

# NIÒBĒ

## BUSINESS LUNCH

*A refined lunch experience for those who work,  
yet appreciate the pleasure of exceptional cuisine*

AVAILABLE FROM TUESDAY TO FRIDAY

# MENÙ

## **Beef Tartare**

white bread, fermented mustard, egg yolk mimosa  
(1 3 4 10)

## **Golden Artichoke**

Jerusalem artichoke cream  
(3 7)

## **63°C Egg**

agretti greens, hollandaise sauce  
(3 7)

## **Sardinian fregola**

risotto-style with seasonal vegetables  
(1)

## **Garden pea velouté**

clams, toasted almonds  
(8 14)

## **Lasagna**

braised veal shank ragù, 36-month aged Parmesan  
(1 7 8 9)

## **Pink-Cooked Eye of Round**

tuna sauce, caper berries  
(3 4 12)

## **Confit Guinea Fowl Leg**

purple potato purée  
(3 9 12)

## **Skipjack Tuna Tataki**

pappa al pomodoro, 'nduja oil  
(4)

2 COURSES € 30,00

3 COURSES € 40,00

Water, coffee, and a small dessert are always included.

# DAILY WINE SELECTION

A brief glimpse into our cellar, with a selection of wines thoughtfully chosen for everyday enjoyment.

Each label reflects a balance between exceptional craftsmanship and value.

## WHITE WINES € 30

### **Gatto bianco 2024 Funaro**

Ansonica, Zibibbo - Sicily

### **Langhe Arveja 2024 Prunotto**

Erbaluce, Sauvignon Blanc - Piedmont

### **Pfefferer Sun 2024 Colterenzio**

Chardonnay, Pinot Bianco, Sauvignon - Trentino South Tyrol

## RED WINES € 30

### **Ilex 2023 Caprili**

Sangiovese, Merlot - Tuscany

### **Pramattone 2022 Bisi**

Croatina - Lombardy

### **Ros de Sers Angelica**

Negrara, Pavana, Schiava, Tintoria - Piedmont

## SPARKLING WINES € 30

### **Conegliano Valdobbiadene Alma**

Glera - Veneto

## ALCOHOL-FREE € 30

### **Sanmon Le Vigne di Alice**

Glera - Veneto

### **Sans 2023 Georg Brever**

Riesling - Rhine Valley

Wine by the Glass – Daily Selection

Choice of White or Red Wine €8

Conegliano Valdobbiadene €6

Upon request, the selection of wines by the glass can be expanded

The wine list is always available for consultation.