



MONTENAPOLEONE
1817

Delivery

#CovaAtHome Catalogue

May 2020



#COVAATHOME

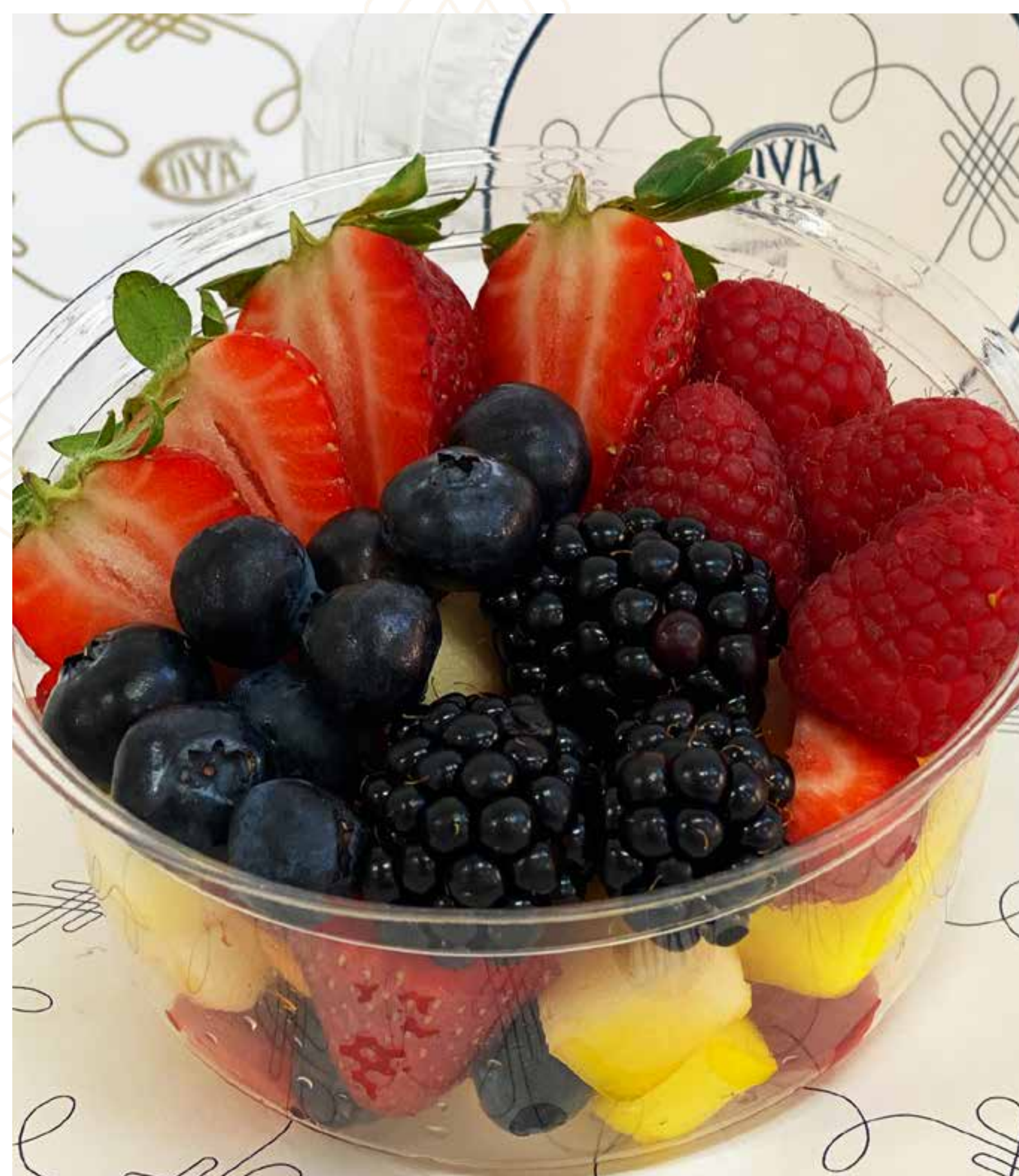
We missed you, we miss you and maybe you miss us too... This is where our **#Covaathome** service was born. Even if we are distant, the commitment and dedication of our Chefs is always at your service.

In compliance with the provisions in force, Cova delivers your favorite sweet and savoury treats directly to your home. Ordering is easy, browse our catalog and contact us by email at **info@covamilano.com** or via Whatsapp at **+393703627923**.

