

cicchetti experience

“cicchetti experience”

a menu has been created to give parties
of eight or more diners a true experience of Nuovo cicchetti

your party at Nuovo will be a
social, sharing and varied dining experience.
we aim to give you and your guests a wide selection of plates from our latest menu

when you take your seats to dine you begin with
**A selection of our home-made breads
and Mediterranean olives**

our chef selects a variety of cold plates to be served. These will include
**piatto di salumi
trio of smoked fish,
grilled courgette and artichoke salad
and buratta mozzarella**

the next dishes our chefs will present are pastas. You can expect.....
gnocchi al forno, ravioli, rotolo, triangolini fritti

meat and fish dishes will be following.
**rosemary and garlic chicken,
tuscan sausage cassoulet,
chef's fresh fish plate
crushed leek and parsley potatoes**

To complete your cicchetti experience
“dolce cicchetti platters”
which feature four of our authentic Italian desserts
tiramisu, canoli, chocolate torte and struffoli

£27.50 per person

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

“But one of us has a specific dietary needs” No problem !
We can easily include an appropriate number of dishes to suit any dietary requirements.
vegetarian, vegan, gluten free, non-dairy etc we will cater for everybody in an inclusive style
which gives all our guests an equal “Cicchetti Experience”

**Please note all dishes are indicative of what you can expect to be served.
Dishes may vary subject to availability, season or dietary requirements.**

A £10 per person deposit is required to secure a party reservation.
Deposits are non-returnable to individual diners who do not attend the dinner

Nuovo

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lunch and early evening “cicchetti experience”

available for any party who
vacate their table before 7.30pm

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When dining on Friday or Saturday a £10 per person deposit is required to secure the party
reservation Deposits are non-returnable to individual diners who do not attend the dinner