



4th December 2019

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

Cicchetti

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

Antipasti

Gamberi alla griglia - chargrilled Skull Island NT tiger prawns with peppers, raisins, anchovies, capers, lemon, olive oil and bottarga 23

Bufala di mozzarella - buffalo mozzarella with prosciutto di parma, broad beans, mint, asparagus, lemon, cracked pepper 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, capocollo, mortadella, lombo, house marinated Mt Zero olives and asiago D.O.P 25

Primi

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

Pappardelle con ragù di coniglio - rabbit ragù slow cooked with sage, porcini mushrooms, onion, carrot, thyme, pinot bianco and pecorino romano 23/36

Spaghetti con vongole e calamari - squid ink spaghetti with Cloudy Bay clams, Port Lincoln calamari, cherry tomato, anchovies, chili, garlic, parsley and bottarga 37

Risotto con pancetta, radicchio e gorgonzola - carnaroli rice cooked with pancetta, treviso radicchio, gorgonzola dolce, marjoram, chicken stock, and candied walnuts 23/36

Secondi

Pesce al forno - oven baked Point Samson ruby snapper with roasted peppers salsa, spinach, celeriac purée and lemon 38

Collo di agnello brasato - slow cooked Mt. Leura lamb neck with lemon, anchovies, soave, cavolo nero, potatoes and gremolata 38

Arrosto di maiale - slow cooked rolled pork belly with lentil ragù, cicoria and salsa verde 38

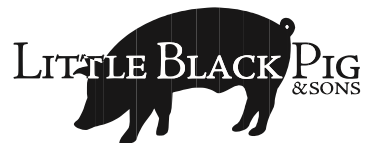
Bistecca di manzo - pasture fed black angus 350g rib eye with portobello mushrooms, silverbeet and salsa d'erbe 39

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, candied walnuts, pear, rocket, balsamic and gorgonzola dolce 12



Celebrate your next event with us!

Includes birthdays, anniversaries, Christenings, Baptisms, Communion, naming days, wedding & engagement parties, and all functions.

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