



13th November 2019

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

Cicchetti

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

Antipasti

Sardine alla griglia - chargrilled Port Lincoln sardines with roasted peppers, raisins, pine nuts, olive oil and lemon 21
Bufala di mozzarella - buffalo mozzarella with Koo Wee Rup asparagus, green peas, shallot vinaigrette, prosciutto di parma, lemon and pecorino romano 20
Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil, mint and confit garlic aioli 19
Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, wagyu bresaola, cinghiale salami, mortadella, house marinated Mt Zero olives and smoked caciocavallo 25

Primi

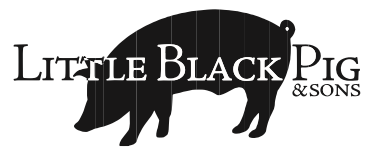
Ravioli fatti a mano - ravioli filled with spinach, mint, buffalo ricotta, nutmeg, with burnt butter and sage 23/36
Pappardelle con ragù di vitello - milk fed bobby veal shoulder ragù slow cooked with pancetta, carrot, rosemary, pinot grigio, porcini mushrooms and pecorino 23/36
Spaghetti con vongole e polpo - squid ink spaghetti with Cloudy Bay clams, Lakes Entrance octopus, anchovies, chili, garlic, parsley and bottarga 36
Risotto con salsiccia e radicchio - carnaroli rice cooked with Italian sausage meat, fennel seed, treviso radicchio, chili, marjoram, chicken stock, basil and taleggio D.O.P 23/36

Secondi

Pesce al forno - oven baked South Island NZ flounder with fennel, rocket, lemon and olive salsa 38
Arrosto di maiale - slow cooked rolled Murray Valley pork belly with cime di rapa and salsa verde 38
Brasato di agnello - Mt Leura lamb leg slow cooked with lemon, anchovies, carrot, rosemary, Langhe Bianco with cavolo nero, potatoes and gremolata 37
Bistecca di manzo - 350gm pasture fed pure black angus rib eye with cicoria, cannellini beans and salsa d'erbe 39

Contorni

Radicchio insalata - treviso radicchio, pear, gorgonzola dolce D.O.P, balsamic, 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

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