



20<sup>th</sup> November 2019

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

### Cicchetti

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

### Antipasti

Carne cruda di kangaroo - Paroo-Darling River kangaroo tartare with shallots, chives, smoked egg yolk purée and grilled crostini 19

Bufala di mozzarella - buffalo mozzarella with prosciutto di parma, Koo Wee Rup asparagus and broad bean sott'olio, olive oil, 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, capocollo, mortadella, house marinated Mt Zero olives and asiago D.O.P 25

### Primi

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

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

Spaghetti con vongole e gamberi - hand cut spaghetti with Cloudy Bay clams, Carnarvon WA king prawns, anchovies, chili, garlic, parsley and bottarga 36

Risotto con prosciutto e pera - carnaroli rice cooked with prosciutto di parma, pear, marjoram, chicken stock, basil, truffle balsamic and gorgonzola dolce D.O.P 23/36

### Secondi

Pesce al forno - oven baked Point Samson ruby snapper, braised spinach, Koo Wee Rup asparagus, lemon and olive salsa 38

Petto d'anatra - cornfed Milla's duck breast with celeriac and fennel purée, salt baked beetroot and jus 38

Cotoletta alla milanese - crumbed milk fed bobby veal cutlet with borlotti beans, treviso radicchio and anchovy salsa 38

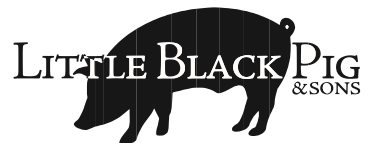
Arrosto di maiale - slow cooked rolled pork belly with silverbeet, chickpea inzimino and salsa verde 38

### Contorni

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

Insalata di arancia - florence fennel, radicchio, 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, Communion, naming days, wedding & engagement parties, and all functions.

Find us on Instagram & Facebook @LittleBlackPigandSons

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