CORAL BAR

Mixology and Food

Cocktail

THE ELIXIR OF GOOD TIMES
AND GREAT MEMORIES

Si informa la gentile clientela che è richiesta una spesa minima; per maggiori dettagli, si prega di rivolgersi al nostro staff

We kindly inform our guests that a minimum spending is required; please, ask to our staff for more details

SIGNATURE
€ 15

Coral Spritz
(bittersweet - lively - sparkling)
Gin/Vodka, orange aperitif, hibiscus, champagne, amarena cherry

Passe-Partout
(harmonic - refreshing - sweet - milk wash)
Rum, cucumber, coconut, mint, lime

Gringo
(fruity- slightly smoked - spicy)
Tequila, lemon, chili chipotle, pineapple

Red Carpet
(fruity - zesty -silky)
Rum, raspberry, ginger, lemon

CLASSICS WITH OUR TWIST
€ 15

Vintage Negroni
(aromatic - slightly bitter - aged in oak barrel)
Gin, campari, sweet vermouth

Paloma Picosa
(spicy - citrusy - refreshing)
Tequila, agave, lime, cherry, chili, hibiscus soda

Sorrento's Drop
(citrusy - minty)
Vodka, limoncello, lemon, mint

Veteran Fashioned
(enveloping - complex - smoked)
Apricot whiskey, sherry, orange and chocolate bitters, pipe tobacco

CLASSIC
€ 14

Dry Martini

There is no such a drink as a perfect Martini, but there is one for each of us, it's enough to find out which one it is

Gin/Vodka, dry vermouth, lemon/olives

Old Fashioned

In 1806, the word "Cocktail" was used for the first time to describe a drink made from distillate, sugar, bitter and water... Old Fashioned

Whiskey, sugar, angostura bitter

Espresso Martini

In the 1980s, the drink was crafted for a supermodel who requested a cocktail that would ***" wake me up and then make me dance"***

Vodka, coffee liqueur, cold brew coffee

Margarita

Margaret Sames, in 1948, saw a number of people tasting salt before drinking tequila; that's why she decided to apply the salt around the glass

Tequila, triple sec, lime, agave

Pornstar Martini

In 2002, Douglas Ankrah, a London's bartender, blended the sweet and sour notes of passion fruit with the smoothness of vanilla-flavoured vodka, creating a luscious and exotic flavour profile

Vodka, passion fruit, vanilla, prosecco

Daiquiri

Bartenders " Cocktail-test": today, daiquiri is considered a key test for assessing a bartender's skill. Despite just three ingredients, achieving the perfect balance between acidity and sweetness is extremely complex.

Rum, lemon, sugar

Penicillin

The distinctive feature of the drink is the peat scotch flat (usually islay) which is genly poured over the mixture.

Whisky, ginger, honey, lemon

Spritz

Coloured and sparkly. Traditionally prepared with prosecco, bitter or flavoured liqueur and soda. It's the King of Italian aperitif

As you like: Aperol, Limoncello, Campari, St. Germain

Sour

In 1862, this category of cocktails appeared in the book " Bartender's Guide" by the famous bartender Jerry Thomas. It's composed of distillate, sugar and lemon; afterwards, in 1922, a few drops of egg white were added to give consistency and smoothness

As you like: whiskey, amaretto, pisco

ALCOHOL FREE
€ 12

Citrus Eden
(zesty)
Fresh citrus mix, sugar, soda

G.T.
(dry)
Alcohol free Gin, tonic water

Ice Tea
(fresh - citrusy)
Lemon sorbet, peach tea

Spritz 0.0
(bittersweet - sparkling)
Orange aperitif, alcohol free prosecco

Bellino
(fruity - sparkling)
Peach puree, alcohol free prosecco

BEERS

Meantime (anytime) draft 0.4lt	€ 8,5
Peroni draft 0.4lt	€ 7
Tripel craft *(Sorrento)*	€ 10
St. Stefanus	€ 8
Pilsner Urquell	€ 7
Peroni 0.0	€ 7

GIN

Windspiel	€ 16
Monkey 47	€ 15
Oxley	€ 14
Mare Capri	€ 13
Portofino	€ 13
London n° 3	€ 11
Roku	€ 11
Mare	€ 11
Tanqueray n°10	€ 11
Costiera Sorrento	€ 10
Hendrick's	€ 10
Bombay sapphire	€ 9

TONIC WATER

Fever tree Indian / Light / Mediterranean	€ 5

WHISKY & WHISKEY

SCOTCH

Macallan 15y Double Cask, *Speyside*	€ 22
Macallan 12y Sherry Oak Cask, *Speyside*	€ 16
Caol Ila 12y, *Islay*	€ 13
Talisker Skye 10y, *Isle Of Skye*	€ 11
Glenfiddich 12y, *Highland*	€ 10
Johnnie Walker Double Black Label, *Blended*	€ 10
Monkey Shoulder, *Blended*	€ 10