Delivery and payment methods:

Provide us with your data, including address, email and telephone number. For delivery, the minimum order is € 18,00 and free in the city of Milan for orders over € 50,00.

Payment will be made at the time of order confirmation by credit card or bank transfer to guarantee “contactless” delivery.



#CovaAtHome

All Day Menu

Orders should be placed before 18:00 on the day before the desired delivery

Our Soft Bread Roll

Prepared with our bread



Soft Bread Roll - Box with 2 pieces of your choice

Ham - € 5,00 each

Allergens: Wheat, Milk, Egg.

Parma ham D.O.P. 24 Mesi - € 5,00 each

Allergens: Wheat, Milk, Egg.

Loch Fyne Scottish smoked salmon - € 7,00 each

Allergens: Wheat, Milk, Egg, Salmon, Butter.

Our Sandwiches

Prepared with our bread



Sandwiches - Box with 2 pieces of your choice

Tuna mousse, lettuce, tomato, mayonnaise, white bread - € 5,50 each

Allergens: Wheat, Milk, Egg, Tuna.

Chicken, avocado, mayonnaise, wheat bread - € 7,00 each

Allergens: Wheat, Milk, Egg.

Loch Fyne scottish smoked salmon, lettuce, tomato,
mayonnaise, wheat bread - € 7,00 each

Allergens: Wheat, Milk, Egg, Salmon.

Our Pie



Pie with ham, cheese and asparagus

For 4 people, ø 18cm, already cut into 4 slices - € 24,00

For 6 people, ø 20cm, already cut into 6 slices - € 46,00

Allergens: Wheat, Milk, Butter, Egg.



Our Salads



Beethoven

Carrots, celery, cherry tomato, radish, corn, peppers, white beans, lettuce - € 20,00

Allergens: Celery.

Our Salads



Puccini

Prawns, crab meat, avocado, lettuce, cocktail sauce - € 20,00

Allergens: Prawns, Crab, Egg.



Our Salads



Bach

Roasted chicken breast, carrots, celery,
cherry tomatoes, mixed greens - € 20,00

Allergens: Celery.

Our Salads



Venere rice salad

Venere rice, chickpeas, julienne of peppers, carrots and fennel, mango, raspberries, avocado, lime dressing and Tabasco - € 18,00



Our Cous Cous



Vegan Cous cous

Peppers, aubergines, fennel, carrots, leek, zucchini, curry- € 13,00

* Allergens: Wheat, Mustard, Celery.



Prawns Cous cous

Prawns, peppers, aubergines, fennel, carrots, leek, zucchini, curry - € 18,00

* Allergens: Wheat, Mustard, Celery, Prawns.



PASTICCERIA COVA

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Cova Burger

prepared with our bread



Our Burger

Cheddar, bacon, lettuce, tomato. French fries - € 22,00

* Allergens: Wheat, Milk, Egg, Sesame, Lactic Ferments, Peanuts.



Our Spoon Desserts



Coppa Cova

Custard, strawberries, berries, whipped cream, pistachio granola - € 10,00

* Allergens: Milk, Cream, Egg, Wheat, Pistachios, Soybeans.



Tiramisù 1817

Mascarpone cream, lady finger cookies, our coffee, cocoa powder, chocolate chips - € 10,00

* Allergens: Milk, Cream, Egg, Wheat.



