



# Nicoletta<sup>®</sup>

MODERN ITALIAN KITCHEN

ENGLISH

GRUPO  
**ANDERSON'S<sup>®</sup>**  
EST. 1963







## MODERN ITALIAN KITCHEN

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







## GOLD MENU

### APPETIZERS (TO CHOOSE)

**MINISTRONE**  
Vegetable soup, farfalle pasta, pesto, tomato guaje, and parmesan cheese

**ASPARAGUS PARMIGIANA**  
Breaded with sun dried tomato sauce, grilled cheese and oregano

**PARMESAN SPHERES** 3 pcs  
In roasted pepper sauce

### MAIN COURSE (TO CHOOSE)

**CANNELLONI DI CARNE** 13 oz  
Filled with Bolognese and spinach bechamel

**SPAGHETTI FRUTTI DI MARE** 6 oz  
In lobster bisque with brandy

**PARMIGIANA CHICKEN BREAST** 7 oz  
On tomato and grana padano sauce. Finished with basil

**CALAMARATA PRIMAVERA**  
With white wine sauce. Finished with genoese pesto, toasted pistachio and fresh basil

### DESSERT (TO CHOOSE)

**CANNOLIS** 3 pcs  
Made with homemade puff pastry dough, filled with mascarpone cream and chocolate hazelnut border, served with coffee sauce and Frangelico sauce

**APPLE TART** 1 pc  
(To share)  
Apple pie made with homemade puff pastry dough, Nutella® and cajeta in the filling, mascarpone cheese nitro popcorn and toasted pecans

**\$850 MEXICAN PESOS**  
price per person

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





## PLATINUM MENU

### APPETIZERS (TO CHOOSE)

**\*INSALATTA CESAR**  
With traditional dressing and Roman pecorino

**CRISPY BABY CALAMARI** 6 oz  
With sun dried tomato aioli and black olives tartar

**RAGU ARANCINI** 3 pcs  
On tomato sauce and grana padano cheese. Accompanied by parmesan tuile, gold leaf and genoese basil

### MAIN COURSE (TO CHOOSE)

**GNOCCHI**  
In sage butter and gorgonzola sauce with crunchy prosciutto

**TORTELLINI STUFFED WITH SHORT RIB** 6 oz  
With orange and sweet potato purée, truffled potato foam and natural meat juice with red wine

**SALMON ON A CEDAR PLANK** 11 oz  
With sautéed spinach and basil, roasted peppers, arrabiata sauce and lemon confit

**CALAMARATA PRIMAVERA**  
With white wine sauce. Finished with genoese pesto, toasted pistachio and fresh basil

### DESSERT (TO CHOOSE)

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

**CANNOLIS** 3 pcs  
Made with homemade puff pastry dough, filled with mascarpone cream and chocolate hazelnut border, served with coffee sauce and Frangelico sauce

**\$ 1,050 MEXICAN PESOS**  
price per person

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## BLACK MENU

### APPETIZERS (TO CHOOSE)

**CRISPY BABY CALAMARI** 6 oz  
With sun dried tomato aioli and black olives tartar

**\*BEEF CARPACCIO** 3 oz  
With lemon capers, anchovy dressing, mustard and fig balsamic

**\*TUNA CARPACCIO** 4 oz  
Yellowfin and albacore tuna served with caviar (0.03 oz), cherry tomatoes, and lemon vinaigrette

### MAIN COURSE (TO CHOOSE)

**TORTELLINI STUFFED WITH SHORT RIB** 6 oz  
With orange and sweet potato purée, truffled potato foam and natural meat juice with red wine

**SPAGHETTI WITH LOBSTER** 4 oz  
In garlic puttanesca sauce

**ROSEMARY LAMB RACK** 9 oz  
With aubergine puree and date marmalade

**CALAMARATA PRIMAVERA**  
With white wine sauce. Finished with genoese pesto, toasted pistachio and fresh basil

### DESSERT (TO CHOOSE)

**TIRAMISÙ 24K** 1 pc  
(To share)  
Crunchy chocolate topping filled with layers of cocoa sponge cake moistened in coffee syrup and mascarpone cream

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

**NICOLETTA'S GOODBYE KISS** 1 pc  
(To share)  
Creamy cheesecake with chopped pistachio topping, strawberry sauce, covered by a chocolate "Kiss"

**\$ 1,350 MEXICAN PESOS**  
price per person

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# PREMIUM OPEN BAR

\$1,000 MEXICAN PESOS

Price per person

(\$500 ADDITIONAL HOUR)

**RUM:** Appleton Estate Signature Blend, Havana 7 años, Bacardí Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced, Zacapa Ambar

**VODKA:** Smirnoff, Smirnoff Tamarindo, Absolut Azul, Ketel One, Ciroc

**WHISKY:** Johnnie Walker Red Label, Johnnie Walker Black Label, Jack Daniel's, Jameson, Bulleit, Buchanna's 12, Bushmills Black Bush, Dewards 12

