

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 sparkling wines	€ 10
Aperitif with Italian sparkling wines	€ 10
Aperitif with Champagne	€ 14

Cocktail €10

Mare Nostrum

Gin Mare, Amaro Amara, lemon juice

Etna-Torino

Etna bitter, vermouth Mulassano and Chinotto

Sicilian Velvet

Gin Etneum, lime juice, Mediterranea tonic and cucumber reduction

Sicilian Spritz

Sicilian sparkling wine, tonic water, ginger and mint reduction, angostura

Virgin Cocktail €8

Squiseating Virgin Spritz

tonic water, ginger and mint reduction, angostura, lime juice

Ciùri

White bitter, lime juice, lemongrass e cucumber

Profumi di Sicilia

Gaseous, must reduction, sweetened orange and jasmine water

Cocktails made in collaboration with Enzo Verga

TASTING TOURS

Light Lunch (2 courses and 1 dessert - <i>from Tuesday to Friday, excluding holidays and pre-holidays</i>)	€ 45
Equilibrio (5 courses)	€ 75
Ragione (7 courses)	€ 85
Effetto (9 courses)	€ 110

WINE PAIRING BY GLASS

4 Glasses	€ 40
5 Glasses	€ 50
7 Glasses	€ 70

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*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.*

EQUILIBRIO

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

Mullet fillet,

sunchoke, artichoke, larded fish foie-gras, brown stock

Cannelloni pasta

with broccoli "arriminati", pine nuts sauce, red turnips

Wild Sicilian vegetables Spaghetti Chitarra

creamed with carbonara sauce, sauce fish tripe, roasted cherry tomato,
tuna bottarga

Duck breast and royale glazed with tarocco Sicilian orange,

"trunzu di Aci" kohlrabi, IGP Modica's chocolate

Sicilian cannolo

with buffalo ricotta cheese, hot fig soup and nougat icecream

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."

Fish aspic,

caviar, raw fish, celery gems, tomato salad jelly and urchin

Dolphinfish fillet

lacquered with black Sicilian bee honey, roasted pumpkin,
and spinach powder

Cuttlefish stuffed with her black,

lemongrass cream, black garlic

Creamed cod tortello pasta,

cauliflower foam, pickled shallot, smoked onion powder,
wild mint "Nepitella" oil

"Mangia e bevi" rabbit,

carrot and ginger sauce, sweet and sour vegetables

Black pork BBQ secreto,

millefeuille melty potatoes with mustard and smoked sauce

White chocolate cream,

yuzu heart, and raspberry Bavarian cream

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EFFETTO

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

Fish aspic,

caviar, raw fish, celery gems, tomato salad jelly and urchin

Mullet fillet,

sunchoke, artichoke, larded fish foie-gras, brown stock

Line-caught fish in clay and hay

with brown stock celeriac and shallot glazed

Splitted Spaghetti of ancient Sicilian wheat Perciasacchi soup,

"cosaruciaru" bean, bacon, and roast squid

Pappardelle pasta with parsley,

lamb ragù, mushroom cream, salad of citron, fennel, celery, coriander

Roasted pumpkin,

chestnut, and Ragusano Cheese' water

Stuffed lamb "impanatigghia"

with fried tuma, chickpeas and wild garlic

Pigeon with burnt aubergine cream,

pomegranate, melting leek, liver Marsala and cardoncelli mushroom

Milk mousse,

pistachio crispy, vanilla cream.

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