



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 📄

(cool - citrusy - refreshing)

Gin/Vodka, orange aperitif, raspberry,
champagne, cherry bitter

Passe Partout 📄

(harmonic - refreshing - milk wash)

Rum, cocumber, coconut, mint, lime

Brezza 🍸

(cool - citrusy - fragrant)

Gin, bergamot, lime, mint, basil

Gringo 📄

(spicy - fruity - slightly smoked)

Tequila, lemon, chili chipotle, mango

CLASSICS WITH OUR TWIST

15 €

Vintage Negroni 📄

(enveloping - slightly bitter - aged in oak barrel)

Gin, campari, sweet vermouth

Spicy Paloma 📄

(spicy - citrusy - refreshing)

Tequila, agave, lime, pink grapefruit, chili, soda

Improved Margarita 📄

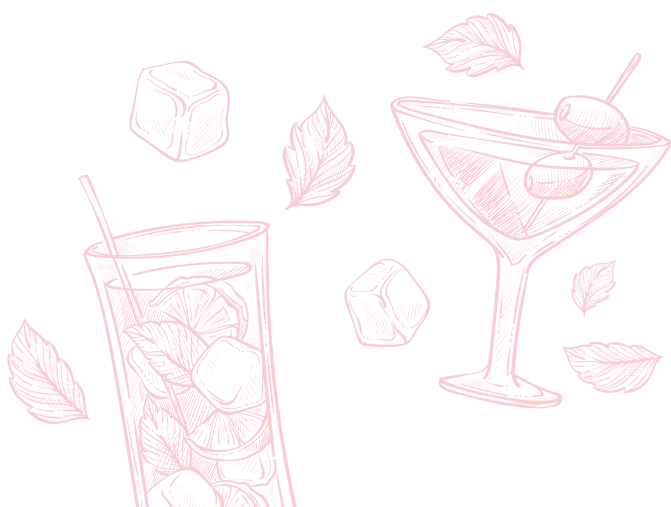
(sweet - cool - citrusy)

Tequila, bergamot, lime, agave

Flower Collins 📄

(floral - delicate)

Gin, flower mix, pink grapefruit, soda



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 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

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" of 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



MOCKTAILS

9 €

Fake mule 📺

(spicy)

Spiced mix, lime, ginger beer, mint

Tutti Frutti 📺

(fruity)

Pineapple, coconut, mango, lime

Citrus Eden 📺

(citrusy)

Fresh citrus mix, sugar, soda

G.T. 📺

(dry)

Gin alcohol free, tonic water

Iced coffee special 📺

(bitter, sweet)

Cold brew coffee, almond syrup, whole milk

GIN

Windspiel	14 €
Oxley	13 €
Monkey 47	13 €
Mare Capri	13 €
Brooklyn	12 €
Mare	11 €
Vor Icelandic	11 €
Tanqueray n° 10	10 €
Malfi	10 €
Del Professore à la madame	10 €
Hendrick's	9 €
Bombay sapphire	7 €

TONIC WATER

East imperial old world	6 €
Brillante	5 €
Fever tree Indian / Light	5 €

VODKA

Beluga	11 €
Grey Goose	10 €
Belvedere	10 €
Titos	9 €

TEQUILA & MEZCAL

Claze Azul <i>Reposado</i>	32 €
Don Julio <i>Cristallino</i>	20 €
Casamigos <i>Blanco - Reposado - Anejo</i>	14 €
Illegal <i>Reposado</i>	15 €
Alipus (Santa Ana)	10 €

WHISKY & WHISKEY

SCOTCH

Macallan 12y, <i>Speyside</i>	12 €
Caol Ila 12y, <i>Islay</i>	12 €
Talisker Skye 10y, <i>Isle Of Skye</i>	10 €
Glenfiddich 12y, <i>Highland</i>	8 €
Jhonnie Walker Black Label, <i>Blended</i>	8 €

AMERICAN

Elijah Craig 12y, <i>Barrel proof</i>	16 €
Michters, <i>Small Batch</i>	14 €
Crown Royal, <i>Blended Canadian</i>	12 €
Angel's Envy, <i>Straight Bourbon</i>	12 €
Elijah Craig, <i>Small Batch</i>	11 €
Knob Creek 9y	10 €
Woodford Reserve, <i>Straight Bourbon</i>	9 €
Jack Daniel's, <i>Single Barrel</i>	9 €
Whistle Pig 12y Old world	19 €
Ritten House Rye	10 €

