

NIÒBĒ

RESTAURANT

A THREE-ACT CULINARY TALE

Niobe is no longer just a myth: it's a journey through flavors,
symbols, and transformations.

In consideration of the complexity of our gastronomic proposal, the choice of at least
two dishes per person is required

Choosing only one dish entails an additional charge of 8 euros

For more than six guests, we kindly request the selection of one of our tasting menus

ACT ONE LUMINA

The Light of Origin – the promise of what is to come.
It is the beauty that shines before the world changes shape.

STARTERS

"Crispy" zucchini blossom

cow's milk ricotta and lime, zucchini greens, vinegar pearls
(1 7 12)

22,00

Seared Foie Gras Escalope

pan brioche, apricot
(1 12)

29,00

Zander Ceviche

red onion, Aji chili pepper
(1 4 6)

31,00

Salad of the Sea

mollusks, crustaceans
(1 2 4 14)

34,00

ACT TWO

ALCHEMY

The Silent Transformation – the soul is stripped bare, flavor intensifies. It is a moment of tension and depth, where every taste tells the story of the strength it takes to change in order not to disappear.

FIRST COURSES

Bottoni Pasta

peperone crusco, smoked caciotta cheese, chicken jus
(1 3 7 9)

31,00

Handmade Garganelli

tossed in a pea velouté, marinated mackerel, wild garlic 'capers',
black garlic gel
(1 3 4 7)

29,00

Tomato Water Risotto

coconut, turmeric, passion fruit
(7)

32,00

Warm Spaghetti

prawn extraction, bergamot, samphire
(1 2 7 12)

33,00

ACT THREE TIDE

The return to the Source – is the return to the cycle, the calm after transformation, life that continues to flow with greater awareness and newfound grace.

MAIN COURSES

Sea Bass

asparagus, kombu foam

(1 3 4 7)

38,00

Veal Fillet

cherries, coral mushroom, goji berries

(4 6 7 9 12)

38,00

Swordfish Tataki

burnt lemon, almonds, clams

(1 4 5 6 7 12 14)

36,00

Roasted Pigeon

parsley root, leg ragù

(6 7 9 12)

38,00

South African Pink Lobster

its mayonnaise, ragù, shiso

(2)

48,00

CURTAIN FALLS
SILENCE

THE SWEET GESTURE OF SHARING THE FINAL ACT OF THE DINNER

Niøbē's Sweet Ritual

18,00

Wine Pairing

Our sommelier will be delighted to recommend the ideal dessert wine to perfectly complement your dessert

NIÒBĒ

TASTING MENUS

THE IDENTITY

FIVE PASSAGES

Amuse bouche

"Crispy" zucchini blossom

cow's milk ricotta and lime, zucchini greens, vinegar pearls

(1 7 12)

Zander Ceviche

red onion, Aji chili pepper

(1 4 6)

Seared Foie Gras Escalope

pan brioche, apricot

(1 8 12)

Warm Spaghetti

prawn extraction, bergamot, samphire

(1 2 7 12)

Veal Sweetbreads

sea urchin, nutritional yeast

(1 7 8 11 14)

Pre dessert

Niòbē's Sweet Ritual

Coffee

€ 125,00

Wine Pairing

Let yourself be guided through a sensory journey designed to enhance each course

6 glasses €80,00

4 glasses €55,00

Each journey includes
water and cover charge

THE UNEXPECTED IN THE CHEF'S HANDS

Amuse bouche

3 Chef's choice courses

Pre Dessert

Niòbē's Sweet Ritual

Coffee

€ 95,00

Wine Pairing

Let yourself be guided through a sensory journey designed to enhance each course.

3 glasses €40,00

4 glasses €55,00

Each journey includes
water and cover charge