AMERICAN

Kentucky Owl, *Straight Bourbon Batch 12*	€ 45
Mitcher's, *Toasted Barrel*	€ 20
Elijah Craig, *Barrel Proof*	€ 16
Michter's, *Small Batch*	€ 15
Angel's Envy, *Straight Bourbon*	€ 14
Eagle Rare, *Straight Bourbon*	€ 12
Crown Royal, *Blended Canadian*	€ 12
Woodford Reserve, *Straight Bourbon*	€ 11
Buffalo Trace, *Straight Bourbon*	€ 9
Jack Daniel's, *Single Barrel*	€ 9
Whistle Pig 12y, *Old World Rye*	€ 19
Ritten House, *Straight Rye*	€ 11

IRISH

Dunville, Three Crowns	€ 12
Jameson	€ 9

JAPAN

Super Nikka, *Tailored*	€ 20
Nikka, *from the barrel*	€ 11

VODKA

Beluga	€ 12
Grey Goose	€ 11
Belvedere	€ 11
Altamura	€ 10
Titos	€ 10

TEQUILA & MEZCAL

Claze Azul, *Reposado*	€ 45
Don Julio, *Cristallino*	€ 20
Fortaleza, *Anejo - Reposado*	€ 20
Casamigos, *Blanco*	€ 15
Don Julio, *Blanco*	€ 12
Alipus, *Santa Ana*	€ 12

RUM

Zacapa 23y, *Guatemala*	€ 15
El Dorado 15y, *Guyana*	€ 14
J. Bally 7y, *Martinica*	€ 14
Doorly's 12y, *Barbados*	€ 12

BRANDY - COGNAC & GRAPPA

Rèmy Martin v.s.o.p.	€ 10
Vecchia Romagna	€ 9
Cardinal Mendosa	€ 9
Berta, *Invecchiata*	€ 12
Berta, Moscato	€ 9

WINES

WHITE

	glass	bottle
Collio Chardonnay 2024 Conti Formentini	€ 12	€ 36
Collio Pinot Grigio 2024 Conti Formentini	€ 12	€ 36
Falanghina del Taburno "Armunia" 2023 Viticoltori San Martino	€ 10	€ 34
Costa d'Amalfi Furore Bianco 2024 Marisa Cuomo		€ 50
Fiano Paestum Trentenare 2024 San Salvatore		€ 42
Ischia Biancolella 2025 Antonio Mazzella		€ 36
Collio Sauvignon 2024 Conti Formentini		€ 36

ROSÈ

	glass	bottle
Paestum Rosato Vetere 2024 San Salvatore	€ 12	€ 42
Salento Kreos 2024 Castello Monaci		€ 30

RED

	glass	bottle
Chianti Classico "Granaio" 2022 Melini	€ 12	€ 40
Aglianico del Taburno "Armunia" 2021 Viticoltori San Martino	€ 10	€ 34
Beneventano Cabernet Sauvignon "Rhyton" 2021 Masseria Frattasi		€ 55
Lacryma Christi del Vesuvio Gelsonero 2021 Villa Dora		€ 42
Bordeaux Sup. Rouge 2022 Le Gran Verdus		€ 40

CHAMPAGNE

Dom Pérignon - Vintage	€ 450
Taittinger - Rosè Prestige	€ 160
Louis Roederer - Carte Blanche	€ 150
Veuve Clicquot - Cuvèe Brut	€ 140
Moët & Chandon - Brut Imperial	€ 140
Laurent Perrier - La Cuvèe Brut	€ 130
Beaumont Des Crayères - Brut Rosè	€ 120
Beaumont Des Crayères - Brut	€ 100

FRANCIACORTA

	glass	bott.
Monogram - Brut	€ 15	€ 65
Cà del Bosco - Cuvèe Prestige Saten		€ 120
Cà del Bosco - Cuvèe Prestige Rosè		€ 100
Cà del Bosco - Cuvèe Prestige Brut		€ 90
Monogram - Rosè		€ 70
Monogram - Saten		€ 70

SPUMANTE & PROSECCO

	glass	bott.
Moscato D'Asti "Bosco D'La Rei" Batasiolo	€ 12	€ 42
Prosecco di Conegliano e Valdobiadene Bolla	€ 10	€ 40
Trento "Ferrari" F.lli Lunelli		€ 60

CORAL BAR

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Food

DISPONIBILE FINO ALLE 21:30

AVAILABLE UNTIL 09:30 P.M.

