



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

16<sup>th</sup> October 2019

### Cicchetti

Pambula NSW oyster with pickled apple and avruga caviar 6 ea  
House marinated Mt Zero olives 5

### Antipasti

Carpaccio di tonno - thinly sliced Mooloolaba yellow fin tuna with granny Smith apple, parsley, lemon, olive oil and Pilu's bottarga 21

Carne cruda di manzo - finely chopped Darling Downs wagyu beef with capers, cured and smoked egg yolk, anchovy mayo and pecorino 21

Bufala di mozzarella - buffalo mozzarella with new season Koo Wee Rup asparagus, violetta artichoke hearts, English peas, shallot vinaigrette, lemon, cracked pepper and pecorino toscano 20

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami, mortadella, wagyu bresaola, house marinated Mt Zero olives and montasio D.O.P 25

### Primi

Ravioli fatti a mano - ravioli filled with Koo Wee Rup asparagus, spinach, mint, buffalo ricotta, nutmeg, with burnt butter and sage 23/36

Pappardelle con ragù di manzo - slow cooked beef short rib ragù with pancetta, porcini mushrooms, sage, vermentino, carrot and pecorino romano 23/36

Spaghetti con granchio e bottarga - handcut spaghetti with Shark Bay blue swimmer crab meat, chargrilled blue swimmer crab, anchovies, chili, garlic and Pilu's bottarga 37

Risotto con salsiccia e radicchio - carnaroli risotto cooked with Italian sausage meat, treviso radicchio, fennel seed, marjoram, taleggio D.O.P and chicken stock 23/36

### Secondi

Pesce al forno - oven baked Portland blue eye with fregola, Cloudy Bay clams, olive salsa and lemon 38

Arrosto di maiale - slow cooked rolled pork belly with borlotti beans, spinach and salsa verde 38

Brasato di vitello - bobby veal shin slow cooked with rosemary, carrot, soave, lentil ragù and gremolata 38

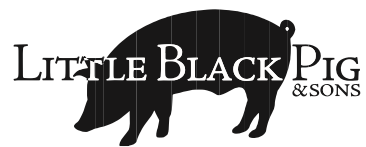
Carne di agnello - Mt Leura lamb noisette with farro, butternut and leek purée, pearl onion and jus 38

### Contorni

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

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

Verdure saltate in padella - sautéed seasonal greens with anchovies, garlic, fennel and chili 11



## Celebrate your next event with us!

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

Find us on Instagram & Facebook @LittleBlackPigandSons

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