



18th December 2019

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

Cicchetti

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

Antipasti

Carpaccio di pesce - thinly sliced Mooloolaba swordfish with watermelon, chilli, parsley, capers and lemon 22

Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil, mint and confit garlic aioli 19

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

Crostino di fave e ricotta - chargrilled crostini with whipped ricotta, new season broad beans, mint, frantoio olive oil, pickled onion and bottarga 19

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, wagyu bresaola, mortadella, cinghiale salami, house marinated Mt Zero olives and truffle pecorino 25

Primi

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

Pappardelle con ragù di agnello - Hardwick's Kyneton lamb shoulder ragù slow cooked with sage, onion, carrot, rosemary, soave and pecorino romano 23/36

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

Risotto con pancetta e asparagi - carnaroli rice cooked with pancetta, green peas, asparagus, chicken stock, basil and taleggio D.O.P 23/36

Secondi

Pesce al forno - oven baked Abrolhos Islands red emperor with cauliflower purée, braised spinach, green peas and olive salsa 38

Petto d'anatra - cornfed Milla's duck breast with red cabbage purée, beetroot, figs and port jus 38

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

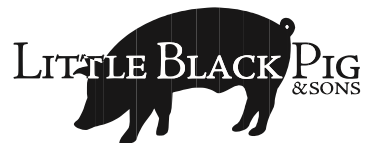
Bistecca di manzo - pasture fed 350g black angus rib eye with cavolo nero, borlotti beans and salsa d'erbe 39

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 - Glenora rocket, radicchio, gorgonzola dolce D.O.P, apple, walnuts and balsamic 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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