

“the **cicchetti** experience”

This menu has been specifically created to give those dining in large groups the opportunity to experience the best of Nuovo. As you will already know we serve small plates influenced by the traditional cicchetti and bacari of Venice.

Here's what we do.... Your party will begin with

bread tins - home made rosemary olive focaccia, garlic focaccia, Sardinian flat bread, bread sticks, balsamic and olive oil (v~)

kalamata and bosciolo olives (v) (gf)

After this your selection of cicchetti begins with cold antipasti plates, followed by pastas and lastly hot meats ad fishes.

It takes time so not all dishes will be on the table at the same time.

Don't expect one of each of these dishes as that would be too much food but you can expect a wide variety of dishes selected from the examples below.....

bruschetta—garlic, tomato and grana padano shavings

pizza frita -mozzarella, basil, tomato or nduja, mozzarella, rocket

taleggio al forno -baked soft cheese, garlic crisp bread (v)

marinated mackerel—toasted almonds and olives (gf)(n)

aubergine fritters - pesto (gf)(n)

grilled mix mushrooms garlic, basil, melted scamorza (v) (gf)

salumi piatto - cold meats, prosciutto, salami, coppa, mortadella (n)

arancini- risotto balls, peas, mozzarella (v)

mediterranean vegetables- rosemary, garlic and sea salt (v) (gf)

bianchetti - whitebait, paprika salt (gf)

sardines gremolata -parsley, lemon and garlic, charcoal grilled (gf)

calamari fritti -lemon (gf).

patate picante -garlic potatoes, herbs, chilli (v) (gf)

dessert- Served on sharing slates

dolce cicchetti- tiramisu, limoncello cheesecake, cannoli, struffoli (v)

polenta panzanella -polenta, tomato, roast peppers, chilli, olives (v) (gf)

chicken -braised in tomato, oregano (gf)

petti pollo impana- crumbed chicken, sage, lemon

lamb skewers-lemon (gf)

tuscan sausage—borlotti beans, tomato sauce

fried pork belly- butter beans, quince glaze (gf)

bracirole -beef parcels filled with pesto, melted cheese (n)

sanguinaccio -black pudding in red wine

spaghetti carbonara- pancetta, parmesan

rotolo- rolled pasta, beef ragu, cheese

ravioli/tortelloni- pine nuts, sage butter.

gnocchi e spinaci-cherry tomato, almonds, olive oil (v) (n)

risotto funghi e tartufo-porcini, fresh mushroom, truffle (v)

£25 per person

A selection from the dishes above will be served. (There will not be one of each person) There will be up to four dishes per person. All cicchetti are subject to availability. We reserve the right to exchange any dish with a suitable alternative if required. without prior notice

“lunch or early evening **cicchetti party**”

This menu has been specifically created to give those dining in large groups the opportunity to experience the best of Nuovo. As you will already know we serve small plates influenced by the traditional cicchetti and bacari of Venice.

Here's what we do.... Your party will begin with

bread tins - home made rosemary olive focaccia, garlic focaccia, Sardinian flat bread, bread sticks, balsamic and olive oil (v~)

kalamata and bosciolo olives (v) (gf)

After this your selection of cicchetti begins. We will begin with cold antipasti plates, followed by pastas and lastly hot meats. It takes time so not all dishes will be on the table at the same time. Don't expect one of each of these dishes as that would be too much food but you can expect a wide variety of dishes selected from the examples below.....

bruschetta—garlic, tomato and grana padano shavings

pizza frita -mozzarella, basil, tomato or nduja, mozzarella, rocket

taleggio al forno -baked soft cheese, garlic crisp bread (v)

marinated mackerel—toasted almonds and olives (gf)(n)

aubergine fritters - pesto (gf)(n)

grilled mix mushrooms garlic, basil, melted scamorza (v) (gf)

salumi piatto - cold meats, prosciutto, salami, coppa, mortadella (n)

arancini— risotto balls, peas, mozzarella (v)

mediterranean vegetables—rosemary, garlic and sea salt (v) (gf)

bianchetti - whitebait, paprika salt (gf)

sardines gremolata -parsley, lemon and garlic, charcoal grilled (gf)

calamari fritti -lemon (gf).

patate picante -garlic potatoes, herbs, chilli (v) (gf)

polenta panzanella -polenta, tomato, roast peppers, chilli, olives (v) (gf)

chicken -braised in tomato, oregano (gf)

petti pollo impana—crumbed chicken, sage, lemon

lamb skewers—lemon (gf)

tuscan sausage—borlotti beans, tomato sauce

fried pork belly—butter beans, quince glaze (gf)

bracirole -beef parcels filled with pesto, melted cheese (n)

sanguinaccio -black pudding in red wine

spaghetti carbonara—pancetta, parmesan

rotolo—rolled pasta, beef ragu, cheese

ravioli/tortelloni—pine nuts, sage butter.

gnocchi e spinaci—cherry tomato, almonds, olive oil (v) (n)

risotto funghi e tartufo—porcini, fresh mushroom, truffle (v)

£20 per person

coffee can be ordered at the bar and will be charged as taken

Please note the latest time parties are able to dine from this menu is 6pm

Tables MUST BE VACATED by 7.30pm at the very latest



is available for
exclusive dining for up to 80 guests
exclusive use of the bar and courtyard
use of the stage for your entertainment
dancefloor

a truly memorable private festive celebration

@ Nuovo

package includes
glass of prosecco on arrival
the full Nuovo cicchetti party menu experience
a half bottle of primitivo or white rioja per diner
cash bar facilities till midnight
dancing till lam

prices

Sunday, Monday, Tuesday, Wednesday ~ £5000 inclusive

Thursday ~ £5500 inclusive

Friday and Saturday ~ £6000 inclusive

private hire commences from 6.30pm.

price does not include the upstairs function room. (though this will not be let)

should exclusive access be required from an earlier time additional charges will apply.

price is for 80 diners and remains the same if fewer guests are to be catered for. Additions such as canapés, champagne or coffee may be ordered separately from the private hire package price.

the hirer will be responsible for the cost of entertainment. We can recommend many great local artists, bands and DJs and we are more than happy to help with organising this.

please note that when dancing commences there are tables that will need to be removed from the dining area