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

**GINEBRA:** Hendrick's, Boodles, Tanqueray, Bombay Sapphire, Beefeater

**MEZCAL:** 400 Conejos Reposado, 400 Conejos Espadin Joven, Amarás Joven, Ojo de Tigre Joven, Unión

**LIQUEUR:** Torres 10, Bailey's

**COGNAC:** Hennessy V.S

**BEER:** National and imported

**COCKTAILS:** House mixology

\*Wines, bottled water and energizing drinks are not included



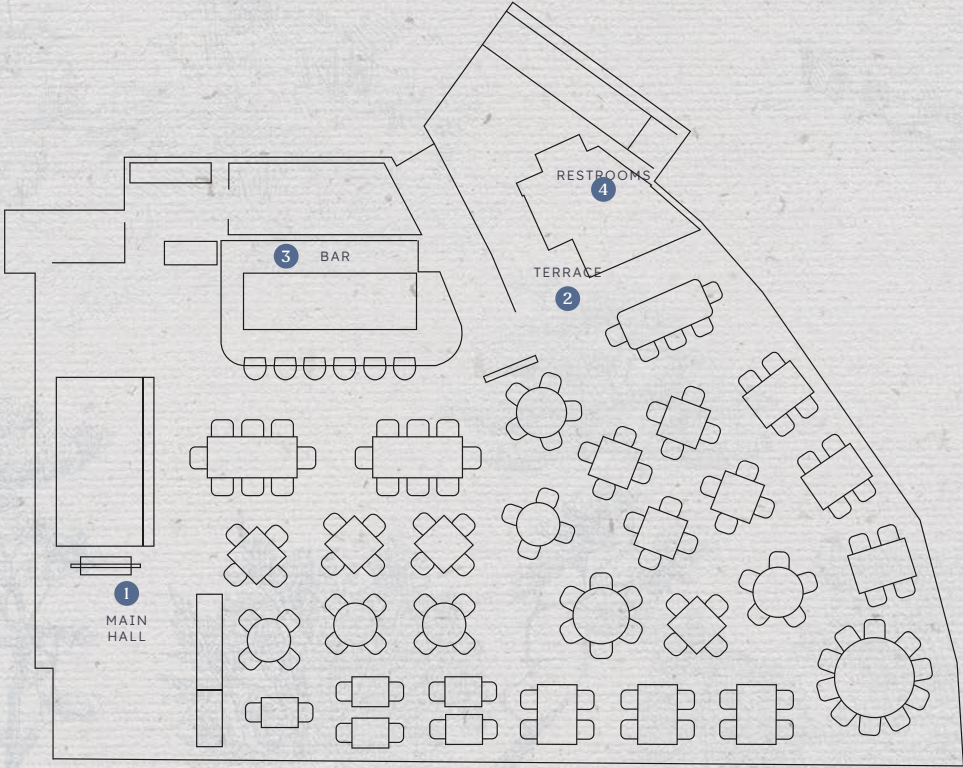
This menu only applies to groups of 10 or more people. Avoid excess.  
\*2 hours Open Bar minimum | Mixers included (soft drinks) | All prices include taxes







# CAPACITY



**Total: 138 pax**

**1 Main Hall**  
69 people

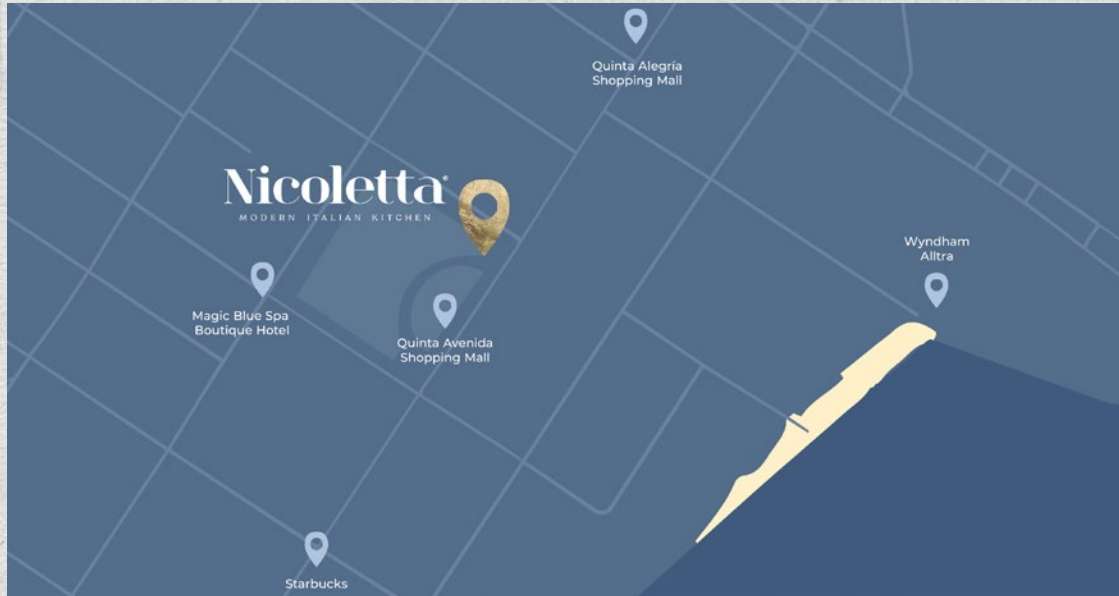
**2 Terrace**  
63 people

**3 Bar**  
6 people

**4 Restrooms**



# LOCATION



TEL. 984 147 6542

5 Av. Nte. s/n, between 12<sup>th</sup> & 14<sup>th</sup> street, Centro, 77710 Playa del Carmen, Q.R.







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PROUD MEMBER

GRUPO  
**ANDERSON'S**  
60 AÑOS

PORTENO TITOS *Henry's* PORFIRIO'S BAK' CAO EL EQUINO LA VICENTA IROOF *Chocolateria* *Schiering* MANTELA *Frederic* Nicoletta *manojos TULUM* ERIZO *El Valle Encino*

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