



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

Gold 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

**BURRATA & MORTADELLA
BRUSCHETTA**
With pesto, pistachio,
peperoncino,
and lemon zest

Entrée (TO CHOOSE)

BUCATINI ALLA CARBONARA*
Pancetta, Pecorino Romano cheese,
and black pepper

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

LASAGNA
Traditional with Bolognese,
béchamel, and Parmesan cheese

Dessert (TO CHOOSE)

PISTACHIO PANNA COTTA
Vanilla bean cream, meringue,
caramelized almonds. Finished with
pistachio foam, white chocolate and
yellow lemon zest

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

\$1,100 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



Platinum 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

WAGYU MEATBALL WITH POMODORO SAUCE 8 oz
With Grana Padano cheese

Entrée (TO CHOOSE)

CASARECCE AL PESTO
Fresh pesto and pecan nuts

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

WOOD-FIRED BRANZINO 8 oz
With caper vierge sauce, pistachios, arugula, baby spinach, and lemon

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

Dessert (TO CHOOSE)

24K TIRAMISU
Edible gold ingot with a crunchy chocolate topping filled with layers of cocoa sponge cake soaked in coffee syrup and mascarpone cream

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

\$1,400 MEXICAN PESOS
price per person

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Black Menu

Appetizer (TO CHOOSE)

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

BURRATA, AVOCADO & TRUFFLE
With arugula, fresh fig, cherry tomatoes, pesto, crispy prosciutto, and thinly sliced black truffle

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

Entrée (TO CHOOSE)

PAPPARDELLE FUNGHI E TARTUFO
Cremeni, shitake, black truffle and white wine

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

PUTTANESCA-STYLE SEA BASS 9 oz
Oven-baked with pomodoro sauce, white wine, lemon, crushed chili, parsley, and olive oil

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

Dessert (TO CHOOSE)

PISTACHIO PANNA COTTA
Vanilla bean cream, meringue, caramelized almonds. Finished with pistachio foam, white chocolate and yellow lemon zest

24K TIRAMISU
Edible gold ingot with a crunchy chocolate topping filled with layers of cocoa sponge cake soaked in coffee syrup and mascarpone cream

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

\$ 1,900 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

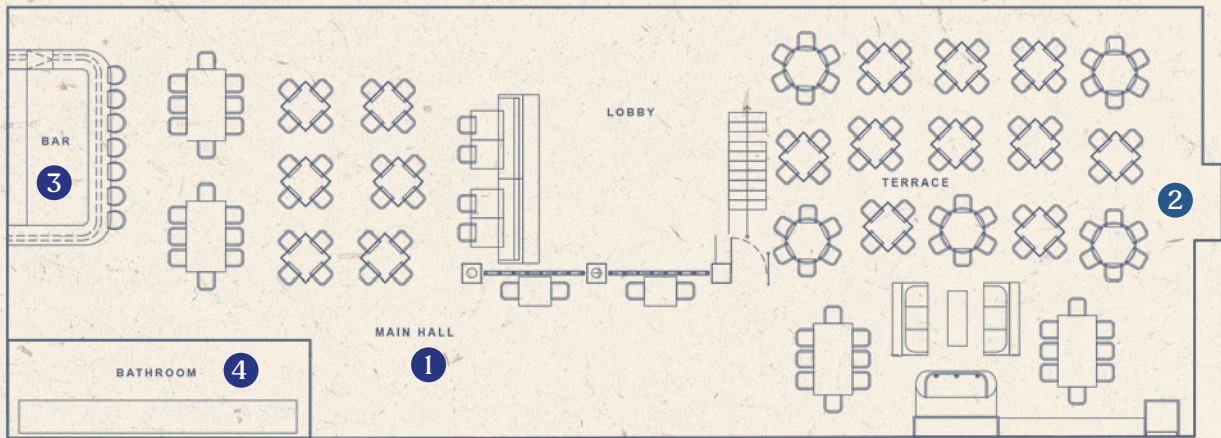
2 Terrace

90 people

3 Bar

7 people

4 Restrooms



Location

TEL. (998) 840-71 83/84

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- SECOND FLOOR -



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