



Let us take you on a journey ... 5 course Tasting Menu \$90pp  
Plus matching wines \$45pp

14<sup>th</sup> August 2019

### Cicchetti

SA Smoky Bay oyster with pickled apple and avruga caviar 6 ea  
House marinated Mt Zero olives 5

### Antipasti

Capesante in padella - hand dived Port Philip Bay scallops with celeriac puree, lemon, brook trout roe and dill oil 22

Bufala di mozzarella - That's Amore buffalo mozzarella with broad beans and asparagus sott'olio, lemon, cracked pepper, mint and correggiola olive oil 20

Carciofi ripieni - globe artichoke stuffed with sausage meat, chili, garlic, parsley, breadcrumbs, sugo, capers and pecorino 19

Salumi misti - 20 months cured Principe Prosciutto di San Daniele, mortadella, capocollo, wagyu bresaola, house marinated Mt Zero olives and truffle pecorino 25

### Primi

Pappardelle con ragù di guanciale - Goulburn Valley pork cheek ragù slow cooked with rosemary, onion, carrot, thyme, tomato and pecorino romano 23/36

Ravioli fatti a mano - ravioli filled with silverbeet, green peas, buffalo ricotta, mint with nutmeg, burnt butter and sage 23/36

Cappelletti di coda di bue - handmade cappelletti filled with oxtail, porcini, pancetta with truffled cauliflower puree and sage 36

Risotto con vongole e calamari - carnaroli risotto cooked with Coffin Bay vongole, Port Lincoln calamari, saffron, marjoram, basil and Sardinian bottarga 23/36

### Secondi

Pesce alla forno - oven baked Port Philip Bay pink snapper with braised spinach, asparagus, lemon and olive salsa 38

Capretto brasato - kid goat slow cooked with anchovies, lemon, garlic, rosemary, sugo with cavolo nero, potato and gremolata 38

Bistecca di manzo - chargrilled grass-fed black angus rib eye with borlotti beans, silverbeet and salsa dierbe 40

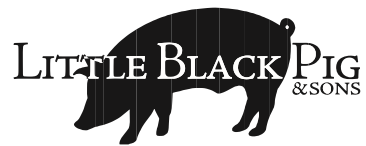
Arrosto di maiale - slow cooked rolled pork belly with cime di rapa, cannellini beans and salsa verde 38

### Contorni

Insalata di arancia - florence fennel, blood orange, lemon, rocket and pecorino romano 10

Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 9

Fagiolini alla genovese - green beans cooked with anchovies, garlic, parsley and sugo 11



## Celebrate your next event with us!

Includes birthdays, anniversaries, Christenings, Baptisms, Communion, naming days, wedding & engagement parties, and all functions.

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