

NIÒBĒ

RESTAURANT

A THREE-ACT CULINARY TALE

Niobe is no longer just a myth: it's a journey through flavors,
symbols, and transformations.

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

Wild egg cooked at 63°

potato espuma, chocolate soil, black truffle, garden herbs and edible flowers
(3 7)

24,00

Foie gras mi-cuit

pan brioche, rosehip berry ice cream
(1 12)

28,00

Raw Red Prawns from Mazara

Mandarin variations, puffed amaranth, cold prawn coulis
(2 12)

28,00

Grilled Scallop

Caviar, saffron potato cream, crisp wafer
(2 3 7)

26,00

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

Cacio cheese, black pepper, sea urchin, reduced white fish broth
(1 2 7)

29,00

“Pappardella” Stuffed with Vicciola

Pumpkin, tomato miso, provola cheese fondue
(1 3 7 12)

27,00

Classic Carnaroli Risotto 2.0

Local perch, freshwater bottarga
(1 4 7 8 12)

30,00

Creamy Eliche Pasta

Livorno-style red mullet, red mullet fillet, paccasassi
(1 4 12)

29,00

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

Perch Medallion

beurre blanc, olive dust, and roasted potato
(4 7)

35,00

Moncucco Pigeon in Three Preparations

breast cooked at 65°C, crispy leg, fifth-quarter ragout,
sweet-and-sour beetroot purée
(6 7 8)

32,00

Sole “Carré” with Butter and Sage

emulsion of its roe, Vitelotte potatoes, and glazed baby carrots
(4 7)

35,00

Herb-Crusted Veal Fillet

cooked medium-rare, served with its jus, pumpkin, and black truffle
(1 12)

30,00

CURTAIN FALLS
SILENCE

THE GESTURE OF SHARING THE FINAL ACT OF THE DINNER

Niøbē's Sweet Ritual

15,00

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

Amouse bouche

Wild egg cooked at 63°

potato espuma, chocolate soil, black truffle, garden herbs and edible flowers
(3 7)

Raw Red Prawns from Mazara

mandarin variations, puffed amaranth, cold prawn coulis
(2 12)

Bottoni

cacio cheese, black pepper, sea urchin, reduced white fish broth
(1 2 7)

"Pappardella" Stuffed with Vicciola

pumpkin, tomato miso, provola cheese fondue
(1 3 7 12)

Perch Medallion

beurre blanc, black olive dust, and roasted potato
(4 7)

Pre dessert

Niòbē's Sweet Ritual

Coffee and puff-pastry horn filled with vanilla custard

(3 7)

€ 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

Amouse bouche

3 Chef's choice courses

Pre Dessert

Niòbē's Sweet Ritual

Coffee and puff-pastry horn filled with vanilla custard

(3 7)

€ 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

NIÒBĒ CELEBRATES

“THE WHITE TRUFFLE”

Amouse bouche

Raw Langoustine

Almond milk, candied lemon, white truffle

(2 8)

Egg Tajarin

Nutty alpine pasture butter, Cervia sea salt, white truffle

(1 3 7)

Moncucco Pigeon in Three Preparations

Breast cooked at 65°C, crispy leg, fifth-quarter ragout, sweet-and-sour beetroot purée

(6 7 8)

or

Pink Veal Fillet

roasted cardoncello mushroom, roasted pumpkin cream, veal jus, white truffle

(6 7)

Niòbē's Sweet Ritual

Coffee and puff-pastry horn filled with vanilla custard

(3 7)

€ 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