IRISH

Dunville <i>Three Crowns</i>	12 €
Jameson	7 €

JAPAN

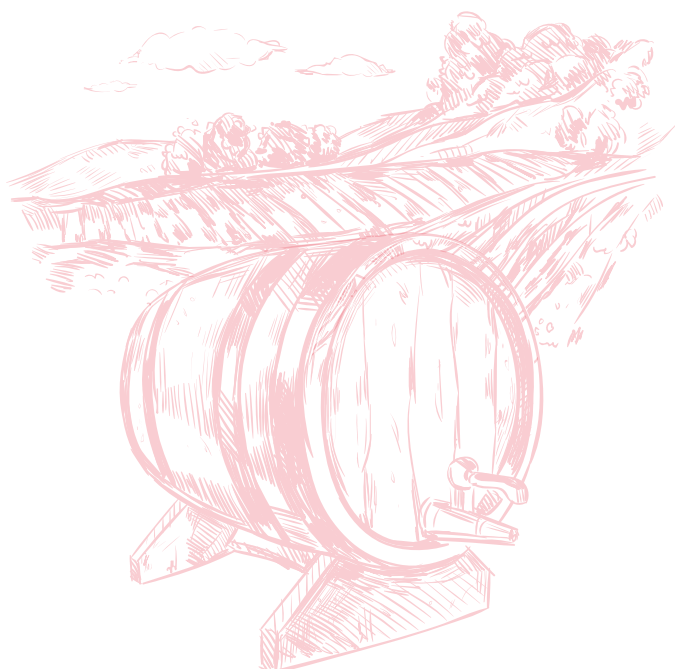
Kujira 5y	16 €
Nikka <i>from the barrel</i>	12 €

RUM

Zacapa 23y, <i>Guatemala</i>	14 €
El Dorado 15y, <i>Guyana</i>	14 €
J.M. Rhum XO, <i>Martinique</i>	14 €
Doorly's 12y, <i>Barbados</i>	12 €

BRANDY - COGNAC & GRAPPA

Rèmy Martin v.s.o.p.	8 €
Vecchia Romagna	7 €
Berta	12 €
Moscato	7 €



BEERS

Peroni draft 0.4lt	7 €
St. Benoit draft 0.4lt	8 €
Tripel craft (Sorrento)	10 €
Syrentum craft (Sorrento)	10 €

WINES

WHITE WINES

	<i>Glass</i>	<i>Bott.</i>
Collio Chardonnay 2020 Conti Formentini	12 €	35 €
Campania bianco “Caprice” 2023 Capri Moonlight	10 €	34 €
Fiano Paestum Trentenare 2020 San Salvatore		42 €
Lacryma Christi del Vesuvio 2018 Villa Dora		42 €
Biancolella d'Ischia 2023 Casa D'Ambra		35 €
Collio Pinot Grigio 2020 Conti Formentini		35 €
Collio Sauvignon 2020 Conti Formentini		35 €

RED WINES

	<i>Glass</i>	<i>Bott.</i>
Chianti Rufina Nipozzano Riserva 2020 Frescobaldi	12 €	40 €
Campania Rosso “Caprice” 2021 Capri Moonlight	10 €	34 €
Bourgogne “Pino Noir” 2015 Chanson		60 €
Lacryma Christi del Vesuvio Gelsonero 2019 Villa Dora		42 €

ROSE' WINES

	<i>Glass</i>	<i>Bott.</i>
Salento Kreos 2020 Castello Monaci	10 €	30 €
Paestum Rosato Vetere 2020 San Salvatore		42 €

CHAMPAGNE

Tattinger - Rosè Prestige	160 €
Louis Roederer - Carte Blanche	150 €
Veuve Clicquot - Cuvée Brut	140 €
Moët & Chandon - Brut Imperial	140 €
Laurent Perrier - La Cuvée Brut	130 €
Castelnau - Brut Rosè	120 €
Castelnau - Brut	100 €

FRANCIACORTA

	<i>Glass</i>	<i>Bott.</i>
Monogram - Brut	15 €	65 €
Cà del Bosco - Cuvée Prestige Saten		120 €
Cà del Bosco - Cuvée Prestige Rosè		100 €
Cà del Bosco - Cuvée Prestige Brut		90 €
Monogram - Rosè		70 €
Monogram - Saten		70 €

SPUMANTE & PROSECCO

	<i>Glass</i>	<i>Bott.</i>
Moscato Spumante Batasiolo	10 €	40 €
Prosecco di Conegliano e Valdobbiadene Bolla	10 €	40 €
Trento “Ferrari” F.lli Lunelli		60 €





CORAL BAR

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
Cannolo croccante con tonno rosso e provola affumicata

Tempura king prawns
Pacchero pasta stuffed with buffalo ricotta cheese,
mussels and pecorino
Crispy cannoli with red tuna 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 hamburger, sundried tomatoes and burrata cheese
Amberjack fish burger, buffalo mozzarella
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

Bao

15 €

Straccetti di pollo, insalatina croccante e salsa barbecue
Polpo grigliato e zucchine alla scapece
Mix di verdure

Chicken strips, crunchy salad and barbecue sauce
Grilled octopus and scapece zucchini
Stewed seasonal vegetables

Polpette - *Meatballs*

12 €

Alla Nerano (zucchine e provolone del Monaco)
Classica (carne di manzo e salsiccia)
Melanzane e pesce spada

Nerano Style (zucchini and Provolone del Monaco cheese)
Classic (beef and sausage meat)
Eggplant and swordfish

TAPAS

Cuoppo di Mare - “*Sea Cuoppo*”

12 €

Frittura di fravagli, gamberetti e frittelle

Fried small local fish, shrimps and pizza dough

Cuoppo di Terra - “*Land Cuoppo*”

