



Nicoletta®

MODERN ITALIAN KITCHEN

ENGLISH

GRUPO
ANDERSON'S®
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

SPHERES DI PARMIGIANO
Cheese spheres in roasted pepper sauce

MAIN COURSE (TO CHOOSE)

CANNELLONI DI MEAT
With bolognese sauce

CAPELLINI FRUTI DI MARE
In lobster cream with brandy

TRUFFLED CHICKEN STEAK
With cauliflower risotto, marsala onions and poultry jus

PASTA PROVENZALE
With golden basil and pistachio pesto

DESSERT (TO CHOOSE)

CANNOLIS 2 pcs
Filled with mascarpone cream, over homemade ricotta cheese

APPLE TART 2 pcs
(To share)
With nutella and milk caramel, mascarpone cheese nitro popcorn and toasted walnuts

\$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 pecorin

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

DUCK ARANCINI
With orange and sweet potato
purée, fig reduction and gold flakes

MAIN COURSE (TO CHOOSE)

GNOCCHI
In sage butter and gorgonzola sauce
with crunchy prosciutto

**TORTELLINI DI
SHORT RIB**
With orange and sweet potato
purée, potato sauce

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

PASTA PROVENZALE
With golden basil and
pistachio pesto

DESSERT (TO CHOOSE)

TARTA TENERINA
Chocolate coolant with pistachio
ice cream, Frangelico @ sauce
and chopped pistachio

CANNOLIS 2 pcs
Filled with mascarpone cream,
over homemade ricotta cheese

\$ 1,050 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



BLACK MENU

APPETIZERS (TO CHOOSE)

CRISPY BABY CALAMARI

With sun dried tomato aioli
and black olives tartar

BEEF CARPACCIO

With lemon capers, anchovy,
mustard dressing and fig
balsamic

CARPACCIO BI TONNO*

Yellowfin and albacore tuna
served with caviar (0.03 oz),
cherry tomatoes, and lemon
vinaigrett

MAIN COURSE (TO CHOOSE)

SHORT RIB

Glazed with port jus and served
with zucchini spaghetti

RICOTTA RAVIOLE IN LOBSTER SAUCE

Homemade squid ink pasta
stuffed with sheep ricotta, lobster
sauce sautéed in white wine with
parmesan cheese

ROSEMARY LAMB RACK

With burnt eggplant purée and
date marmalade

PASTA PROVENZALE

With golden basil and
pistachio pesto

DESSERT (TO CHOOSE)

TIRAMISÚ 24K1 pc (To share)

Gold plated crunchy chocolate
filled with mascarpone cream

TARTA TENERINA

Chocolate coolant with pistachio
ice cream, Frangelico® sauce
and chopped pistachio

KISS ME 1pc (To share)

Creamy cheesecake with
homemade ricotta cheese and
chopped pistachio topping, berries
sauce and choco-lipstick

\$ 1,350 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

PREMIUM OPEN BAR

\$1,200 MEXICAN PESOS
Price per person

(\$600 ADDITIONAL HOUR)

RUM: Appleton Estate Signature Blend 12, 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: Cuervo Tradicional Reposado, Tradicional Plata, Patrón Silver, Don Julio Reposado, Dobel Diamante, 1800 Cristalino, Herradura Reposado, Don Julio Blanco, Casamigos Blanco

GIN: Hendrick's, Boodles, Tanqueray, Bombay Sapphire, Beefeater

MEZCAL: 400 Conejos Reposado, 400 Conejos Joven, Amarás Joven, Ojo de Tigre Jove, 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) | 15% Gratuity charge not included | All prices include taxes



CAPACITY



Total: 147 pax

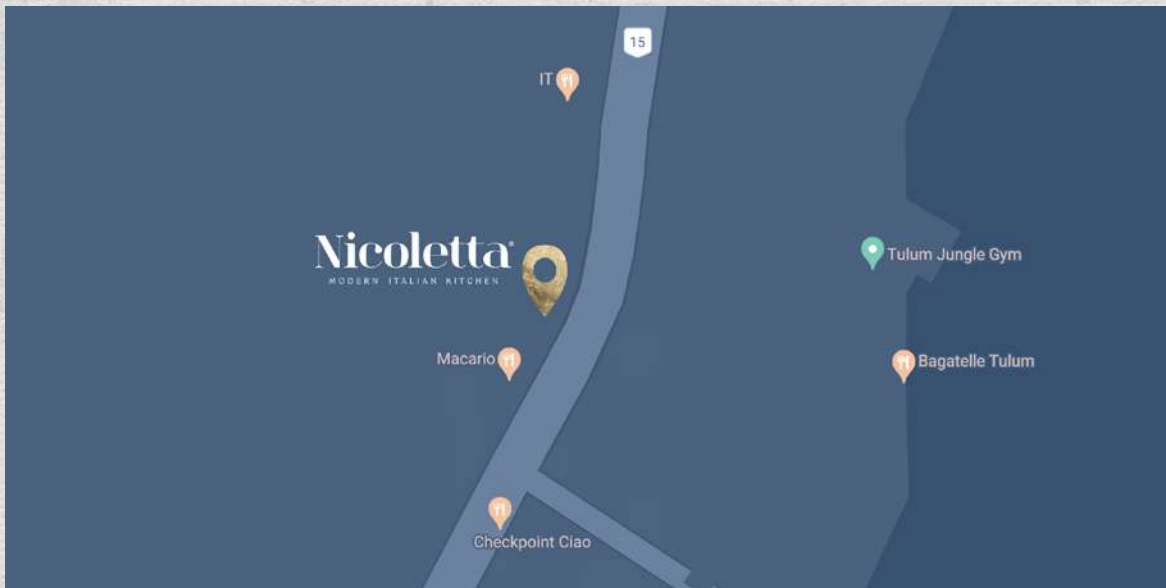
1 Main Hall
76 people

2 Terrace
62 people

3 Bar
9 people

4 Restrooms

LOCATION



TEL. (998) 840-71 83/84
Highway TULUM - BOCA PAILA KM 8 ZH





Sales & Groups
ventas@andermail.com
(998) 840 7183/84

Sales Director
Juan Carlos Garza
juancarlos.garza@grupoandersons.com

🐦 @nicolettarestaurante @ nicolettarestaurante f Nicoletta

WWW.NICOLETTARESTAURANT.COM

PROUD MEMBER

GRUPO
ANDERSON'S
EST. 1963

TIPOS *Ham's* PORFIRIO'S BAK' MACARIO CAO EL SQUID ROE LA VICENTA HIROOF H B... *Carla's* señor Fong's Fred's Nicoletta