

RISTORANTE CORIA



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

Sicilian sparkling wine	€ 13
Italian sparkling wine	€ 13
Champagne	€ 16

BEERS

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 of tonic, sage and orange.

Prickly Tea

Rum Bianco, Etna Gin, prickly pear liqueur, sugar syrup, lime juice.

Pisco Sour in Italy

Pisco Quebranta, lime juice, sugar cane syrup, drop of Barolo Chinato.

Virgin Cocktail €8

Squiseating Virgin Spritz

Tonic water, ginger beer, lime juice, angostura.

Ciùri

Sicilian Lemonade, cane sugar syrup, drop of bitter.

Profumi di Sicilia

Pink grapefruit juice, jasmine syrup, soda.

TASTING MENU'

Equilibrio (5 courses)	€ 80
Ragione (7 courses)	€ 95
Effetto (9 courses)	€ 115

WINE PAIRING

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

Castellucci Miano Shiarà 2014	€17
Planeta Cometa Fiano Sicilia DOC 2015	€15
Tenuta delle Terre Nere Etna Bianco 2014	€17

Red Wines

Castellucci Miano Maravita Sicilia DOC 2007	€17
Arianna Occhipinti Frappato 2014	€17
Francesco Modica Sciaranova Etna Rosso 2014	€15
Antinori Chianti Classico Badia a Passignano 2012	€20

EQUILIBRIO

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

Codfish cooked in hemp milk

Sunchoke croquette and crispy mustard

Cannelloni pasta with aubergine

Yellow tomatoes, smoked scamorza cheese, basil

Spaghetti with squilla and sea urchin

Parsley sauce, black garlic

Duck breast and royale

Cavolo Trunzu di Aci, chocolate from Modica IGP

Tiramisù

Hemp crumble, truffle

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RAGIONE

"Taste is the good sense of genius."

Sea Bream Raw

Lattuce and seaweed, urchin

Tuna ventresca

Asparagus, bernaise sauce

Mullet eoliana style

San Bernardo sauce, mussels salad and cardamom

Risotto mare e monti anni '80

Beans and peas, maiorchino cheese, grape must reduction, langoustine

Rabbit as a "mangia e bevi"

Carrot and ginger sauce, sweet and sour vegetables

Black pork BBQ cheek and bacon

millefeuille melty potatoes and smoked sauce

Caramel mousse

Strawberry jelly, vanilla icecream

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EFFETTO

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

Sea Bream Raw

Lattuce and seaweed, urchin

Tuna Ventresca

Asparagus, bernaise sauce

Line-caught fish in clay and hay

with brown stock celeriac and shallot glazed

Minestra of Perciasacchi grain Spaghetti

cosaruciavuru beans, shell fish, guanciale, roasted squid

Tortello with date, fig, almond

pork sausage, celeriac, cuttlefish

As a Norma's Arancino

Mini aubergine perlina, buffalo stracciatella cheese, tomato confit

Stuffed lamb "impanatigghia

fried tuma, chickpeas and wild garlic

Pigeon with burnt aubergine cream

Pomegranate, melting leek, liver Marsala and cardoncelli mushroom

Orange namelaka

mango, finger lime

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