



**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  
In roasted bell pepper sauce

**CAESAR NICOLETTA\***  
Baby romaine, 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

**MASALA CHICKEN BREAST** 7 oz  
Pan-seared with butter, marsala  
sauce, fusilli, chives, spinach,  
and basil oil

**SALMON WITH PISTACHIO  
GREMOLATA** 8 oz  
Grilled. With Grana Padano  
gremolata, olives, dried chili,  
and lemon

**LASAGNA**  
Traditional 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

**ICE CREAM** 1 pc  
Vanilla, chocolate, pistachio,  
and stracciatella

**\$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)

**SALMON TARTARE\*** 3 oz  
With anchovy dressing, olive oil,  
basil, and avocado

**BRUSSELS SPROUTS**  
Green apple, grapes, onion,  
hazelnuts, and Grana Padano Cheese

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

### *Entrée* (TO CHOOSE)

**CASARECCE PESTO**  
Fresh pesto and pecan nuts

**MASALA CHICKEN BREAST** 7 oz  
Pan-seared with butter, marsala  
sauce, fusilli, chives, spinach,  
and basil oil

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

**GRILLED LAMB RACK** 13 oz  
With demi-glacé 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

**ICE CREAM** 1 pc  
Vainilla, chocolate,  
pistache y stracciatella

**\$1,400 MEXICAN PESOS**  
price per person

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This menu only applies to groups of 10 or more people



## Black Menu

### Appetizer (TO CHOOSE)

**BI TONNO CARPACCIO\*** 4 oz  
White and red tuna, lemon vinaigrette, vierge sauce, caviar, and toasted pine nuts

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

**WAGYU BEEF CARPACCIO  
WITH TRUFFLE\*** 3 oz  
Fig reduction, Parmesan, Grana Padano, and toasted pistachios

### Entrée (TO CHOOSE)

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

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

**TOTOABA ALLA  
PUTTANESCA** 9 oz  
Oven-baked with pomodoro, white wine, lemon, crushed chili, parsley, and olive oil

**WAGYU CROSS  
FILET MIGNON** 9 oz  
Grilled. 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

**ICE CREAM** 1 pc  
Vainilla, chocolate, pistache y stracciatella

**\$ 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

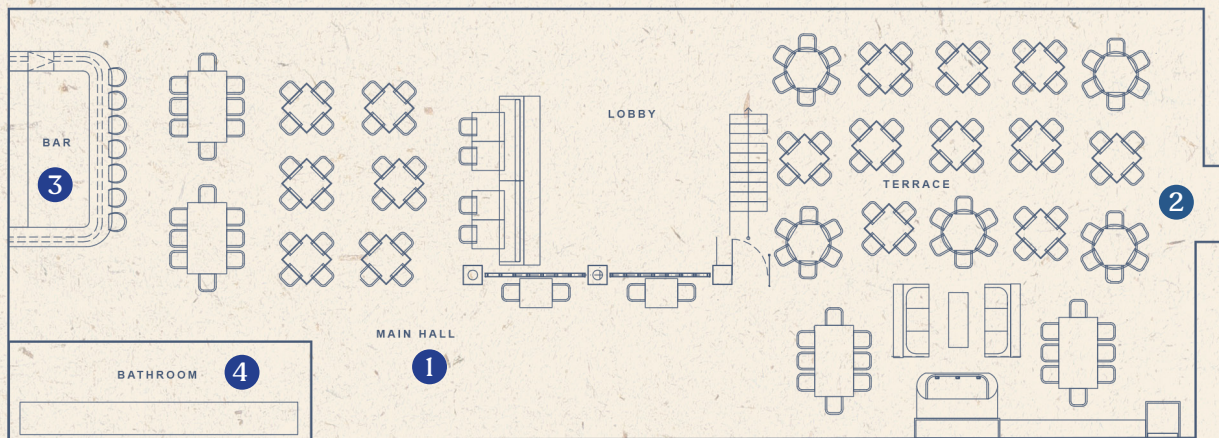
**2 Terrace**

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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GRUPO  
**ANDERSON'S**  
EST. 1963

TILOS

Harry's

PORFIRIO'S

BAK'

EL SQUID AGE

LA VICENTA

HIROOF

Carolina Charlie's

Señor Flamingo

Fred's

Nicoletta

BODEGA ARGENTINA

ROWEY'S

Tap Line

THE

NASSAU PORT