10 €

Frittura all'Italiana

Italian style fried appetizers and small bites

Nachos con guacamole

10 €

Nachos with guacamole sauce

Patate dippers con fonduta di provolone del Monaco

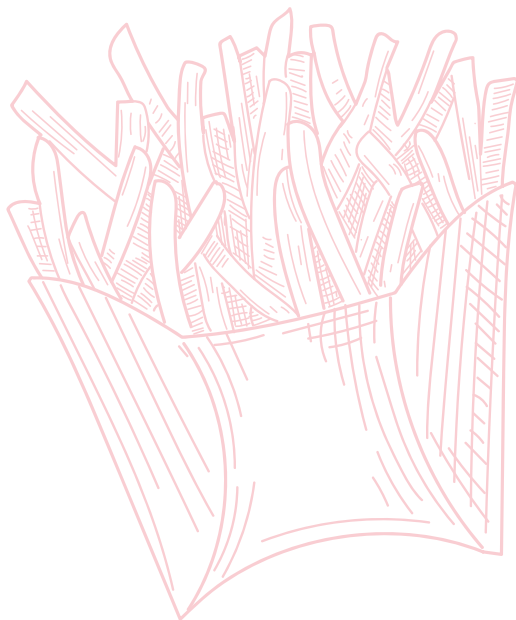
8 €

Potatoes dippers with Provolone del Monaco cheese

Bruschetta con Pomodorini

8 €

Cherry Tomato Bruschetta



SANDWICHES

SERVITI CON UNA PORZIONE DI PATATINE FRITTE
SERVED WITH FRENCH FRIES

Club Sandwich

17 €

Pane bianco, petto di pollo alla griglia, lattuga, pomodori, pancetta, uovo sodo, maionese.

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

Cheeseburger

16 €

Hamburger, cheddar, bacon, pomodoro, cetriolini

Hamburger, cheddar, bacon, tomatoes, bun, gherkins

Sorrento

14 €

Tonno, pomodoro e lattuga

Tuna, tomato and lettuce

Capri

14 €

Pomodoro, mozzarella e basilico

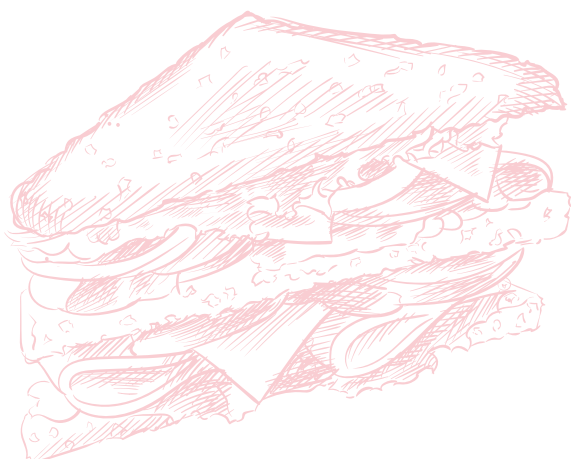
Tomato, mozzarella cheese and basil

Amalfi

14 €

Prosciutto e mozzarella

Parma ham and mozzarella cheese



PIZZA

Margherita Mozzarella, pomodoro e basilico <i>Mozzarella cheese, tomato sauce and basil</i>	11 €
Ortolana Con verdure <i>With vegetables</i>	12 €
Capricciosa Funghi, prosciutto cotto e mozzarella <i>Mushrooms, ham and mozzarella cheese</i>	12 €
Diavola Salame piccante, pomodoro e mozzarella <i>Spicy salami, tomato sauce and mozzarella cheese</i>	12 €

SALADS

Caesar Salad - <i>Caesar salad</i> Lattuga, crostini di pane, pollo, olive nere, parmigiano, salsa Caesar <i>Lettuce, croutons, chicken, black olive, parmesan cheese, Caesar sauce</i>	18 €
Insalata Caprese - <i>Caprese salad</i> Pomodori di Sorrento e fior di latte <i>Sorrento tomatoes and mozzarella cheese</i>	17 €
Insalata Corallo - <i>Corallo salad</i> Lattuga, rucola, radicchio, pomodorini, mozzarella, mais, tonno, olive bianche e nere, crostini <i>Lettuce, rocket, radicchio, cherry tomatoes, mozzarella cheese, corn, tuna fish, white and black olives, croutons</i>	17 €



DESSERT

Tiramisù con mousse al mascarpone, crumble
al caffè, caramello e polvere di cacao 12 €
*Tiramisu cake with mascarpone cheese mousse,
coffee crumble, caramel and cocoa powder*

Delizia al limone 12 €
Sorrento traditional lemon cake

Caprese al cioccolato con gelato vaniglia 12 €
*Caprese cake (almonds and chocolate)
with vanilla ice-cream*

Cremoso: Cioccolato Bianco, lampone,
frutti rossi 12 €
*The Mousse: White Chocolate with raspberries
and red fruits*

Gelati artigianali serviti in cialda croccante 12 €
Homemade ice-creams served in crunchy wafer

Tagliata di frutta di stagione 12 €
Seasonal mixed fruit

