

# cicchetti experience

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, including

**piatta di salumi,**

**carpaccio of smoked tuna**

**air-dried vine tomato and artichoke salad,**

**buratta mozzarella**

the next dishes our chefs will present are pastas. You can expect...

**trofie peperonata, ravioli, arancini, triangolini fritti**

meat and fish dishes will follow

**parmesan crusted chicken,**

**luganiga sausage with Tuscan beans**

**chef's fresh fish plate,**

**herb crushed potatoes**

to complete your cicchetti experience

**“dolce cicchetti platters”**

which feature four of our authentic Italian desserts

**limoncello tramisu,**

**strawberry cannoli,**

**dark chocolate torte**

**and cinnamon 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, such as 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**

cicchetti | vino | cocktails

“dine with wine”



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### **nuovo 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**

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**“dolce cicchetti platters”**  
which feature four of our authentic Italian desserts

**limoncello tramisù,**  
**strawberry cannoli,**  
**dark chocolate torte**  
**and cinnamon struffoli**

### **amaro or limoncello to complete your feast**

**£44.95 per person**

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

lunch or early evening

# cicchetti experience



festive lunch or early evening

## “cicchetti experience”

available for any party who vacate their table by 8pm

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**parmesan crusted chicken,  
luganiga sausage with Tuscan beans  
chef's fresh fish plate,  
herb crushed potatoes**

**£22.95 per person**

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