

“cicchetti experience”

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
grilled 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 lemon roasted chicken
luganica sausage with cannellini bean
pan-fried sea bass fillet
herb crushed potatoes

to complete your cicchetti experience

“dolce cicchetti platters”

which feature four of our authentic Italian desserts

tiramisu ~ cannoli~ chocolate torte ~ struffoli

£35 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.**

Please note we cook a wide variety of different dishes at the same time in our kitchen and therefore, although we will take reasonable steps to avoid it, we cannot completely rule out the possibility of cross contamination.