

NIÒBĒ

SATURDAY OF TRADITION

*Celebrating authentic flavors and the art of savoring time*

# MENÙ

Welcome from the kitchen

## Roasted pumpkin velouté

Boul d'Or Parmigiano Reggiano aged 36 months, provola cheese fondue,  
*cardoncello* mushroom

(3 7)

## "Spoon-tender" veal cheek

Jerusalem artichoke purée

(6 7)

## Milk ice cream from the Lecco pastures

with salted chocolate soil

(7 8)

## Coffee and puff-pastry horn filled with vanilla custard

(3 7)

€ 60,00

### Wine Pairing

Let our sommelier guide you through a sensory journey designed to complement each course.

3 glasses €40,00

2 glasses €30,00

*The tasting experience includes  
water and cover charge.*