

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 sicilian essence.

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

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| Aperitif with Sicilian sparkling wines | € 10 |
| Aperitif with Italian sparkling wines | € 10 |
| Aperitif with Champagne | € 15 |

BEERS

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| Tarì Hell, Heels Craft Beer 75 cl | € 18 |
| Tarì Oro, Pils Craft Beer 75 cl | € 18 |

Cocktail €12

Sicilian Spritz

Tonic water, ginger beer, sicilian sparkling wine, angostura.

Etna – Marsala

Marsala Targa Florio, Etna bitter, top di tonica, sage.

Prickly Tea

Rum Bianco, Etna Gin, prickly pear liquer, sugar syrup, lime juice

Pisco Sour

Pisco Quebranta, lime juice, sugar cane syrup, drop of angostura.

Virgin Cocktail €8

Squiseating Virgin Spritz

Tonic water, ginger beer, lime juice, angostura.

Ciùri

White bitter, lime juice, mint, cucumber.

Profumi di Sicilia

Orange juice, jasmin syrup, gazosa.

TASTING MENU'

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| Light Lunch (2 courses and 1 dessert - <i>from Tuesday to Friday, excluding holidays and pre-holidays</i>) | € 50 |
| Equilibrio (5 courses) | € 80 |
| Ragione (7 courses) | € 95 |
| Effetto (9 courses) | € 115 |

WINE PAIRING

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|-----------|------|
| 4 Glasses | € 45 |
| 5 Glasses | € 55 |
| 7 Glasses | € 75 |

*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.*

WINES BY THE GLASS

White Wines

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| Benanti Contrada Cavaliere Etna Bianco DOC 2018 | €16 |
| Planeta Chardonnay Sicilia DOC 2017 | €15 |
| Ostertag Vignoble d'E Alsace AOC Gewurztraminer 2015 | €15 |
| Le Chablisienne "Le Vaulorent" Chablis 1er Cru 2017 | €17 |

Red Wines

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|--|-----|
| Daino Suber Terre Siciliane IGT 2010 | €24 |
| Tenuta di Fessina "Il Musmeci" Etna Rosso DOC 2015 | €16 |
| Tasca d'Almerita "Rosso del Conte" Contea di Sclafani DOC 2014 | €16 |
| Le Serre Nuove dell'Ornellaia Bolgheri DOC 2016 | €17 |

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."

Scallop with roasted Giarratana onion
pepper ice cream

Cannelloni pasta and "abbuttunata" eggplant
cream of sweet yellow tomatoes and smoked cheese of Monti Iblei

Tortello shrimp and lemon
buffalo stracciatella cheese, chicory and ham reduction

BBQ Tuna
"stimpirata" sauce and crunch vinegar herbs

Sicilian cannolo
with buffalo ricotta cheese, hot fig soup and nougat ice cream

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

Pizza Tuna and Onion

tomato paste, onion jam, black olive

Mullet beccafico style

San Bernardo sauce, mussels salad and cardamom

Spaghetti with urchin

parsley sauce and garlic cream

"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

Pizza Tuna and Onion

tomato paste, onion jam, black olive

Line-caught fish in clay and hay

with brown stock celeriac and shallot glazed

Conchiglie pasta with wild sicilian vegetable "Tenerumi" and prawns

zucchini and tuna bottarda

Raviolo with double stuffed of fava beans and peas

kid, goat cheese foam

Puffed bread, truffle and artichokes

buffalo mozzarella cheese and vegetables from our garden

Stuffed lamb "impanatigghia"

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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