

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 culinary offering, we kindly invite
each guest to select a minimum of two courses

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

“Whole” Verona Celery

celeriac in all its parts, fermented black lentils
(6 7 9)

21,00

Foie gras mi-cuit

pan brioche, fermented apricot gelée
(1 12)

29,00

Salt Cod Heart

pil-pil sauce, salt cod emulsion, salmon caviar
(1 4 7)

29,00

Raw Red Prawns from Mazara

caviar, prawn oil and vanilla, barattiere, sea lettuce
(2 4 12)

32,00

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

Oxtail “vaccinara” bottoni

white celery essence, green apple, dark chocolate
(1 3 9)

31,00

Handmade Garganelli

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

29,00

Bruscandoli Risotto

egg yolk marinated in Parmesan water and gomasio
(1 4 7 8 12)

29,00

Mancini Truffoli

raw langoustine, its bisque, yellow cauliflower, ice plant
(1 4)

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

Mediterranean Amberjack Tataki

tomato terrine, tomato gelato
(4 6 7 9)

35,00

“Like a Caesar Salad”

Moncucco guinea fowl breast, Caesar dressing, sweet-and-sour baby
lettuce
(1 3 6 7 9 12)

35,00

Crispy red mullet

Livorno-style sauce, bimi
(1 3 4 7)

36,00

Rabbit à la royale

morels, beetroot rose, agretti
(6 7 9 12)

36,00

Pink lobster tail from South Africa

its tartare, lobster mayonnaise
(2 7)

42,00

CURTAIN FALLS
SILENCE

THE SWEET GESTURE OF SHARING THE FINAL ACT OF THE DINNER

Niðbē's Sweet Ritual

18,00

Wine Pairing

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

NIÒBĒ

TASTING MENUS

THE IDENTITY

FIVE PASSAGES

Amuse bouche

Raw Red Prawns from Mazara

caviar, prawn oil and vanilla, barattiere, sea lettuce
(2 4 12)

Foie gras mi-cuit

pan brioche, fermented apricot gelée
(1 12)

“Whole” Verona Celery

celeriac in all its parts, fermented black lentils
(6 7 9)

Oxtail “vaccinara” bottoni

white celery essence, green apple, dark chocolate
(1 3 9)

Salt Cod Heart

pil-pil sauce, salt cod emulsion, salmon caviar
(4 7)

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