

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	€ 14
Italian sparkling wines	€ 14
Champagne	€ 18
Alcohol free wine	€ 10

Cocktail €14

Sicilian Spritz

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

Etna – Marsala

Marsala Targa Florio, 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 €12

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, almond syrup.

TASTING MENU'

Equilibrio (5 courses)	€ 95
Ragione (7 courses)	€ 110
Effetto (9 courses)	€ 130

WINE PAIRING

4 Glasses	€ 55
5 Glasses	€ 65
7 Glasses	€ 85

*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

Rocca Coeli – Palari Etna Bianco 2019	€ 12
Planeta Chardonnay 2018	€ 15
Rallo Beleda 2015	€ 15
50° Riesling Trocken 2020	€ 15

Red Wines

Valle delle Ferle Frappato 2016	€ 12
Feudi del Pisciotto Missoni 2016	€ 15
Tenuta di Fessina Il Musmeci 2015	€ 17
Antinori Tignanello 2018	€ 20

EQUILIBRIO

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

Codfish cooked in hemp milk

chickpea croquette, crispy spinach, garlic cream

Raviolo with "broccoli arriminati"

anchovies's Sclacca cream, mackerel, "atturrata" crumb
pinenut cream

Linguina creamed with blue crab

squilla, almond curd, oyster

Grilled quail with dates and fig

leek, shallot, pomegranate molasses

Rosehip bavarese

pistachio cream, licorice

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."

Aspic

raw fish, Salicornia, tomatoes and urchin salad jelly

Squid Raviolo with its ink

grilled corn, crispy lentil, nepitella, candied lemon

Mullet in saffron bread crust

grilled artichoke and gin topinambur

Risotto "mare e monti anni '80"

red shrimps from Mazzara, mushroom, maiorchino cheese

Rabbit as a "mangia e bevi"

carrot and ginger sauce, sweet and sour vegetables

Black pork fillet and ribs

"trappitara" beans, raspberries

Rice in orange' jelly

bean Tonka crumble, black currant sorbetto

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EFFETTO

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

Aspic

raw fish, Salicornia, tomatoes and urchin salad jelly

Squid Raviolo with its ink

grilled corn, crispy lentil, nepitella, candied lemon

Blue lobster

mushrooms Bernese sauce, topinambur

Minestra of mixed pasta

Chickpeas, shellfish, rock fish

Spaghetti sanapone drawing

saffron Buffalo ricotta, cuttlefish cotechino, pork

Pumpkin

truffle, nuts, cardoncelli mushroom, bitter orange

Stuffed lamb "impanatigghia

fried tuma, chickpeas and wild garlic

Pigeon with burnt aubergine cream

chestnut and turnip, livers' Marsala

Modica Chocolate Cassata

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