

Nicoletta®

HANDCRAFTED ITALIAN KITCHEN



PLAYA DEL CARMEN

POSDAS



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

(To share)

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
(To share)
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

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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

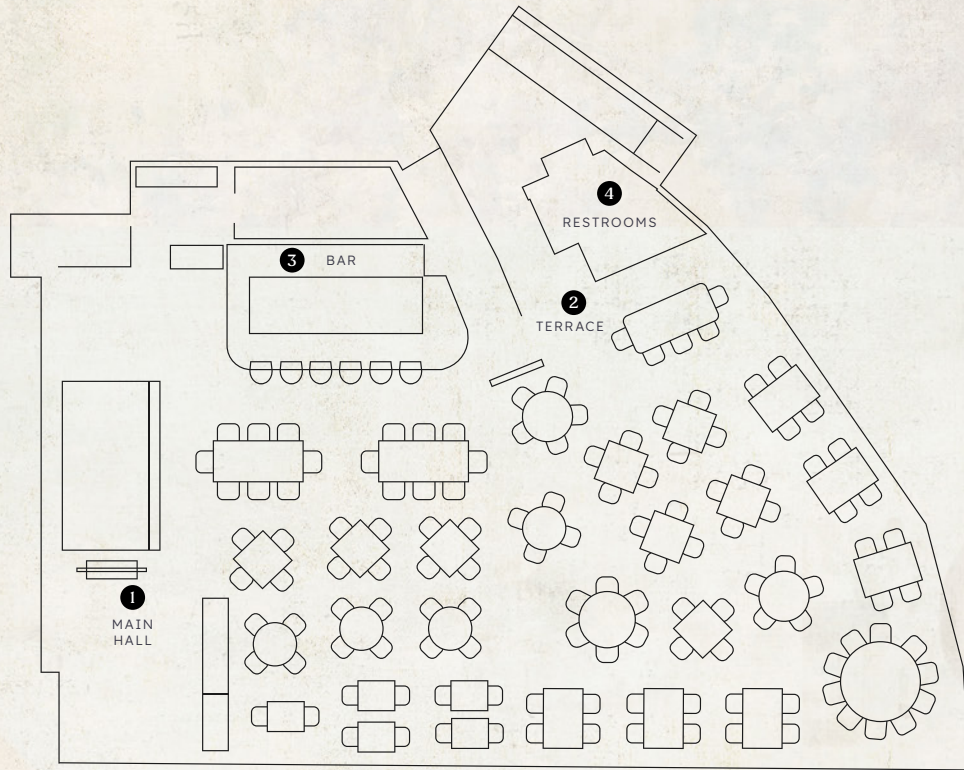


*Wines, bottled water and energizing drinks are not included

*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 12th & 14th street, Downtown, 77710
Playa del Carmen, Q.R.





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EL PORTENO

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PORFIRIO'S

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CAO

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LA VICENTA

HIROOF

Golden Dandelion

Señor Frijole

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Nicoletta®

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MERRY
CHRISTMAS

