

# 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 or Italian sparkling wine	€ 14
Champagne	€ 18
Alcol free wine	€ 12

## BEERS

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

### Cocktail €14

#### 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 €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, jasmine syrup, soda.



## TASTING MENU'

<b>Equilibrio</b> (5 courses)	€ 90
<b>Ragione</b> (7 courses)	€ 105
<b>Effetto</b> (9 courses)	€ 125

## 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

Lizzio Prima Luce Etna DOC 2017	€ 15
Mazzei Belguardo Vermentino Maremma Toscana DOC 2012	€ 17
50° Riesling Trocken 2020	€ 15

### Red Wines

Mazzei Doppiozeta Nero d'Avola 2008	€ 17
Graci Arcuria Etna DOC 2013	€ 17
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, tenerumi, garlic cream and lemon

### **Cannelloni pasta with aubergine**

Yellow tomatoes, smoked scamorza cheese

### **Spaghetti with squilla and sea urchin**

Parsley sauce, black garlic

### **Duck breast and royale**

Wild rocket and tomatoes salad

### **Tiramisù**

Hemp crumble, truffle

*We will happily offer you a wine by the glass in combination with the tasting menu.*

*Each tasting menu, given its complexity, is preferably intended for the whole table.  
The menus cannot be divided.*

## **RAGIONE**

*"Taste is the good sense of genius."*

### **Aspic**

Raw fish, salicornia, salad tomatoes jelly and urchin

### **Pizza tuna and onion**

Tomatoes, onion jam, black olive

### **Mullet eoliana style**

San Bernardo sauce, mussels salad and cardamom

### **Risotto grilled pepper**

Hint of tuna bottarga marinated anchovies

### **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 ice cream

*We will happily offer you a wine by the glass in combination with the tasting menu.*

*Each tasting menu, given its complexity, is preferably intended for the whole table.  
The menus cannot be divided.*



## **EFFETTO**

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

### **Aspic**

Raw fish, salicornia, salad tomatoes jelly and urchin

### **Pizza tuna and onion**

Tomatoes, onion jam, black olive

### **Line-caught fish in clay and hay**

with brown stock celeriac and shallot glazed

### **Minestra of pasta**

Tenerumi, tuna bottarga, lobster, salt ricotta

### **Tortello with mushroom and topinambur**

pork sausage, cuttlefish, cream of roasted potatoes

### **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

### **Chocolata Cassata**

Tangerine heart

*We will happily offer you a wine by the glass in combination with the tasting menu.*

*Each tasting menu, given its complexity, is preferably intended for the whole table.  
The menus cannot be divided.*

