

MOTHER'S DAY SET MENU

Sunday 15th of March from 11:30 to 21:00
three courses 49.0 per person 2 courses 45.0

WHIPPED FETA

silky feta whipped light, with roasted grapes, pistachio and warm sourdough.
sweet, salty, and made for the first tear of bread

CRAB & AVOCADO À LA MARCO PIERRE WHITE

a nod to the classic "keep it simple" school: sweet crab creamy avocado
citrus dressing and fresh herbs

6 SIX OYSTERS DRESSED THE PERSIAN WAY

shucked at the last moment, pomegranate brightness, Persian lime lift



SHAH ABBASI

our signature pairing: koobideh, the smoky, juicy minced kebab, alongside
joojeh, saffron-marinated chicken, grilled and finished the Persian way

FILLET OF CHILEAN SEABASS

a rich, buttery fish matched with Saffron risotto, crispy prosciutto and lemon oil

SPEZZATINO DI MANZO

a slow-cooked Italian beef stew, over creamy polenta to catch every drop of sauce

TORSH-E TAREH

Iranian sour herb stew from the Caspian region, herbs, garlic, & greens, finished with citrus/verjuice,
topped with CackleBean eggs, served with saffron basmati rice



TIRAMISU AMICI

our house tiramisu, made the classic way, served in true Amici style

ROSEWATER BAKLAVA

flaky layers, pistachio cream, and rose perfume

BUNET

Piedmont's beloved chocolate-and-amaretti pudding, baked gently like
crème caramel & finished with a glossy caramel top