



Nicoletta®

HANDCRAFTED ITALIAN KITCHEN

Cancun

ENGLISH



Handcrafted Italian Kitchen

The innovative character of Nicoletta will make you discover contemporary Italian dishes that retain all the essence of their origins

Platinum Menu

Appetizer (TO CHOOSE)

PARMESAN SPHERES 3 pcs
En salsa de pimientos rostizados.
Finalizado con reducción de higo

CAESAR NICOLETTA*
Romaine lettuce hearts,
croutons, and classic dressing

**WAGYU MEATBALL WITH
POMODORO SAUCE** 8 oz
With Grana Padano cheese

Entrée (TO CHOOSE)

CASARECCE AL PESTO
Fresh pesto and pecan nuts

PROVENZAL CHICKEN 21 oz
Marinated with white wine and
rosemary. Served with sautéed
spinach

**SALMON WITH PISTACHIO
GREMOLATA** 11 oz
Grilled. With Grana Padano
gremolata, olives, dried chili, and
lemon

GRILLED LAMB RACK 13 oz
With demi-glace and pea shoots

Dessert (TO CHOOSE)

TIRAMISÚ
Mascarpone cream with amaretto and
layers of sponge cake moistened with
coffee. Finished with cocoa powder

HELADOS & SORBETE 1 pc
Vanilla, chocolate, pistachio,
stracciatella and tangerine

\$1,200 MEXICAN PESOS
price per person

All prices include taxes | | Beverages are not included | Tip is not included | *Consumption of raw products is under your responsibility SSA |
This menu only applies to groups of 10 or more people



Black Menu

Appetizer (TO CHOOSE)

TUNA CRUDO* 3 oz
With seasonal fruits, basil,
lemon juice, and olive oil

**MOZZARELLA, TOMATO
& WATERMELON**
Arugula, mozzarella cheese,
tomato, radish, pickled
watermelon, pickled cherries,
pumpkin seeds, and
focaccia croutons

**CARPACCIO DI MANZO
AL TARTUFO*** 4 oz
With arugula, black olive aioli
and parmesan

Entrée (TO CHOOSE)

**PAPPARDELLE
FUNGHI E TARTUFO**
Cremini, shitake, black truffle and
white wine

**PARMESAN CHICKEN
MILANESE** 21 oz
Breaded and gratinated.
With pomodoro sauce, basil,
mozzarella, and Grana Padano
cheese

**WOOD-FIRED
BRANZINO** 8 oz
Vierge sauce with capers,
pistachios, and lemon

**WAGYU CROSS FILET
MIGNON** 9 oz
Grilled. Served with roasted
carrots and port wine sauce

Dessert (TO CHOOSE)

TIRAMISÚ
Mascarpone cream with amaretto and
layers of sponge cake moistened with
coffee. Finished with cocoa powder

TARTA TENERINA
Warm chocolate cake with semi-
liquid center, pistachio ice cream,
Frangelico sauce and chopped
pistachio

HELADOS & SORBETE 1 pc
Vanilla, chocolate, pistachio,
stracciatella and tangerine

\$ 1,600 MEXICAN PESOS
price per person

All prices include taxes | | Beverages are not included | Tip is not included | *Consumption of raw products is under your responsibility SSA |
This menu only applies to groups of 10 or more people



Premium Open Bar

RUM: Appleton Signature Blend, Bacardi Blanco, Captain Morgan Spiced, Havana Club 7Y, Matusalem Platino, Zacapa Centenario 23Y

VODKA: Grey Goose, Ketel One Original, Smirnoff, Smirnoff Tamarindo, Stolichnaya

WHISKEY: Buchanan's 12Y, Bushmills Black Bush, Dewar's 12Y, J Walker Black Label, J Walker Red Label, Jack Daniel's

TEQUILA: 1800 Cristalino, Casamigos Blanco, Cuervo Tradicional Plata, Cuervo Tradicional Reposado, Don Julio Blanco, Don Julio Reposado, Herradura Blanco, Herradura Reposado, Maestro Dobel Diamante, Patrón Cristalino, Patrón Silver

GIN: Beefeater, Bombay Sapphire, Hendrick's, Puerto De Indias Strawberry, Tanqueray

MEZCAL: 400 Conejos Espadin Joven, 400 Conejos Espadin Reposado, Montelobos Espadin, Union

LIQUOR: Crema Bailey's, Hierbas Jägermeister

COGNAC: Hennessy V.S., Hennessy V.S.O.P

BRANDY: Torres 10Y

BEER: National and international

COCKTAILS: House mixology

*Does not include wine, bottled water, or energy drinks.

\$ 1,000 MEXICAN PESOS
price per person
(\$500 extra hour)

*2 hours Open Bar minimum consumption | Mixers included (soft drinks) | All our prices include taxes | Tip is not included | This menu only applies to groups of 10 or more people | Avoid excess





Capacity

Total: 203 pax

1 Main Hall

106 people

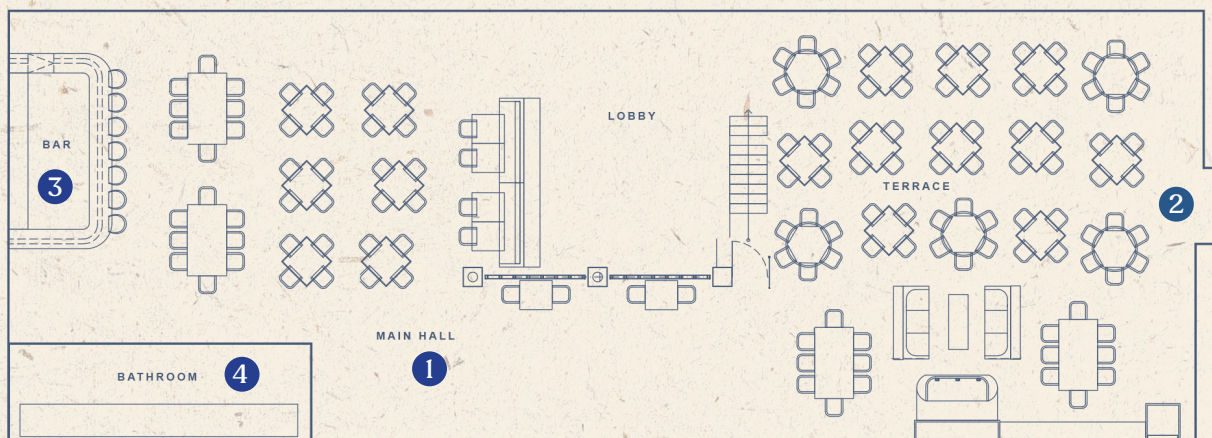
2 Terrace

90 people

3 Bar

7 people

4 Restrooms



Location

TEL. (998) 840-71 83/84

Blvd. Kukulcán Km. 13.5 Zona Hotelera, 77500. Cancun, Q.R.

- SECOND FLOOR -



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GRUPO
ANDERSON'S
EST. 1963

TILOS

Harry's

PORFIRIO'S

BAK'

EL SQUID ROE

LA VICENTA

H | ROOF

Carlson's

Señor Frog's

Tread's

Nicoletta