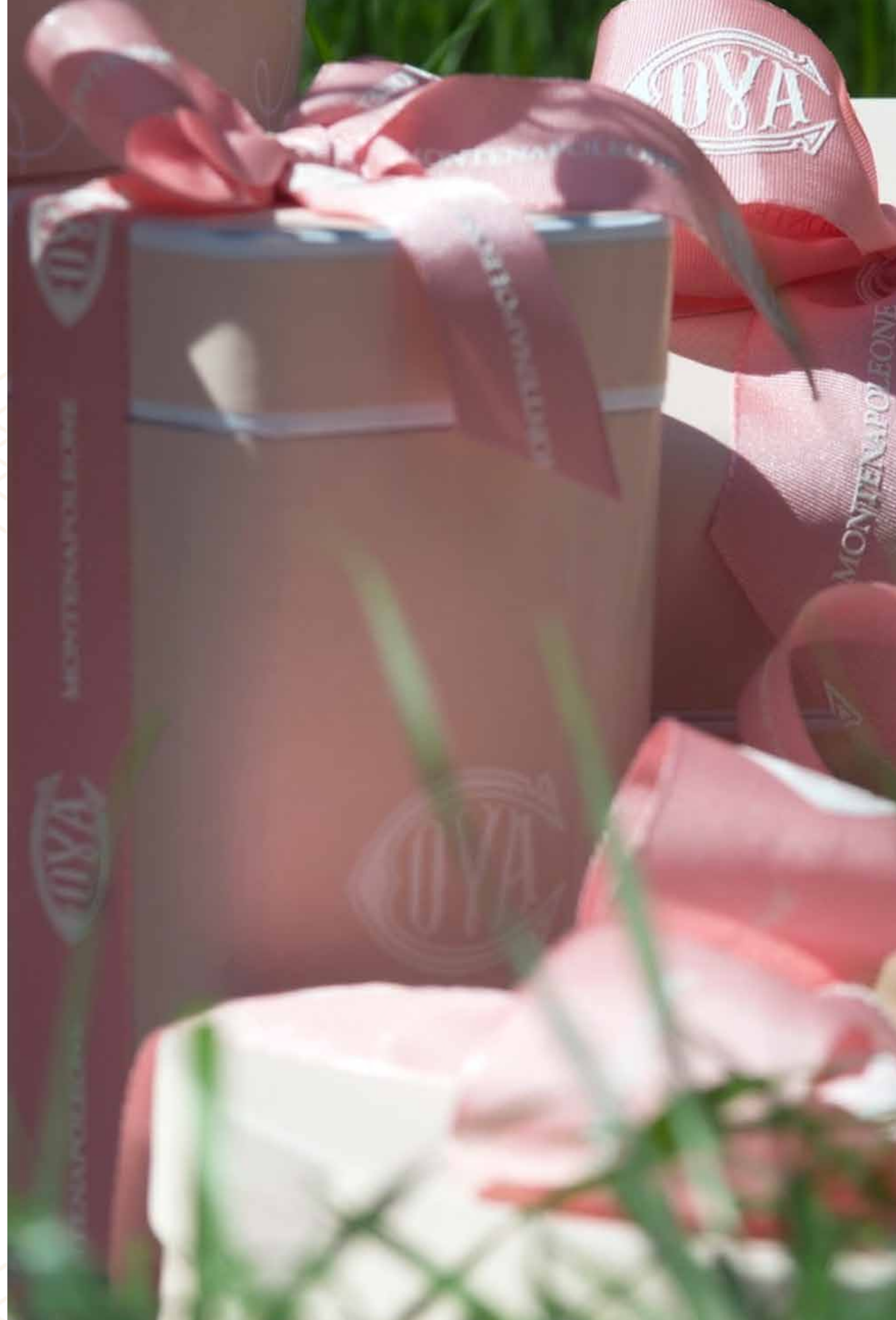
Fruit Salad



Fresh fruit salad with wild berries

€ 8,00





#CovaAtHome
Regular items

May 2020

From our oven



Dolce Amor

A classic from our oven. A delicate and soft dessert for breakfast, impeccable for afternoon tea. Made from the encounter of three flours, corn, wheat, almonds and other precious ingredients.

gr. 400 - € 15,00



Chocolate Plumcake

Another dessert from the great Cova recipe book. Strictly kneaded by hand with simple but selected ingredients. Perfect for breakfast or to accompany afternoon tea.

gr. 400 - € 15,00



Jam Tart

Crumbly shortcrust pastry enriched with apricot or raspberry jam.

for 2/3 people, ø 14cm - € 12,00
for 6 people, ø 20cm - € 20,00

Our Small Pastries

Cream



Chocolate



Pistachio



Bigné - 6 pieces (also assorted)

A selection of Bigné with cream, chocolate or pistachio.

pcs. 6 - € 9,00



Assorted Bigné - 11 pieces

A selection of assorted Bigné with cream, chocolate and pistachio.

pcs. 11 - € 16,50

Our Small Pastries



Cannoncini - 12 pieces

Our cannoncini with custard.

€ 18,00



Assorted Tarts - 12 pieces

A selection of 12 tarts with berries.

