



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 - fragrant - refreshing)

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

Passe-Partout

(harmonic - refreshing - sweet - milk wash)

Rum, cocumber, coconut, mint, lime

Rendez Vous

(floral - fragrant)

Gin, chic cordial, champagne

Tropical Vibes

(fruity- slightly spicy)

Tequila, pineapple, ginger, sage, lime

Gringo

(fruity- slightly smoked - spicy)

Tequila, lemon, chili chipotle, mango

Dolce Vita - Low Alcohol

(citrusy - refreshing)

Bergamot, almond, mint, lemon sorbet

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

Tu vuoi fa l'americano

(harmonic - bubbly)

Coffee vermouth, cherry bitter, soda

Sorrento's Drop

(citrusy - refreshing)

Vodka, limoncello, lemon

Smoked old fashioned

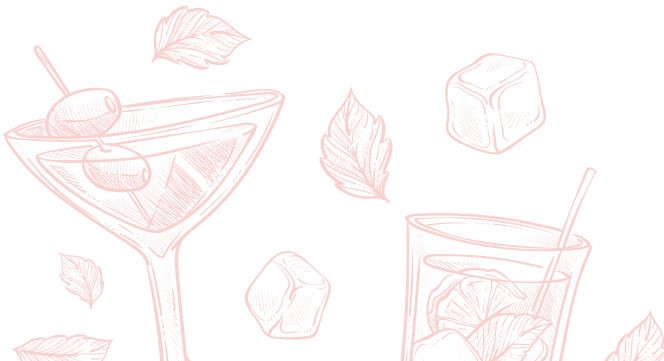
(aromatic - smooth - smoked)

Whiskey, sugar, angostura bitter, flavored smoke

Flower Collins - Low Alcohol

(floral - delicate)

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 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

Naked & Famous 🍸

♪And every body's got a record deal and every body's wants to be naked and famous♪

Mezcal, yellow chartreuse, aperol, lime

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
MOCKTAILS
€ 10

Fake mule 🍹

(spicy)

Spiced mix, lime, ginger beer

Tutti frutti 🍹

(fruity)

Pineapple, coconut, mango, passion fruit

Citrus Eden 🍹

(citrusy)

Fresh citrus mix, sugar, soda

G.T. 🍷

(dry)

Alcohol free Gin, tonic water

Ice Breeze 🍹

(fresh - citrusy)

Lemon sorbet, mint tea

BEERS

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

GIN

Windspiel	€ 16
Monkey 47	€ 15
Mare Capri	€ 13
Portofino	€ 13
Mare	€ 11
Tanqueray n°10	€ 11
Malfi	€ 10
Hendrick's	€ 10
Bombay sapphire	€ 9

TONIC WATER

Fever tree Indian / Light / Mediterranean	€ 5
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WHISKY & WHISKEY

SCOTCH

Macallan 12y, <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

AMERICAN

Kentucky Owl, <i>Straight Bourbon Batch 12</i>	€ 45
Elijah Craig, <i>Barrel Proof</i>	€ 16
Michter's, <i>Small Batch</i>	€ 15
Angel's Envy, <i>Straight Bourbon</i>	€ 14
Eagle Rare	€ 12
Crown Royal, <i>Blended Canadian</i>	€ 12
Elijah Craig, <i>Small Batch</i>	€ 11
Woodford Reserve, <i>Straight Bourbon</i>	€ 11
Knob Creek 9y	€ 10
Jack Daniel's, <i>Single Barrel</i>	€ 9
Whistle Pig 12y, <i>Old World</i>	€ 19
Ritten House Rye	€ 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
Titos	€ 10

TEQUILA & MEZCAL

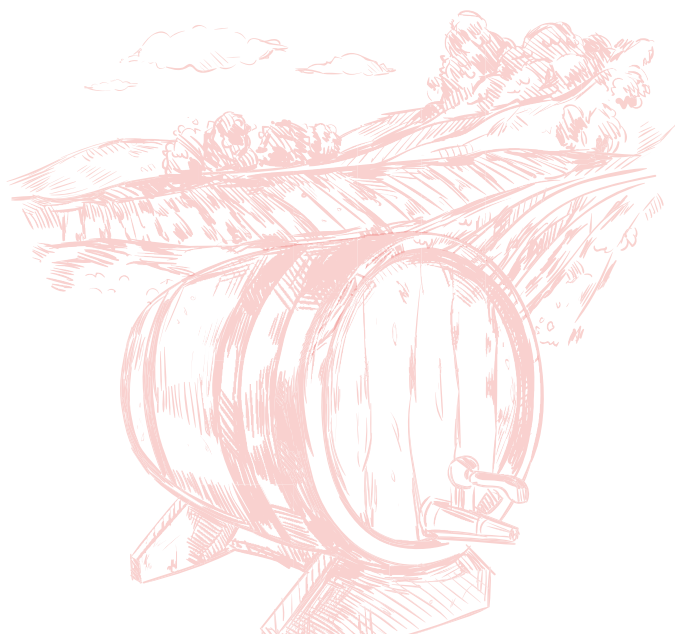
Claze Azul, <i>Reposado</i>	€ 45
Don Julio, <i>Cristallino</i>	€ 20
Fortaleza, <i>Anejo</i>	€ 20
Casamigos, <i>Blanco - Reposado - Anejo</i>	€ 15
Alipus, <i>Santa Ana</i>	€ 12

RUM

Zacapa 23y, <i>Guatemala</i>	€ 15
El Dorado 15y, <i>Guyana</i>	€ 14
Pere Labat Reserve Familiale, <i>Marie Galante</i>	€ 14
Doorly's 12y, <i>Barbados</i>	€ 12

