

# Nicoletta®

HANDCRAFTED ITALIAN KITCHEN



PLAYA DEL CARMEN

POSADAS





## HANDCRAFTED ITALIAN KITCHEN

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







## PLATINUM MENU

### APPETIZER

(TO CHOOSE)

**PARMESAN SPHERES** 3 pcs  
In roasted bell pepper sauce.  
Finished with fig reduction

**CAESAR NICOLETTA\***  
Lettuce hearts, grana padano  
cheese and anchovies

**VITELLO TONNATO\*** 3 oz  
Pepper steak carpaccio,  
basted in ventresca and caper  
sauce. Finished with capers,  
olive oil, oregano leaf  
and lemon

### ENTRÉE

(TO CHOOSE)

**SPAGHETTI CACIO E PEPE**  
Butter, pecorino romano cheese,  
basil and black pepper

**PROVENZAL CHICKEN** 21 oz  
Marinated with white wine and  
rosemary. Accompanied by  
sautéed spinach

**SALMON WITH GREMOLATA**  
**DI PISTACCHI** 7 oz  
Grilled with grana padano  
cheese, gremolata, olives, dried  
chili and lemon

**LASAGNA**  
Traditional with bolognese,  
bechamel and parmesan cheese

### DESSERT

(TO CHOOSE)

**TIRAMISÚ**  
Mascarpone cream with  
amaretto and layers of sponge  
cake moistened with coffee.  
Finished with cocoa powder

**ICE CREAMS & SORBETS** 1 pc  
Vanilla, chocolate, pistachio,  
stracciatella and tangerine

**\$ 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





## BLACK MENU

### APPETIZER

(TO CHOOSE)

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

#### BURRATA & ZUCCHINI

With hazelnuts, olive oil  
and lemon zest

#### CARPACCIO DI MANZO AL

##### TARTUFO\* 4 oz

With arugula, black olive aioli  
and parmesan

### ENTRÉE

(TO CHOOSE)

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

#### OCTOPUS AL FORNO 14 oz

With preserved tomatoes,  
pickled peppers and rosemary

#### SEA BASS

##### ALLA PUTTANESCA 9 oz

Baked with dried chili and white wine

**GNOCCHI AL  
BOLOGNESE 6 oz**

### DESSERT

(TO CHOOSE)

**TIRAMISÙ**  
Mascarpone cream with  
amaretto and layers of sponge  
cake moistened with coffee.  
Finished with cocoa powder

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

**\$ 1,200 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

**\$1,000 MEXICAN PESOS**

**Price per person**

(\$500 additional hour)

**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

**WHISKY:** 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

**LIQUEUR:** Crema Bailey's, Hierbas Jägermeister

**COGNAC:** Hennessy V.S, Hennessy V.S.O.P

**BRANDY:** Torres 10Y

**BEER:** National and imported

**COCKTAILS:** House mixology



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

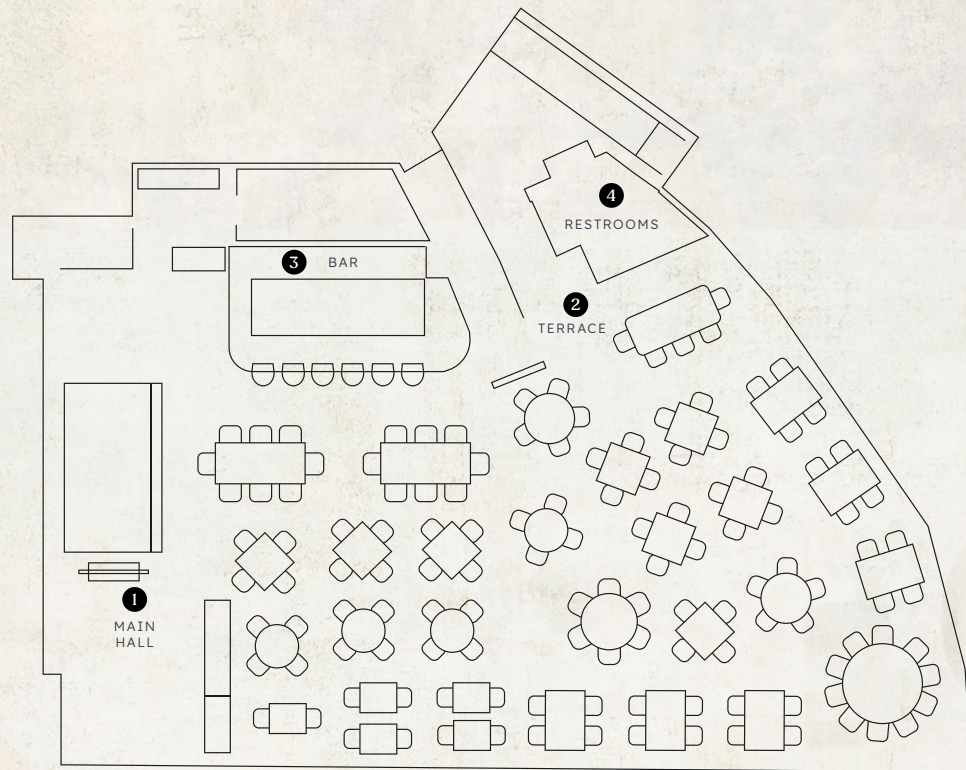
\*2 hours Open Bar minimum consumption | Mixers included (soft drinks) | All our prices include taxes |  
Tip is not included | This menu only applies to groups of 10 or more people | Avoid excess







# 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 12<sup>th</sup> & 14<sup>th</sup> street, Downtown, 77710  
Playa del Carmen, Q.R.







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GRUPO  
**ANDERSON'S**  
EST. 1963

TIOS

Harry's

PORFIRIO'S

BAK'

EL SQUID ROJO

LA VICENTA

H I ROOF

Golden Chandel

Señor Floggy

Fred's

Nicoletta

ERIZO



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## MERRY CHRISTMAS

