



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

6th November 2019

Cicchetti

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

Antipasti

Capesante in padella - pan seared Port Philip Bay scallops with celeriac purée, Yarra Valley Smoked salmon caviar, nasturtium oil and lemon 21

Bufala di mozzarella - buffalo mozzarella with grilled new season yellow peaches, prosciutto di parma, aceto balsamico tradizionale and pecorino sardo 20

Vitello tonnato - thinly sliced bobby veal with tuna dressing, blood orange, mustard leaves, lemon and Sicilian capers and olive oil 21

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

Primi

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

Pappardelle con ragù di agnello - Mt Leura lamb shoulder ragù slow cooked with carrot, rosemary, pinot grigio, bay leaf and pecorino sardo 23/36

Spaghetti con vongole e cozze - handcut spaghetti with Cloudy Bay clams, Spring Bay mussels, saffron, chili, garlic, parsley and bottarga 36

Risotto con pancetta, piselli e asparagi - carnaroli rice cooked with pancetta, asparagus, green peas, marjoram, chicken stock, basil and taleggio D.O.P 23/36

Secondi

Pesce al forno - oven baked Coromandel hapuka with cauliflower purée, braised spinach and olive salsa 38

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

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

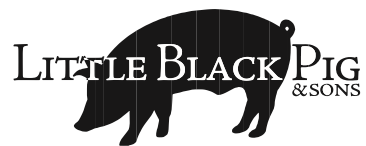
Bistecca di manzo - pasture fed black angus rib eye with swiss mushrooms, rainbow chard and salsa d'erbe 39

Contorni

Radicchio insalata - treviso radicchio, fuji apple, candied walnuts, pecorino, olive oil, rocket 11

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