

# Nicoletta®

HANDCRAFTED ITALIAN KITCHEN

## New Year's Eve

### M E N U

#### APPETIZER

TO CHOOSE

##### CARPACCIO DE MANZO AL TARTUPO 11.00

With tomato, arugula, black olive oil, parmesan cheese, and focaccia croutons

##### FRESH MOZZARELLA SALAD

Baby spinach, arugula, purple radicchio, fresh mozzarella, orange supremes, grapefruit supremes, toasted prosciutto, caramelized walnuts, and berry vinaigrette

##### MINESTRONE SOUP

Made with chicken broth, carrots, leek, potatoes, onion, tomato, red wine, pasta, beans, and fresh pesto

#### ENTRÉE

TO CHOOSE

##### SEA BASS WITH MUSHROOM AND ASPARAGUS RISOTTO 14.00

With fish broth, garlic, shallots, mushrooms, asparagus, creamed with butter and Grana Padano cheese, accompanied by sea bass and pea shoots

##### RAVIOLE NICOLETTA 14.00

Shrimp-filled, with Grana Padano and lobster sauce, basil oil, and cornel

##### FILET TARTUPO 14.00

Pepper-crusted beef filet, served with potato purée, grilled asparagus, and truffle sauce

##### CAVATELLI TRAPANESE

Fresh pasta with pesto, confit tomatoes, almonds, pecans, fried basil, and Grana Padano cheese

#### DESSERT

TO CHOOSE

##### TERAMISÙ

Mascarpone cream with Frangelico, layered with coffee-soaked ladyfingers and cocoa powder

##### BERRY PANNA COTTA

Served with strawberry sauce and fresh berries

PRICE PER ADULT

**\$4,500 MXN**

PRICE PER KID

**\$2,000 MXN**

BOOK NOW

**998 142 4146**

GRUPO  
**ANDERSON'S**  
EST. 1962

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