



11th December 2019

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

Cicchetti

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

Antipasti

Bufala di mozzarella - buffalo mozzarella with prosciutto di parma, new season yellow peach, olive oil, aceto balsamico tradizionale and pecorino romano 20

Carne cruda di manzo - finely chopped grass fed black angus beef tenderloin with Spring Bay mussel emulsion, shallots, chives, pecorino on carta di musica 21

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 smoked caciocavallo 25

Primi

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

Pappardelle con ragù di vitello - milk fed bobby veal ragù slow cooked with pancetta, sage, onion, carrot, rosemary, soave and pecorino romano 23/36

Spaghetti con granchio e bottarga - squid ink spaghetti with Shark Bay blue swimmer crab meat, chargrilled Spencer Gulf sand crab, cherry tomato, anchovies, chili, garlic, parsley and bottarga 37

Risotto con speck e radicchio - carnaroli rice cooked with speck, treviso radicchio, gorgonzola dolce D.O.P, chicken stock, basil and aceto balsamico tradizionale 23/36

Secondi

Pesce al forno - oven baked Spring Creek barramundi with braised spinach, Koo Wee Rup asparagus, lemon and olive salsa 38

Brasato di agnello - Mt Leura lamb shoulder slow cooked with lemon, garlic, rosemary, sugo with cavolo nero, potato and gremolata 38

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

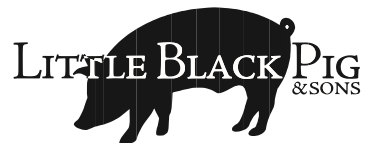
Bistecca di manzo - pasture fed 350g black angus rib eye with chickpeas, cicoria and salsa d'erbe 39

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 arugula - Glenora rocket, radicchio, fuji apple, raisins, lemon, aceto balsamico tradizionale and pecorino 11



Celebrate your next event with us!

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

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