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

Cauliflower in Two Textures
hazelnut mayonnaise, black truffle, raw cauliflower shavings — 26,00
(1 6 8)

Foie Gras Torchon
grape must, ube powder, flaky pastry bread — 32,00
(1 3 6 7 12)

Cod "Lasagnette"
prawn essence, cuttlefish, thyme-infused potatoes,
puffed tapioca — 33,00
(2 4 5 7)

Langoustine and Veal Tongue
fish stock emulsion, brown veal jus — 36,00
(1 2 7 12)

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

Venison Raviolo
buckwheat, redcurrant gel, savoury zabaglione, fir oil, venison jus — 33,00
(1 3 6 7 9)

Tortellino bugiardo
hokkaido pumpkin, amaretti, Parmesan foam, pear mostarda — 32,00
(1 3 7 8 10)

Carnaroli Risotto
tamarillo, glazed eel, fig powder — 34,00
(1 4 6 7)

Mancini Spaghetti & Oyster Leaf Cream
black lime, sea grapes — 36,00
(1 4 7)

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

Monkfish
its liver, beurre blanc — 38,00
(1 2 4 7 12)

Moncucco Farm Rabbit
mustard, red onion, Chioggia baby turnip — 37,00
(1 6 7 10 12)

Sturgeon
Oscietra caviar, anchovy, lemon, fennel — 38,00
(1 4 7)

Pigeon in Four Acts
parsley root, leg ragù — 39,00
(6 7 9 12)

Veal Sweetbread with Brown Butter*
umeboshi radish — 29,00
(1 6 7)

**white truffle supplement: €8.00 per gram*

CURTAIN FALLS

SILENCE

THE SWEET GESTURE OF SHARING THE FINAL ACT OF THE DINNER

Niòbē's Sweet Ritual	18,00
Jujube Bliss	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

Cauliflower in Two Textures
hazelnut mayonnaise, black truffle, raw cauliflower shavings
(1 6 8)

Langoustine and Veal Tongue
fish stock emulsion, brown veal jus
(1 2 7 12)

Foie Gras Torchon
grape must, ube powder, flaky pastry bread
(1 3 6 7 12)

Tortellino bugiardo
hokkaido pumpkin, amaretti, Parmesan foam, pear mostarda
(1 3 7 8 10)

Monkfish
its liver, beurre blanc
(1 2 4 7 12)

Niòbē's Sweet Ritual

Our Coffee Selection

€ 125,00

Wine Pairing
Let yourself be guided on a sensory journey designed to complement each course
6 glasses €80,00
4 glasses €55,00

The journey includes
water and cover charge

THE UNEXPECTED

IN THE CHEF'S HANDS

Amuse bouche

3 Chef's choice courses

Niòbē's Sweet Ritual

Our Coffee Selection

€ 95,00

Wine Pairing
Let yourself be guided on a sensory journey designed to complement each course
4 glasses €55,00
3 glasses €40,00

The journey includes
water and cover charge