



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

23rd October 2019

Cicchetti

St Helens TAS oyster with pickled apple and avruga caviar 6 ea
House marinated Mt Zero olives 5

Antipasti

Capesante in padella - pan seared hand dived Port Philip Bay scallops with cauliflower purée, dill oil,
Siberian baerii caviar and lemon 21

Carciofi ripieni - violetta artichokes stuffed with breadcrumbs, Italian sausage meat, pecorino,
parsley and sugo 19

Bufala di mozzarella - buffalo mozzarella with new season grilled Koo Wee Rup asparagus, prosciutto di
parma, aceto balsamico tradizionale, cracked pepper and pecorino toscano 20

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

Primi

Ravioli fatti a mano - ravioli filled with porcini mushrooms, spinach, mint, buffalo ricotta, nutmeg, with
burnt butter and sage 23/36

Pappardelle con ragù di maiale - slow cooked free range pork neck ragù with fennel seed, chilli,
rosemary, pinot grigio, carrot and pecorino romano 23/36

Spaghetti al nero di seppia con vongole e calamari - handcut squid ink spaghetti with NSW flame
cockles, Port Lincoln calamari, anchovies, chili, garlic and Pilu's bottarga 37

Risotto con pancetta e asparagi - carnaroli risotto cooked with pancetta, Koo Wee Rup asparagus,
marjoram, taleggio D.O.P and chicken stock 23/36

Secondi

Pesce al forno - oven baked Spring Creek barramundi with braised spinach, Koo Wee Rup asparagus,
olive salsa and lemon 38

Brasato di agnello - slow cooked Mt Leura lamb shoulder with juniper berries, cloves, carrot, rosemary
with cavolo nero, potatoes and gremolata 38

Cotoletta alla milanese - crumbed milk fed bobby veal cutlet with sautéed silverbeet, portobello
mushrooms and olive salsa 38

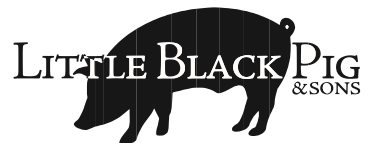
Arrosto di maiale - slow cooked rolled Goulburn Valley pork belly with chickpea inzimino and
salsa verde 38

Contorni

Insalata di radicchio - treviso radicchio, rocket, granny smith apple, pecorino, lemon and olive oil 11

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

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



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

www.littleblackpigandsons.com.au

03 9459 9114

emilia@littleblackpigandsons.com.au