

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

"Mottarello" of Jerusalem Artichoke & Porcini Mushrooms

black truffle, vegetable jus

(1 6 7)

22,00

Foie Gras Terrine

coffee, figs

(1 6)

31,00

Zander Ceviche

red onion, Aji chili pepper

(1 4 6)

33,00

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

Tortellino buguardo

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

32,00

Carnaroli Risotto

tamarillo, glazed eel, fig powder
(1 4 6 7)

34,00

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)

37,00

Sturgeon

Oscietra caviar, anchovy, lemon, fennel

(1 4 7)

38,00

Pigeon in “quattro”

parsley root, leg ragù

(6 7 9 12)

39,00

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

Niòbē's Sweet Ritual	18,00
The Garden	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

"Mottarello" of Jerusalem Artichoke & Porcini Mushrooms

black truffle, vegetable jus

(1 6 7)

South African Pink Lobster

its mayonnaise, ragù, shiso

(2)

Foie Gras Terrine

coffee, figs

(1 6)

Tortellino buguardo

hokkaido pumpkin, amaretti, Parmesan foam, pear mostarda

(1 3 7 8 10)

Veal Sweetbread

black butter, umeboshi radish

(1 6 7)

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

Each journey includes
water and cover charge

THE UNEXPECTED IN THE CHEF'S HANDS

Amuse bouche

3 Chef's choice courses

Niøbē's Sweet Ritual

Our Coffee Selection

€ 95,00

Wine Pairing

Let yourself be guided on a sensory journey designed to complement each course

3 glasses €40,00

4 glasses €55,00

Each journey includes
water and cover charge