

RISTORANTE CORIA



The restaurant, Ristorante Coria, opened its doors in 2008,
by founders Domenico Colonna and Francesco Patti.

«We have always given the highest priority to
our daily work to the choice of raw materials.

The ingredients for our recipes are selected
due to the excellence of the quality of the product and their
"Sicilianity".

Our mentor, is the aesthete of taste, Giuseppe Coria,
with his treatise on Sicilian gastronomy, "Profumi di Sicilia".»

"Coria" has always been a name associated with Sicilian cuisine,
gastronomic tradition and the pleasure of good food.

*In respect of the tranquillity of all our guests,
we kindly ask our valued customers to turn down their mobile phone ringtones.*

APERITIVES

Aperitif with Sicilian bubbles	€ 6
Aperitif with Franciacorta	€ 7
Aperitif with Champagne	€ 10

TASTING TOURS

Light Lunch (2 courses, 1 dessert and a glass of wine - <i>from Thursday to Saturday</i>)	€ 35
Equilibrio (4 courses)	€ 55
Ragione (7 courses)	€ 75
Effetto (10 courses)	€ 90

WINE PAIRING BY GLASS

4 Glasses	€ 36
5 Glasses	€ 45
6 Glasses	€ 50

*The menu may vary according to market availability.
Each tasting menu, given its complexity, is intended for the whole table.
The menus cannot be divided.*

OUR RANGE BY GLASS

WHITE WINES

Catarratto	2014 Shiarà	CastellucciMiano	€9
Carricante	2017 Etna DOC	Planeta	€8
Zibibbo	2009 Zibibbo	Barraco	€12
Vermentino	2012 Belguardo	Mazzei	€8
Riesling Trocken	2014 Bacharach	Lennard	€10
Riesling Trocken	2009 Haardt "Germania"	Muller - Catoir	€22

RED WINES

Nero d'Avola, Alicante, Frappato	2008 Suber	Daino	€14
Syrah	2014 Maharis	Feudo Maccari	€12
Nero D'Avola	2004 Nerosanloré	Gulfi	€16
Frappato	2015 Mandragola	Paolo Calì	€9
Nero D'avola, Perricone	2006 Rosso del Conte	Tasca D'Almerita	€20
Syrah	2009 Cortona "Toscana"	Tenimenti D'Alessandro	€14
Corvina, Rondinella, Molinara, Croatina	2005 Amarone "Veneto"	Nicolis	€18

To mix the wines by the glass, we use the "Coravin" system, which, by preserving the bottle from oxidation, does not affect the taste profile of the wine.

EQUILIBRIO

"There is no love more sincere than the love of food."

Chargrilled turbot

Jerusalem artichokes, mussel and cherry tomato stew and *Colonnata* lard

Spaghetti pasta with "juice" shrimps

Sea urchin pulp and candied lemon

Roasted grouper

Curried chestnuts, Madonie buffalo mozzarella cheese and mushroom salad

Creamy with yogurt

Lotus and white pepper cream, candied red vanilla turnip

We will happily offer you a wine by the glass in combination with the tasting menu.

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RAGIONE

"Taste is the good sense of genius."

Raw fish

Sea water air, glasswort, oil powder and lemon gel

Red mullet with a "beccafico" biscuit

Puréed artichokes and their "reduction"

Cod cooked in soya milk

Broccoli meatball and hazelnut sauce

Parsley Pappardelle

Lamb ragout and truffle sauce

Mushroom crunch

Cream of chestnuts, parsley powder, pumpkin and wild asparagus

Black pork chop "all'Iblea"

Salted nougat, coffee and smoked provola cheese

Piña Colada

Tart, rum jelly, pineapple and coconut sorbet

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EFFETTO

"The best ideas come not from reason, but from lucid, visionary madness."

Raw fish

Sea water air, glasswort, oil powder and lemon gel

Stuffed cuttlefish, with black ink

Lemongrass and yuzu sauce

Cod cooked in soya milk

Broccoli meatball and hazelnut sauce

Shrimp plin

Lemon potatoes, shrimp reduction with pistachio sauce

Red turnip spaghetti

"*Sanapuni*", Etna black cheese and white chocolate

Mushroom crunch

Cream of chestnuts, parsley powder, pumpkin and wild asparagus

Lamb "*Impanatigghie*"

Modican stuffed ribs, "*cubbaita*" of chickpeas and fried tuma

Pigeon breast and thigh

Creamed corn and purple cabbage

Creamy white chocolate

Ground almonds and mandarin

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