



27th 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

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 chargrilled peaches, treviso radicchio, olive oil, aceto balsamico tradizionale and pecorino romano 20

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

Primi

Ravioli fatti a mano - ravioli filled with asparagus, English 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 - handcut spaghetti with Cloudy Bay clams, Port Lincoln calamari, cherry tomato, anchovies, chili, garlic, parsley and bottarga 37

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

Secondi

Pesce al forno - oven baked Spring Creek barramundi, braised spinach, Koo Wee Rup asparagus 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

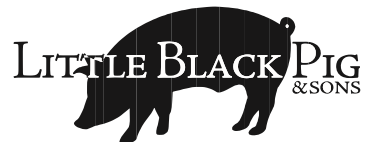
Bistecca di manzo - pasture fed 350g black angus rib eye with cicoria, cannellini beans and salsa d'erbe 39

Contorni

Insalata di arancia - florence fennel, navel orange, lemon, olive oil, Glenora rocket and pecorino 10

Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 9

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



Celebrate your next event with us!

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

Find us on Instagram & Facebook @LittleBlackPigandSons

www.littleblackpigandsons.com.au

03 9459 9114

emilia@littleblackpigandsons.com.au