

## 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>Equilibrio</b> (Minimum 2 people)	€ 55
<b>Ragione</b> (Minimum 2 people)	€ 70
<b>Effetto</b> (Minimum 2 people)	€ 85
<b>Matching wines</b>	
3 glasses	€ 27
4 glasses	€ 36
5 glasses	€ 45
<b>Cover (excluding tasting experiences)</b>	€ 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.

## **Equilibrio**

“There is no heartfelt love than love for food.”

### **Red Mullet**

Peppers cream, vegetable pickle, balsamic vinegar

### **Homemade Fusillone, butter and anchovies**

Toasted pine nuts sauce

### **Seared grouper**

Pistachio and braised lettuce sauce

### **Ricotta “cornucopia”**

Warm fig cream and nougat ice-cream

“Homage to Ciccio Sultano”

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

Broccoli cream and caponata

### **Tagliatelle**

Tenerumi 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**

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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...

<b>Crudo di pesce (raw fish)</b> In five different preparations	€ 25
<b>Red Mullet</b> Peppers cream, vegetable pickle, balsamic vinegar	€ 22
<b>Mixed grill, calamari and roasted octopus</b> Brown stock of red shrimp and Fava Larga di Leonforte (Fava beans)	€ 22
<b>Salted codfish fillet “Aglio, Olio e Peperoncino” (with garlic, olive oil and chilli)</b> Broccoli cream and “Caponata”	€ 22
<b>“Return to the origins”</b> Free-range guinea fowl, onion cream, barley soup, fava beans, bulgur wheat, and locust beans	€ 20
<b>“Sottobosco” (Undergrowth)</b> Seasonal roots and tubers, green zucchini	€ 20

## 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  
Tenerumi and baby calamari

**Perciasacchi Linguina** € 20  
Sicilian black pig cheek, tuma persa cheese

*We make our own fresh pasta.*

## SECOND COURSES

<b>Roasted sea bass fillet</b> Sweet potatoes, wild fennel and citrus fruit pesto	€ 26
<b>Seared grouper</b> Pistachio and braised lettuce sauce	€ 26
<b>Pigeon breast and leg</b> Sweetcorn and purple cabbage cream	€ 25
<b>“Maialino nero di Sicilia” (Sicilian Black baby pig)</b> Wild chicory, Annurca apple and spring onions baked in ash	€ 25
<b>Beef sirloin</b> Mangetouts, scorzonera (black Salsify) and shallots with pomegranate	€ 25
<b>Lamb “Impanatigghie”</b> Stuffed cutlet “alla modicana”, chickpea “cubbaita” and fried tuma cheese	€ 25

## DULCIS IN FUNDO

<b>Mille feuille with vanilla cream</b> Apple and salted caramel sauce	€ 12
<b>“Quattro Consistenze” (four textures)</b> Chocolate and pistachio	€ 12
<b>Nougat Mousse</b> And maracuja	€ 12
<b>Lemon Crème brule</b> Cinnamon cream and ginger crumble	€ 10
<b>Ricotta “cornucopia”</b> Warm fig cream and nougat ice-cream “Homage to Ciccio Sultano”	€ 10
<b>Cheese</b> Selection of cheeses	€18