

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

Sicilian sparkling wine	€ 10
Franciacorta sparkling wine	€ 12
Champagne	€ 15

TASTING EXPERIENCES

Ragione (Minimum 2 people)	€ 75
Effetto (Minimum 2 people)	€ 90
Matching wines	
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 “Aglio, Olio e Peperoncino” (with garlic, olive oil and chilli)

Broccoli cream and “Caponata”

Tagliatelle

Turnip greens 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.

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.

Effetto

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

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

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.

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 “Aglia, Olio e Peperoncino” (with garlic, olive oil and chilli)

Broccoli cream and “Caponata”

€ 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

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.

FIRST COURSES

Handmade Fusillone, with butter and anchovies € 20
Toasted pine nut sauce

Pacchero with Mediterranean lobster € 25
“Cagliata” (curd) almonds , sauté endives, capers and olives

Wil herbs “Bottoni” (Buttons) € 20
Maiorchino cheese, beetroot and wild mustard

Spaghetti with clams € 25
Slipper lobster, sea urchin roe and candied lemon

Tagliatelle € 20
Turnip greens and baby calamari

“An homage to my family! Domenico Colonna!” € 20
Buffalo mozzarella tortello, Palazzolo Acreide sausage and ‘nduja
(spreadable Italian sausage)

We make our own fresh pasta.

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.

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

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.

DULCIS IN FUNDO

Mille feuille with vanilla cream Apple and salted caramel sauce	€ 12
“Quattro Consistenze” (four textures) Chocolate and pistachio	€ 12
Wild fennel and mandarin mousse	€ 12
Lemon Crème brule Creamy cinnamon and ginger crumble	€ 12
Ricotta “cornucopia” Warm fig cream and nougat ice-cream “Homage to Ciccio Sultano”	€ 10
Cheese Selection of cheeses	€ 18

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.