

festive cicchetti experience

Christmas 2018

a menu 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
**piatta di salumi,
trio of smoked fish,
grilled courgette and artichoke salad
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

£28.95 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

festive “dine with wine”

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nuovo Christmas spritz on arrival

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

red, white and or rose wines served with dinner

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
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

amaro or limoncello to complete your festive feast

£44.95 per person

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

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*one glass of spritz, half a bottle of wine and one after dinner drink per person

lunch or early evening

festive cicchetti experience

Christmas 2018

festive lunch or early evening
“cicchetti experience”
available for any party who
vacate their table before 7.30pm

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

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

£22.95 per person

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

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