



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

CORALLO SIGNATURES

€ 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, mango

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 Picoso 🍷

(spicy - citrusy - refreshing)

Tequila, agave, lime, pink grapefruit, 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



CLASSICS

€ 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 gently 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 (<i>Sorrento</i>)	€ 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
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WHISKY & WHISKEY

SCOTCH

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

AMERICAN

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

IRISH

Dunville, <i>Three Crowns</i>	€ 12
Jameson	€ 9

JAPAN

Super Nikka, <i>Tailored</i>	€ 20
Nikka, <i>from the barrel</i>	€ 11

VODKA

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

TEQUILA & MEZCAL

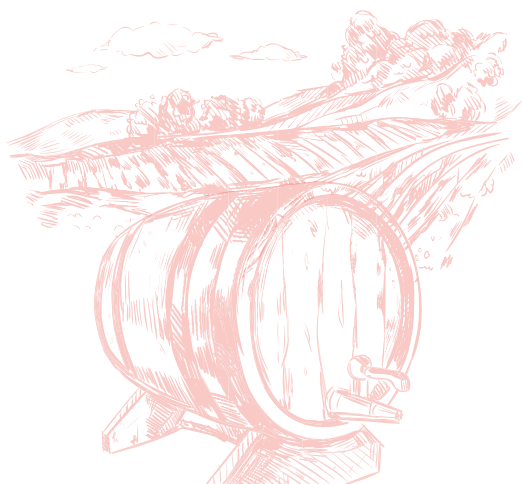
Claze Azul, <i>Reposado</i>	€ 45
Don Julio, <i>Cristallino</i>	€ 20
Fortaleza, <i>Anejo - Reposado</i>	€ 20
Casamigos, <i>Blanco</i>	€ 15
Don Julio, <i>Blanco</i>	€ 12
Alipus, <i>Santa Ana</i>	€ 12

RUM

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

BRANDY - COGNAC & GRAPPA

Rèmy Martin v.s.o.p.	€ 10
Vecchia Romagna	€ 9
Cardinal Mendosa	€ 9
Berta, <i>Invecchiata</i>	€ 12
Berta, <i>Moscato</i>	€ 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 2025 Marisa Cuomo		€ 50
Fiano Paestum Trentenare 2025 San Salvatore		€ 42
Ischia Biancolella 2025 Antonio Mazzella		€ 36
Collio Sauvignon 2025 Conti Formentini		€ 36

ROSÈ

	glass	bottle
Paestum Rosato Vetere 2025 San Salvatore	€ 12	€ 42
Salento Kreos 2025 Castello Monaci		€ 30

RED

	glass	bottle
Chianti Classico “Granaio” 2023 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 2024 Villa Dora		€ 42
Bordeaux Sup. Rouge 2020 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 Valdobbiadene Bolla	€ 10	€ 40
Trento "Ferrari" F.lli Lunelli		€ 60





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Food

DISPONIBILE FINO ALLE 21:30
AVAILABLE UNTIL 09:30 P.M.

TAPAS TRIO

Tartare € 20

Salmone, ricciola, tonno rosso
Salmon, amberjack, bluefin tuna

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 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.

TAPAS

Nachos con guacamole 🌱🌿 € 10

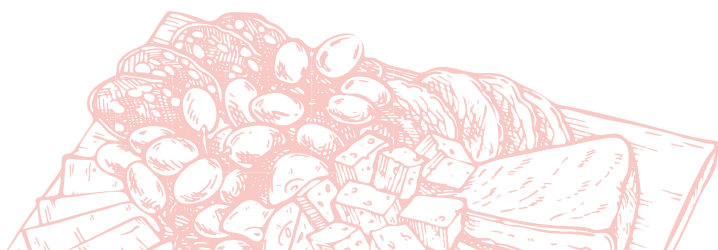
Nachos with guacamole

Patate dippers con fonduta di provolone del Monaco 🌱 € 8

Potato dippers with Provolone del Monaco cheese

Bruschetta con Pomodorini 🌱🌿 € 8

Cherry Tomato Bruschetta



SPECIALS

Delizie di Mare - *Seafood Delights* € 60

per 2 persone - for 2 people

Frittura di gamberi, calamari, e baccalà alla paprika;
Tonno, salmone e pesce spada affumicati;
Polpo all'insalata; focaccia

Fried shrimp, squid, and cod with paprika;

Smoked tuna, salmon and swordfish;

Octopus salad; focaccia bread

Tagliere dello Chef - *Chef Board* € 40

per 2 persone - for 2 people

Selezione di salumi e formaggi locali con confetture
artigianali e miele, focaccina

*Fine selection of local cured meats and cheeses, accompanied
by jams and honey, focaccia bread*

SANDWICHES

€ 20

Serviti con patatine fritte | Served with french fries

Cheeseburger

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

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

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

Nerano 🌿 € 14

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

Capricciosa € 14

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

Diavola € 14

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

Margherita 🌿 € 12

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

SALADS

Caesar

€ 20

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

Caponata

€ 20

Biscotto di Agerola, pomodori, olive, melanzane sott'olio, tonno, mozzarella
Agerola biscuit bread, tomatoes, olives, oil preserved eggplants, tuna, mozzarella cheese

Caprese 🌿

€ 18

Pomodori di Sorrento e fiordilatte
Sorrento tomatoes and mozzarella cheese

Greek 🌿

€ 18

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

DESSERT € 13

“Perdu” Babà

Con crema pasticciera e agrumi di Sorrento
With custard cream and Sorrento citrus fruits

Sferamisù

Mascarpone, crumble e caffè
Mascarpone cheese, crumble and coffee

Cheesecake

Amarena e cioccolato fondente
Black cherry and dark chocolate

Cremoso - *The Creamy Dessert*

Al Baileys, caramello e mandorle
Baileys, caramel and almonds

Millefoglie - *Millefeuille*

Nel bosco, crema Chantilly e menta
Forest berries, Chantilly cream and mint

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
Limone, Fragola, Cioccolato, Vaniglia, Pistacchio, Nocciola
Lemon, Strawberry, Chocolate, Vanilla, Pistachio, Hazelnut

La frutta - *The fruit*

Tagliata di stagione
Seasonal sliced fruit



Vegan



Vegetarian

