



27th 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

- Baccalà mantecato alla Veneziana - whipped salted cod with Yarra Valley Smoked Salmon caviar, correggiola olive oil, black pepper, garlic on carta di musica 21
- Bufala di mozzarella - buffalo mozzarella with prosciutto di parma, new season yellow peach, olive oil, aceto balsamico tradizionale and pecorino romano 20
- Crostini fegato - grilled crostini, free range chicken livers cooked with sage, vin santo, anchovies, capers and chicken stock 19
- 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, cinghiale salami, house marinated Mt Zero olives and truffle pecorino 25

Primi

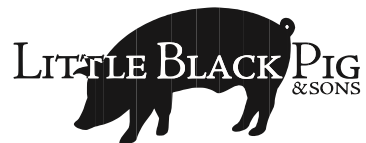
- Ravioli fatti a mano - ravioli filled with asparagus, silverbeet, spinach, mint, buffalo ricotta, nutmeg, with burnt butter and sage 23/36
- Pappardelle con ragù di anatra - corn fed Milla's duck ragù slow cooked with sage, onion, carrot, thyme, vermentino and pecorino romano 23/36
- Spaghetti con granchio e gamberi - squid ink spaghetti with Shark Bay blue swimmer crab meat, mooloolaba prawns, cherry tomato, anchovies, chili, garlic, parsley and bottarga 37
- Risotto con pancetta, asparagi e piselli - carnaroli rice cooked with pancetta, green peas, asparagus, marjoram, chicken stock, and taleggio D.O.P 23/36

Secondi

- Pesce al forno - oven baked Pilbara WA amberjack with saffron and chili braised florence fennel, spinach, lemon and olive salsa 38
- Capretto brasato - kid goat slow cooked with anchovies, lemon, garlic, rosemary, sugo with cavolo nero, potato and gremolata 38
- Arrosto di maiale - slow cooked rolled pork belly with braised red cabbage, fennel and salsa verde 38
- Bistecca di manzo - 42 days dry aged Otway Ranges Vic pasture fed black angus rib eye with chickpeas, silverbeet and salsa d'erbe 39

Contorni

- Insalata di arancia - florence fennel, blood orange, lemon, olive oil, Glenora rocket and pecorino 10
- Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 9
- Insalata di radicchio - radicchio, fuji apple, walnuts, lemon, olive and ricotta salata 11



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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