

## **RISTORANTE CORIA**

Coria Restaurant opened its doors in 2008,  
on the initiative of the Chefs, Domenico Colonna and Francesco Patti.

“We have always given top priority to the choice of our raw materials in our day to day work. The ingredients for our recipes are selected for the excellence of the quality of the product and for their Sicilian character.

Our mentor was the taste connoisseur Giuseppe Coria, with its essay on Sicilian gastronomy “Profumi di Sicilia”.

“Coria” has always been a name associated to Sicilian cuisine,  
to the gastronomic tradition and the pleasure of good food.

*Respectful of all our guests' tranquillity,  
we kindly ask all our customers to lower the ring tone of mobile phones.*

## APERITIFS

<b>Sicilian sparkling wine</b>	€ 10
<b>Franciacorta sparkling wine</b>	€ 12
<b>Champagne</b>	€ 15

## TASTING EXPERIENCES

<b>Ragione</b> (Minimum 2 people)	€ 75
<b>Effetto</b> (Minimum 2 people)	€ 90
<b>Matching wines</b>	
4 glasses	€ 30
5 glasses	€ 38
Cover (excluding tasting experiences)	€ 3.5

Please note, due to the complexity of the Tasting Menu, it is intended for the enjoyment of the whole table.  
The courses might be subjected to changes depending on the market.  
Please advise us of any dietary requirements or food intolerances

The killing of the fish is performed in accordance with Article . 3 - Annex III , Section VIII, Chapter III, Part D of the EC Regulation no . 853/2004.

## **Ragione**

“Taste is genius’ common sense.”

### **Crudo di pesce (raw fish)**

In three different preparations

### **Mixed grill, calamari and roasted octopus**

Brown stock of red shrimp and Fava Larga di Leonforte (Fava beans)

### **Salted codfish fillet “Aglia, Olio e Peperoncino” (with garlic, olive oil and chilli)**

Cardoon and mint salad

### **Hemp Tagliatelle**

Asparagus and baby calamari

### **Sottobosco (Undergrowth)**

Seasonal roots and tubers, yellow pumpkin and chestnuts

### **“Maialino nero di Sicilia” (Sicilian Black baby pig)**

Wild chicory, Annurca apple and spring onions baked in ash

### **Dessert**

We would be delighted to suggest a combination of wine by the glass for the tasting menu.

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## **Effetto**

“The best ideas do not come from reason but from lucid and visionary folly.”

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## TO START...

### **Crudo di pesce (raw fish)**

In five different preparations

€ 25

### **Red Mullet Sandwich “Alla Beccafico”**

Ginger, wood sorrel, chicory and anchovy salad

€ 22

### **Mixed grill, calamari and roasted octopus**

Brown stock of red shrimp and Fava Larga di Leonforte (Fava beans)

€ 22

### **Salted codfish fillet “Aglione, Olio e Peperoncino” (with garlic, olive oil and chilli)**

Cardoon and mint salad

€ 22

### **“Return to the origins”**

Free-range guinea fowl, onion cream, barley soup, fava beans, bulgur wheat, and locust beans

€ 20

### **“Sottobosco” (Undergrowth)**

Seasonal roots and tubers, yellow pumpkin and chestnuts

€ 20

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## FIRST COURSES

<b>Handmade Fusillone, with butter and anchovies</b> Toasted pine nut sauce	€ 20
<b>Pacchero with Mediterranean lobster</b> “Cagliata” (curd) almonds , sauté endives, capers and fried olives	€ 25
<b>Wil herbs “Bottoni” (Buttons)</b> Maiorchino cheese, beetroot and wild mustard	€ 20
<b>Spaghetti with clams</b> Slipper lobster, sea urchin roe and candied lemon	€ 25
<b>Hemp Tagliatelle</b> Asparagus and baby calamari	€ 20
<b>“An homage to my family! Domenico Colonna!”</b> Buffalo mozzarella tortello, Palazzolo Acreide sausage and ‘nduja (spreadable Italian sausage)	€ 20

*We make our own fresh pasta.*

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## SECOND COURSES

**Snapper fillet cooked in hemp oil** € 26  
Sweet potatoes, wild fennel and citrus fruit pesto

**Seared grouper** € 26  
Pistachio and braised lettuce sauce

**Pigeon breast and leg** € 25  
Sweetcorn and purple cabbage cream

**“Maialino nero di Sicilia” (Sicilian Black baby pig)** € 25  
Wild chicory, Annurca apple and spring onions baked in ash

**Beef sirloin** € 25  
Mangetouts, scorzonera (black Salsify) and shallots with pomegranate

**Lamb “Impanatigghie”** € 25  
Stuffed cutlet “alla modicana”, chickpea “cubbaita” and fried tuma cheese

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## DULCIS IN FUNDO

<b>Wild fennel and mandarin mousse</b>	€ 12
<b>Ricotta “cornucopia”</b> Warm fig cream and nougat ice-cream “Homage to Ciccio Sultano”	€ 10
<b>“Quattro Consistenze” (four textures)</b> Chocolate and pistachio	€ 12
<b>Mille feuille with vanilla cream</b> Apple and salted caramel sauce	€ 12
<b>Cheese</b> Selection of cheeses	€ 18

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