

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

Aperitif with Sicilian sparkling wines € 10

Aperitif with Italian sparkling wines € 13

Aperitif with 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.

Prickly Tea

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

Pisco Sour

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

Virgin Cocktail €10

Squiseating Virgin Spritz

Tonic water, ginger beer, lime juice, angostura.

Ciùri

Sicilian lemon, sugar syrup, angostura

Profumi di Sicilia

Pink grapefruit, jasmin syrup, tonic water, sage.

TASTING MENU'

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

WINE PAIRING

5 Glasses	€ 60
7 Glasses	€ 80

*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 La Masa Sicilia DOC 2013	€15
Planeta Cometa Fiano Sicilia DOC 2017	€15
Falkstein Weinbrief Riesling 2014	€17

Red Wines

Castellucci Miano Maravita Sicilia DOC	€17
Tasca d'Almerita Cabernet Sauvignon Sicilia DOC 2015	€17
Antinori Chianti Classico Badia a Passignano 2012	€20

EQUILIBRIO

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

Codfish cooked in canvas milk

Sunchoke croquette and crispy mustard

Cannelloni pasta with broccoli "arriminati"

Pine nuts and red turnip sauce

Spaghetti with Squilla

Parsley sauce and garlic cream

Duck breast and royale

Local kohlrabi, chocolate from Modica IGP

Tiramisù

Truffle and canvas crumble

We will happily offer you a wine tasting in pairing with the menu.

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RAGIONE

"Taste is the good sense of genius."

Raw Mackerel

lattice and seaweed, urchin

Ray Fish Wings

Pumpkin, orange jam, coffee

Mullet eoliana style

San Bernardo sauce, mussels salad and bergamot

Risotto 80's style

Mushrooms, maiorchino cheese cream, cooked must, shellfish

"Mangia e bevi" rabbit

Carrot and ginger sauce, sweet and sour vegetables

Black pork BBQ secreto

Millefeuille melty potatoes with mustard and smoked sauce

Carrot Panna Cotta

Nuts namelaka, lotus sponge, cardamom

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EFFETTO

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

Raw Mackerel

lattice and seaweed, urchin

Ray Fish Wings

Pumpkin, orange jam, coffee

Line-caught fish in clay and hay

with brown stock celeriac and shallot glazed

Minestra of Perciasacchi wheat Spaghetti

Cosaruciavuru beans, shellfish, guanciale roasted squid

Grilled Cavuliceddi

Roasted chestnut, vegetables extracts, black truffle

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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