



Nicoletta®

HANDCRAFTED ITALIAN KITCHEN

Playa del Carmen

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-glaze 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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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: 138 pax

1 Main Hall

69 people

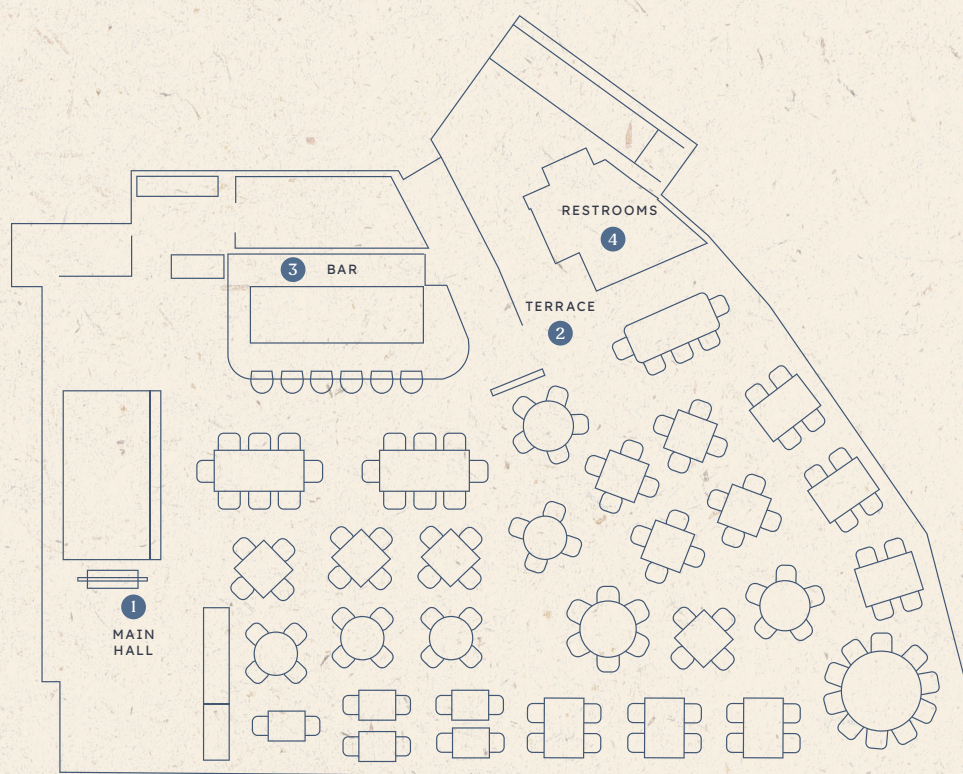
2 Terrace

63 people

3 Bar

6 people

4 Restrooms



Location

TEL. (984) 147 6542

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



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GRUPO
ANDERSON'S
EST. 1963

TILOS

Harry's

PORFIRIO'S

BAK'

EL SQUID AGE

LA VICENTA

HIROOF

Carolina's

Santer Flavors

Fred's

Nicoletta

BODEGA ARGENTINA

ROWEY'S

Tap Line

THE

NASSAU PORT