOLATE BUDINO 12

COCOA NIB CRUMBLE AND COFFEE CREAM

CARDAMOM BRIOCHE DOUGHNUTS 12

MEYER LEMON CURD AND COCONUT-PISTACHIO DUKKA

WARM MEDJOOOL DATE CAKE 12

EARL GREY ICE CREAM, CARAMEL, AND ROASTED PEAR

ICE CREAM & SORBET 2 (PER SCOOP)

DAILY FLAVORS

**CHEESE ASSORTMENT WITH
HOMEMADE ACCOMPANIMENTS 18**

CURATED BY MURRAY'S CHEESE

COFFEE & TEA

ESPRESSO 3

COFFEE 3

AMERICANO 3

MACCHIATO 3.5

CAPPUCINO 4

LATTE 4.5

TEA 4



127 E 27TH STREET, NEW YORK, NY 10016



SIPPING SPIRITS

AMARO MELETTI 11

CYAR 11

CARDAMARO 12

RAMAZOTTI 11

AMARO MONTENEGRO 11

AMARO SIBILIA 11

BIGALLET CHINA-CHINA 12

BARTOLO NARDINI BASSANO AMARO 12

AMARO DI ANGOSTURA 12

CARDAMARO 12

ZWACK 12

VARNELLI AMARO DELL'ERBORISTA 12

BÄSKA SNAPS MED MALÖRT 11

FERNET BRANCA 11

CONTRATTO FERNET 12

FERNET-VALLET 12

LEATHERBEE FERNET 12

