

# 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,  
tonno agrodolce,  
grilled Mediterranean vegetable salad,  
burrata mozzarella**

the next dishes our chefs will present are pastas. You can expect...  
**trofie peperonata, ravioli, arancini, triangoloni fritti**

meat and fish dishes will follow  
**roastd chicken marsala sauce  
luganica 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

**almond tart,  
sicilian cannoli,  
cherry chocolate torte  
and struffoli**

**£29.50 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, 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 on Friday and Saturday Evenings  
Deposits are non-returnable to individual diners who do not attend the dinner

“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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tonno agrodolce,  
grilled Mediterranean vegetable salad,  
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**almond tart,  
sicilian cannoli,  
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### **amaro or limoncello to complete your feast**

**£45.50 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



cicchetti | vino | cocktails

2020

festive lunch or early evening

## “cicchetti experience”

available for any party who vacate their table by 8pm

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**roastd chicken marsala sauce  
luganica sausage with Tuscan beans  
chef's fresh fish plate,  
herb crushed potatoes**

**£23.95 per person**

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