€ 24,00

Our Cakes



Aurora

Soft sponge cake generously filled with cream and chocolate.

for 2/3 people, ø 12cm - € 16,00
for 4/5 people, ø 16cm - € 30,00
for 6/8 people, ø 20cm - € 56,00



Chocolate Mousse with Pistachio

An excellence of our production, bitter chocolate mousse, on a thin shortbread biscuit.

for 3 people, ø 12cm - € 25,00
for 4/5 people, ø 14cm - € 40,00
for 6/7 people, ø 18cm - € 60,00



Tiramisù Mousse

A delicate mascarpone cream meets the soft ladyfingers dipped in our coffee blend.

for 3 people, ø 12cm - € 20,00
for 4/5 people, ø 14cm - € 28,00
for 6/8 people, ø 18cm - € 48,00



Cova Sacher

Our recipe since 1817, a rich cocoa and almond mixture expertly filled with chocolate and a thin veil of apricot jam.

for 2/3 people, ø 12cm - € 20,00
for 4/5 people, ø 14cm - € 35,00
for 6/7 people, ø 18cm - € 60,00

Our Cakes



Dolcefrutto

Soft sponge cake filled with custard generously covered with berries.

for 4/5 people, ø 16cm - € 65,00
for 8 people, ø 20cm - € 80,00



Cova Cheesecake 1817

A thin shortbread biscuit, cream cheese, raspberry jelly and a delicate glaze to cover one of our best sellers.

for 2/3 people, ø 12cm - € 25,00
for 4/5 people, ø 14cm - € 36,00
for 6/7 people, ø 18cm - € 60,00

Traditional Cova Panettone



Traditional Cova Panettone - in heritage wrapping

Carefully wrapped by hand, the Cova Panettone takes 3 days of scrupulous processing and slow rising. Always the star of the tables and festive occasions, it is no longer just the Christmas cake par excellence, but also a delight to be enjoyed throughout the year.

g. 500 - € 19,50

Gianduiotti - Best seller



Bussolotto box with gianduiotti

The best-selling collection of boxes is dressed in soft spring colors, offering small gianduia chocolates, characterized by a delicate chocolate paste that meets the best hazelnuts in a perfect harmony of flavors.

g. 250 - € 26,00



Bauletto box with gianduiotti

The best-selling collection of boxes is dressed in spring, offering small gianduia chocolates, characterized by a delicate chocolate paste that meets the best hazelnuts in a perfect harmony of flavors.

gr. 500 - € 57,00

Confezioni



Box with truffles

Our iconic gift box with a selection of truffles, characterized by unique flavors and soft fillings. These precious gift boxes are available in pink, yellow and green.

gr. 200 - € 26,00



Box with fruit jellies

Irresistible flavors contained in our iconic gift box and a selection of assorted fruit jellies with fresh summer flavors, made from pressed fruit juices.

gr. 230 - € 20,00

GIFT SET



Cova Sacher & “Covino” Pinot Nero Extra Dry Rosé

The perfect combination that combines the delicacy of our Sacher with a choice of selected bubbles.

Cova Sacher, ø 14cm, for 4/5 people &
bottle - € 58,00



Aurora & “Covino” Pinot Nero Brut

The perfect combination that combines the delicacy of the Aurora cake to a choice of selected bubbles.

Aurora, ø 14cm, for 4/5 people &
bottle - € 52,00

GIFT SET



Jam tart and box with truffles

A delicious tribute that combines the delicacy of our artisan tart enriched with apricot or raspberry jam, an elegant transparent gift box with a selection of chocolate truffles with unique flavors.

Tart, ø 20cm, approx. gr.500 and box with truffles - € 42,00

GIFT SET



Dolce Amor and box with assorted truffles

A delicious gift that combines a classic from our oven with our iconic transparent gift box with a selection of truffles with unique flavors.

Dolce Amor ca. gr. 400 and transparent box with assorted truffles gr. 200 - € 38,00



Dolce Amor and box with assorted fruit jellies

A delicious gift that combines a classic from our oven with an elegant package, a selection of assorted fruit jellies with fresh summer flavors, made from fruit juices.

Dolce Amor ca. gr. 400 and box with fruit jellies gr. 230 - € 32,00



Chocolate plumcake and box with assorted fruit jellies

From the large Cova recipe book, a dessert with simple but highly selected ingredients combined with an elegant package of a selection of assorted fruit jellies with fresh summer flavors, based on fruit juices.

Chocolate plumcake ca. gr. 400 and box with fruit jellies gr. 230 - € 32,00



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