



Nicoletta®

MODERN ITALIAN KITCHEN

ENGLISH

GRUPPO
ANDERSON'S®
EST. 1963





MODERN ITALIAN

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MODERN ITALIAN KITCHEN

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

ANTIPASTI

ARTICHOKE HEARTS Confit with olive oil, roasted peppers and mustard vinaigrette	\$270	SQUASH BLOSSOM Weathered, stuffed with goat cheese, toasted hazelnut and beet, blackberries and sherry jus	\$320
EGGPLANT PARMIGIANA Breaded with tomato sauce, gratin cheese and basil	\$280	*BEEF CARPACCIO 4 oz With lemon capers, anchovy, mustard dressing and fig balsamic	\$450
CRISPY BABY CALAMARI 9 oz With sun dried tomato aioli and black olives tartar	\$290	BEET CARPACCIO Marinated with balsamic and raspberry vinaigrette, creamy avocado, cherry tomatoes, baby arugula, toasted pistachio and goat cheese nitrogen	\$220
ANTIPASTO DAL CAMPO 10 oz Pork loin, prosciutto di Parma, manchego and gorgonzola cheese, grapes and walnuts	\$450	OYSTERS AL FORNO 4 pcs With parmesan cheese, mozzarella, onion, spinach, garlic and basil	\$450
MEATBALLS AL FORNO 4 oz With grana padano fondue	\$320	*CARPACCIO DI TONNO 4 oz Yellowfin and albacore tuna served with caviar (.17 oz), cherry tomatoes and lemon vinaigrette	\$360
ASPARAGUS PARMIGIANA Breaded with sun dried tomato sauce, grilled cheese and oregano	\$290	*BEEF TARTARE WITH TRUFFLE 4 oz Marinated filet with chives, mustard, truffle oil with a quail egg, and truffle slices. Accompanied with arugula salad of cherry tomato mix, finished with truffle oil and a quail egg	\$480
DUCK ARANCINI 3 pcs With orange and sweet potato purée, fig reduction and gold flakes	\$380	*SALMON TARTARE 4 oz Marinated with lemon zest, fresh ginger and Dijon mustard, avocado, anchovy dressing and salad marinated with olive oil and lemon, finished with flying fish caviar	\$340
SFERE DI PARMIGIANO 3 pcs Cheese spheres in roasted pepper sauce	\$290		

INSALATE E ZUPPE

FRUTTI DI BOSCO CAPRESE Berries, cherry tomato, fig balsamic and pesto. With artisan mozzarella	\$360	ROASTED TOMATO CREAM With goat cheese	\$190
ARTISAN BURRATA 5 oz Stuffed with pesto on avocado and arugula. Served with cherry tomato, prosciutto tuile and black truffle (.03 oz)	\$520	MINISTRONE Vegetable soup, farfalle pasta, pesto, tomato guaje, and parmesan cheese	\$190
*INSALATTA CESAR With traditional dressing and Roman pecorino	\$290		



PRIMI PIATI

25 LAYER LASAGNA (to share) Spinach and mozzarella	\$490	SPAGHETTI FRUTTI DI MARE 6 oz In lobster bisque with brandy	\$470
GNOCCHI In sage butter and gorgonzola sauce with crunchy prosciutto	\$380	PASTA PROVENZALE With golden basil and pistachio pesto	\$380
RIGATONI PICCANTI Tomato cream with chilli and vodka	\$320	ALFREDO 1907 Prepared tableside inside a piece of grana padano cheese and grappa	\$420
RISOTTO DI FUNGHI With black truffle and white truffle oil	\$590	LOBSTER RISOTTO Served with asparagus and garlic oil	\$890
CANNELLONI DI CARNE With bolognese sauce	\$360	GREEN SPAGHETTI ALLA PUTTANESCA With lobster, white wine, anchovies, capers, cherry tomatoes and tomato sauce	\$850
RICOTTA RAVIOLE IN LOBSTER SAUCE Squid ink, stuffed with sheep ricotta and lobster sauce sautéed in white wine with parmesan cheese	\$820	CAPELLINI DIAVOLA With shrimp (4 oz), garlic and chili oil, red bell pepper, white pine nut and pepperoncino	\$560
THE GIANT MEATBALL SPAGHETTI 9 oz Stuffed with mozzarella cheese	\$360	BUCATINI ALLE VONGOLE Mixed bucatini with squid ink and natural, white wine sauce with clams, mussels, cherry tomatoes, fresh chives and chili oil	\$390
TORTELLINI DI SHORT RIB 6 oz With orange and sweet potato purée, potato sauce and natural meat juice with red wine	\$390	TRUFFED SEMOLINA RISOTTO 4 oz With Grana Padano cheese and truffle slices	\$420

SPECIALS

GOAT CHEESE CAPPELLETTI Fresh beet pasta, stuffed with goat cheese, ricotta and saffron caviar with toasted walnuts	\$320
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PIZZA

