

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	€ 8
Franciacorta sparkling wine	€ 10
Champagne	€ 13

TASTING EXPERIENCES

Equilibrio (Minimum 2 people)	€ 55
Ragione (Minimum 2 people)	€ 75
Effetto (Minimum 2 people)	€ 90
Matching wines	
4 glasses	€ 36
5 glasses	€ 45
6 glasses	€ 54
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.

Wines by the Glass

White Wine

Catarratto	2014	Shiarà	CastellucciMiano	€ 8
Grillo	2013	Grappoli del Grillo	De Bartoli	€ 9
Chardonnay	2016	Vigna San Francesco	Tasca D'Almerita	€ 12
Gewürztraminer	2017	Vigna Caselle	Maso Cantaghel	€ 9
Riesling Trocken	2015	Clos Mathis "Francia"	Ostertag	€ 17
Riesling Trocken	2009	Haardt "Germania"	Muller - Catoir	€ 22

Red Wine

Frappato	2016	Il Frappato	Arianna Occhipinti	€ 8
Syrah	2014	Maharis	Feudo Maccari	€ 12
Nero D'Avola	2004	NeroBufaleffj	Gulfi	€ 16
Nerello Mascalese e Nerello Cappuccio	2008	Serra della Contessa	Benanti	€ 18
Nero D'avola e altri vitigni	2006	Rosso del Conte	Tasca D'Almerita Tenimenti	€ 20
Syrah	2009	Cortona "Toscana"	D'Alessandro	€ 14
Corvina, Rondinella, Molinara, Croatina	2005	Amarone "Veneto"	Nicolis	€ 18

For the pouring of wines by the glass, we use the "Coravin" system.

Coravin System keeps the cork in place, wine continues to evolve the same way that it would in an unaccessed bottle.

It keeps wine safe from oxidation, preserving the taste profile of wine.

Equilibrio

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

Red Mullet and Artichocke

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.
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

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

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

FIRST COURSES

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

We make our own fresh pasta.

SECOND COURSES

Roasted sea bass fillet € 26
Sweet potatoes, wild fennel and citrus fruit pesto

Seared grouper € 26
Pistachio and braised lettuce sauce

Pigeon breast and leg € 26
Sweetcorn and purple cabbage cream

“Maialino nero di Sicilia” (Sicilian Black baby pig) € 26
Wild chicory, Annurca apple and spring onions baked in ash

Beef sirloin € 26
Mangetouts, scorzonera (black Salsify) and shallots with pomegranate

Lamb “Impanatigghie” € 26
Stuffed cutlet “alla modicana”, chickpea “cubbaita” and fried tuma cheese

DULCIS IN FUNDO

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