BRANDY - COGNAC & GRAPPA

Remy Martin v.s.o.p.	€ 10
Vecchia Romagna	€ 9
Berta, <i>Invecchiata</i>	€ 12
Berta, Moscato	€ 9



WINES

WHITE

	glass	bott.
Collio Chardonnay 2024 Conti Formentini	€ 12	€ 36
Campania bianco “Caprice” 2024 Capri Moonlight	€ 10	€ 34
Costa d’Amalfi Furore Bianco 2024 Marisa Cuomo		€ 50
Fiano Paestum Trentenare 2024 San Salvatore		€ 42
Biancolella d’Ischia 2024 Casa D’Ambra		€ 36
Collio Pinot Grigio 2024 Conti Formentini		€ 36
Collio Sauvignon 2024 Conti Formentini		€ 36

ROSÈ

	glass	bott.
Salento Kreos 2024 Castello Monaci	€ 10	€ 30
Paestum Rosato Vetere 2024 San Salvatore		€ 42

RED

	glass	bott.
Chianti Classico “Granaio” 2022 Melini	€ 12	€ 40
Campania Rosso “Caprice” 2024 Capri Moonlight	€ 10	€ 34
Beneventano Cabernet Sauvignon “Rhyton” 2021 Masseria Frattasi		€ 55
Lacryma Christi del Vesuvio Gelsonero 2021 Villa Dora		€ 42
Bordeaux Sup. Rouge 2020 Le Gran Verdus		€ 40

CHAMPAGNE

Taittinger - 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

	glass	bott.
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

	glass	bott.
Moscato Spumante Batasiolo	€ 10	€ 40
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

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

Bao

€ 15

Straccetti di pollo, insalata 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

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
Pistacchio cream, mortadella and burrata cheese

TAPAS

Tagliere dello Chef - *Chef Board*

€ 40

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

Cuoppo di Mare - “*Sea Cuoppo*”

€ 12

Frittura di fravagli, gamberetti e frittelle
Fried small local fish, shrimps and pizza dough

Nachos con guacamole

€ 10

Nachos with guacamole sauce

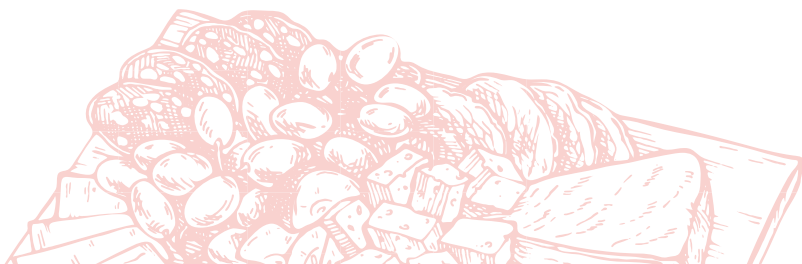
Patate dippers con fonduta di provolone del Monaco € 8

Potatoes dippers with Provolone del Monaco cheese

Bruschetta con Pomodorini

€ 8

Cherry Tomato Bruschetta



SANDWICHES

€18

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

Napoletano

Saltimbocca, pancetta, patate al forno, diavoleto sorrentino
Pizza bread, bacon, baked potatoes, spicy sorrentine cheese

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

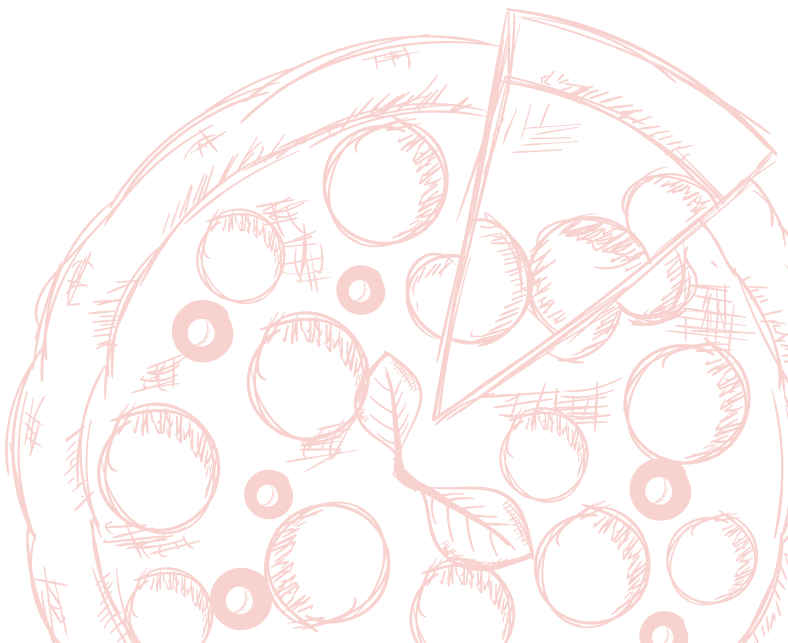
Funghi, prosciutto cotto, pomodoro e mozzarella
Mushrooms, ham, tomato sauce and mozzarella cheese

Diavola

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

Ortolana 🌿

Mozzarella e verdure di stagione
Mozzarella cheese with fresh seasonal vegetables



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

Corallo

Lattuga, rucola, radicchio, pomodorini, mozzarella, mais, tonno, olive bianche e nere, crostini
Lettuce, rocket, radicchio, cherry tomatoes, mozzarella cheese, corn, tuna, white and black olives, croutons

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, marmelade, chocolate namelaka, and toasted hazelnuts

Pastiera fredda - *Cold Pastiera*

Semifreddo, grano, arancia e canditi
Frozen mousse, wheat, honey, orange and candied fruits

La Pizza Dolce - *Sweet Pizza*

Con gelato al fiordilatte, salsa di lamponi e basilico dolce
Mozzarella ice cream, raspberry sauce, and sweet basil

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 cutted



Vegan



Vegetarian