AVOCADO, BURRATA & TRUFFLE	\$750	ITALIAN CHARCUTERIE	\$540
FUNGHI & TRUFFLE	\$880	PEAR, GORGONZOLA AND WALNUTS	\$420
PROSCIUTTO ALLA TAVOLA	\$480	FRUTTI DI MARE WITH SEPIA ALIOLI	\$540
MARGHERITA	\$380		



SECONDI

TERRA

VEAL CHOP MILANESE 23 oz (to share) \$1,600

Veal chop with sundried tomato sauce, mozzarella and basil

ROSEMARY LAMB RACK 9 oz \$850

With aubergine puree and date marmalade

SHORT RIB 9 oz \$550

Glazed with port jus and served with zucchini spaghetti

BEEF TENDERLOIN 9 oz \$800

Grilled. Accompanied with mousseline mashed potatoes with gorgonzola, port juice and sautéed vegetables with pancetta and pistachio

VEAL SHANK \$550

Baked in the oven. Accompanied by gnocchetti sardi, sautéed cambray carrots and asparagus, bathed in its reduced juice and sliced almonds

RACK OF VEAL \$780

Served with risotto butter and grana padano cheese

CHICKEN IN VELOUTE SAUCE 7 oz \$420

With carrot gnocchis sautéed with rosemary

MARE

BRANZINO AL FORNO 31 oz (to share) \$1,600

Fish in lemon parsley and garlic gremolata

PACIFIC SEABASS 10 oz \$950

Olive oil, mussel juice, potato confit and caper piccata

SALMON ON A CEDAR PLANK 10 oz \$620

With sautéed spinach and basil, roasted peppers, arrabbiata sauce and lemon confit

GRILLED PRAWNS 21 oz (to share) \$1,600

With garlic butter and sun-dried tomatoes

CARTOCCIO FRUTTI DI MARE \$520

Flambéed at the table. Mixture of salmon, shrimp, squid and mussels in white wine, served with fettucini on bread topping with garlic oil

OCTOPUS WITH PESTO \$580

Grilled octopus with roasted bell pepper coulis, crispy polenta cubes, pesto and basil oil

CONTORNO

PICCOLETTA CARROTS 4 oz \$220

With homemade sheep ricotta and white truffle honey

SAUTÉED CORN IN MUSHROOM BUTTER 5 oz \$180

LEMON MUSHROOMS WITH OREGANO 7 oz \$180

POTATO GRATIN WITH MEAT JUICE 5 oz \$180

All our prices include taxes | Gratuity is optional | Prices in Mexican pesos | Quantities in protein weights are prior to cooking

*Consumption of raw products is under your responsibility SSA



LA DOLCE VITA

TIRAMISÚ 24K 1 pc (to share)

Crunchy chocolate topping filled with layers of cocoa sponge cake moistened in coffee syrup and mascarpone cream

\$450

NICOLETTA'S GOODBYE KISS 1 pc (to share)

Creamy cheesecake with chopped pistachio topping, strawberry sauce, covered by a chocolate "Kiss"

\$410

TARTA TENERINA

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

\$290

CANNOLIS 2 pcs

Made with homemade puff pastry dough, filled with mascarpone cream and chocolate hazelnut border, served with coffee sauce and Frangelico sauce

\$280

APPLE TART 1 pc (to share)

Apple pie made with homemade puff pastry dough, Nutella® and cajeta in the filling, mascarpone cheese nitro popcorn and toasted pecans

\$420

AFFOGATO

Vanilla ice cream molded in a Venus de Milo figure. NESPRESSO® caramel coffee to accompany

\$250



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MIXOLOGY

CARINA

\$280

Mezcal Unión® (1 oz), red velvet mix of strawberry and chocolate liquor (2 oz), sweet vermouth, clarified butter, cranberry juice, strawberry pureé and simple syrup

MARENA

\$280

Tanqueray® gin (1.7 oz), homemade limoncello (1 oz), cucumber juice, simple syrup and basil

FIGORELLA

\$300

Grappa (1.7 oz), St. Germain (1 oz), lemongrass cordial (3.3 oz), white wine (3.3 oz) and fruit mix

NICOLETTA

\$320

Butter & cocoa fat wash rum (1.7 oz), yellow chartreuse, coffee and simple syrup

VENUS

\$260

Smirnoff® (1 oz), dry vermouth (1.7 oz), pistachio and cardamom orgeat, lemon juice and mint

PAOLA

\$360

J.W. Gold label® (1.5 fl oz), coconut syrup, coffee, pineapple juice, lime juice



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- SECOND FLOOR -

GRUPO
ANDERSON'S
EST. 1963

TILOS

Hazy's

PORFIRIO'S

BAK

CAO

EL EQUINO

LA VICENTA

ROOF

La Cabaña

Señor Frog

MANTELÁ
LATIN AMERICAN SOUL

DRINK

Nicoletta

moonlight
TULUM

ERIZO
BY KILGUS

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