

## 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)	€ 75
<b>Effetto</b> (Minimum 2 people)	€ 90
<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 and Artichoke**

Marsala marinated foie gras

### **Mezzo Pacchero Pasta, Scampi Sauce**

“Cagliata” (curd) almonds, sauté endives, capers and olives

### **Roasted Sea Bass Fillet**

Sweet potatoes, wild fennel and citrus fruit pesto

### **Ricotta “cornucopia”**

Warm fig cream and nougat ice-cream

“Homage to Ciccio Sultano”

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

“Taste is genius’ common sense.”

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

In three different preparations

### **Roasted Sea “Salad”**

Potatoes, parsley and sea urchin

### **Cabbage and Cod**

Lime emulsion and “burnt” onion

### **Spaghetti Pasta and Mantis Shrimp “Juice”**

Sea urchin and candied lemon

### **“Scaccia in Crosta”**

Vegetables from our garden, Primo Sale cheese and toasted breadcrumb

### **“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	€ 26
<b>Red Mullet and Artichocke</b> Marsala marinated foie gras	€ 24
<b>Roasted Sea "Salad"</b> Potatoes, parsley and sea urchin pulp	€ 23
<b>Cabbage and Cod</b> Lime emulsion and "burnt" onion	€ 22
<b>"Return to the origins"</b> Free-range guinea fowl, onion cream, barley soup, fava beans, bulgur wheat, and locust beans	€ 20
<b>"Scaccia in Crosta"</b> Vegetables from our garden, Primo Sale cheese and toasted breadcrumb	€ 20

## FIRST COURSES

<b>Lobster Dumpling</b> Topinambur and licorice	€ 26
<b>Mezzo Pacchero Pasta, Scampi Sauce</b> “Cagliata” (curd) almonds, sauté endives, capers and olives	€ 25
<b>Pasta, Potatoes and Mussels</b> ... and “Cavoli Nostri” (with cabbage)	€ 22
<b>Spaghetti Pasta and Mantis Shrimp “Juice”</b> Sea urchin pulp and candied lemon	€ 25
<b>Wild Herbs Risotto</b> Maiorchino cheese, veal tartare and “vin brulé”	€ 22
<b>Sunday Pasta</b> Ribs of beef and pork, celeriac and prunes	€ 20
<b>Perciasacchi Linguina</b> Sicilian black pig cheek, tuma persa cheese	€ 20

*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	€ 26
<b>“Maialino nero di Sicilia” (Sicilian Black baby pig)</b> Wild chicory, Annurca apple and spring onions baked in ash	€ 26
<b>Beef sirloin</b> Mangetouts, scorzonera (black Salsify) and shallots with pomegranate	€ 26
<b>Lamb “Impanatigghie”</b> Stuffed cutlet “alla modicana”, chickpea “cubbaita” and fried tuma cheese	€ 26



## DULCIS IN FUNDO

<b>Brioche "Amara Rossa"</b> White chocolate cream and raspberries	€ 12
<b>Dark Chocolate "Crostatina"</b> Caramelized banana and Ciaculli mandarin	€ 12
<b>Almond, Raspberries and Rose Ice Cream</b>	€ 12
<b>Ricotta "cornucopia"</b> Warm fig cream and nougat ice-cream "Homage to Ciccio Sultano"	€ 12
<b>Cheese</b> Selection of cheeses	€18