TAPAS TRIO

Corallo — € 15

Gamberone in tempura
Pacchero ripieno di ricotta di bufala, cozze e pecorino
Sandwich con tonno rosso e provola affumicata

Tempura king prawns
Pacchero pasta stuffed with buffalo ricotta cheese, mussels and pecorino
Bluefin tuna sandwich and smoked provola

Mini buns — € 15

Hamburger di scottona, pomodori secchi e burrata
Hamburger di ricciola, mozzarella di bufala e polvere di limone
Parmigiana di melanzane croccante, passatina di pomodoro e basilico

Scottona beef burger, dried tomatoes and burrata cheese
Amberjack fish burger, buffalo mozzarella and lemon powder
Crispy eggplant parmigiana, tomato and basil puree

Montanare - *Fried Pizza* — € 12

Pomodoro, parmigiano e basilico
Baccalà, pomodorini e olive nere
Crema di pistacchio, mortadella e burrata

Tomato sauce, parmesan cheese and basil
Cod, cherry tomatoes and black olives
Pistachio cream, mortadella and burrata cheese

SPECIALS

Delizie di Mare - *Seafood Delights* — € 60

per 2 persone - *for 2 people*
Selezione di specialità di mare fredde e calde, accompagnate da focaccia
Selection of cold and hot seafood specialties, accompanied by focaccia

Tagliere dello Chef - *Chef Board* — € 40

per 2 persone - *for 2 people*
Selezione di salumi e formaggi locali con confetture artigianali e miele, focaccina e tarallo napoletano
Fine selection of local cured meats and cheeses, accompanied by jams and honey, focaccia bread, and Neapolitan tarallo

TAPAS

Nachos con guacamole — € 10

Nachos with guacamole

Patate dippers con fonduta di provolone del Monaco — € 8

Potato dippers with Provolone del Monaco cheese

Bruschetta con Pomodorini — € 8

Cherry Tomato Bruschetta

SANDWICHES
€ 20

Serviti con patatine fritte | Served with french fries

Cheesburger
Hamburger di scottona, cheddar, bacon, pomodoro, cetriolini
Scottona beef burger, cheddar, bacon, tomatoes, gherkins

Club Sandwiches
Pane bianco, petto di pollo alla griglia, lattuga, pomodorini, bacon, uovo sodo, maionese

White bread, grilled chicken breast, lettuce, cherry tomatoes, bacon, boiled egg, mayonnaise

Sorrento
Panino ai cereali, mozzarella di bufala campana, olive taggiasche, carciofini, pomodori secchi

Multigrain bread with local buffalo mozzarella cheese, taggiasca olives, artichokes, dried tomatoes

PIZZA
€ 12

Margherita
Mozzarella, pomodoro, basilico
Mozzarella cheese, tomato sauce and basil

Capricciosa
Funghi, prosciutto cotto, pomodoro e mozzarella
Mushrooms, ham, tomato sauce and mozzarella cheese

Diavola
Salame piccante, pomodoro e mozzarella
Spicy salami, tomato sauce and mozzarella cheese

Nerano
Zucchine, provolone del Monaco, basilico fresco
Zucchini, provolone del Monaco, fresh basil

SALADS
€ 18

Caesar
Lattuga, crostini di pane, pollo, olive nere, parmigiano, salsa Caesar
Lettuce, croutons, chicken, black olives, parmesan cheese, Caesar sauce

Caprese
Pomodori di Sorrento e fiordilatte
Sorrento tomatoes and mozzarella cheese

Greek
Pomodori, cetriolo, cipolla rossa, olive, feta
Tomatoes, cucumber, red onion, olives, feta cheese

DESSERT
€ 12

Tiramisù
Mascarpone, crumble e caffè
Mascarpone cheese, crumble and coffee

Cheesecake
Amarena e cioccolato fondente
Black cherry and dark chocolate

Millefoglie - *Millefeuille*
Ricotta, noci di Sorrento e caramello salato
Puff pastry, ricotta cheese, Sorrento walnuts, and salted caramel

Tartelletta - *Tartlet*
Al cacao, marmellata di arancia, namelaka al cioccolato al latte e nocciole tostate
Cocoa, marmalade, chocolate namelaka, and toasted hazelnuts

Pastiera fredda - *Cold Pastiera*
Semifreddo, grano, arancia e canditi
Frozen mousse, wheat, honey, orange and candied fruits

Delizia al limone
Pan di Spagna, crema al limone
Sorrento traditional lemon cake

Gelati misti serviti con cialda croccante
Homemade ice-cream served in crunchy wafer
Gusti: Limone, Fragola, Cioccolato, Vaniglia, Pistacchio, Nocciola
Flavours: Lemon, Strawberry, Chocolate, Vanilla, Pistachio, Hazelnut

FRUIT
€ 10

La frutta - *The fruit*
Tagliata di stagione
Seasonal sliced fruit

Vegan Vegetarian