

# Nicoletta®

HANDCRAFTED ITALIAN KITCHEN

## New Year's Eve

### MENU

#### 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

**\$2,250 MXN**

BOOK NOW

**998 131 5666**

GRUPO  
**ANDERSON'S**  
EST. 1962

THE TYP IS NOT MANDATORY. NICOLETTA RESERVES THE RIGHT TO MAKE CHANGES WITHOUT NOTICE. THE TYP IS NOT MANDATORY. NICOLETTA RESERVES THE RIGHT TO MAKE CHANGES WITHOUT NOTICE. THE TYP IS NOT MANDATORY. NICOLETTA RESERVES THE RIGHT TO MAKE CHANGES WITHOUT NOTICE.