



with The Coperario Consort - 23 September - Dinner 6:30 for 7:00 pm

Pumpkin & Saffron Soup

Velvety roasted pumpkin with a touch of saffron, warm focaccia

Spicy Mirza Qasemi Bruschetta

Smoky aubergine with tomato and garlic, topped on toasted sourdough with herbs

Carpaccio di Funghi

Thinly sliced mushrooms, autumn truffle oil, Parmesan shavings, rocket



Fesenjan with Duck

Duck in a rich walnut & pomegranate sauce, saffron rice

Ghormeh Sabzi with Lamb

Fragrant herb stew with kidney beans & dried lime, saffron rice

Linguine ai Funghi di Bosco

Fresh pasta with wild mushrooms, garlic, parsley, and Parmesan

Branzino all'Autunno

Roast sea bass fillet with roasted fennel, saffron potatoes, and herb oil.



Apple Pie & Persian Ice Cream

Tiramisu Classico

Espresso-soaked savoiardi, mascarpone cream, and cocoa powder

Three-Course Menu with Live Music ${\bf £}35$

*Booking & Pre-Order Are Essential**