

a menu created to give your party at Nuovo a social, sharing and varied dining experience.

## A Cicchetti Experience

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

**SALUMI ANTIPASTO, AMARO CURED SALMON  
ITALIAN VEGETABLE SALAD, BURATTA MOZZARELLA**

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

**GNOCCHI AL FORNO, RAVIOLI, ARANCINI, TRIANGOLINI FRITTI**

meat and fish dishes will be following.

**ROSEMARY AND GARLIC ROAST CHICKEN  
LUGANIGA SAUSAGE WITH TUSCAN BEANS,  
CHEF'S FRESH FISH OF THE DAY,  
HERB CRUSHED POTATOES**

to complete your cicchetti experience

**“dolce cicchetti platters”**

which feature four of our authentic Italian desserts

**TIRAMISU ~ CANNOLI ~ WHITE CHOCOLATE TORTE  
STRUFFOLI AL CIOCCOLATO**

**£33 per person**

Should some of your party have specific dietary needs we are happy to include an appropriate number of dishes to suit any dietary requirements, gluten free, vegetarian, vegan, non-dairy for example. We aim to cook for everybody in an inclusive style which gives all our guests an equal dining 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.