



29th January 2020

*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

Carpaccio di pesce - thinly sliced Mooloolaba swordfish with chili, lemon, watermelon, capers, olive oil and bottarga 21

Stracciatella con pomodoro - Wandin Yallock Farms' vine-ripened heirloom tomatoes with stracciatella, basil oil and toasted pangrattato 22

Vitello tonnato - thinly sliced bobby veal with tuna dressing, valencia orange, mustard leaves, lemon, Sicilian capers and olive oil 21

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

Primi

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

Malloreddus con ragù di maiale - Goulburn Valley pork ragù cooked with rosemary, fennel, chili, carrot, soave and pecorino toscano 23/36

Spaghetti con vongole e granchio - Squid ink spaghetti with Cloudy Bay clams, Shark Bay blue swimmer crab meat, cherry tomatoes, anchovies, chili, garlic, parsley and bottarga 37

Risotto con pancetta, ortica e piselli - carnaroli rice cooked with stinging nettle, pancetta, green pea, marjoram, chicken stock, garlic and taleggio D.O.P 23/36

Secondi

Pesce al forno - oven baked Abrolhos Islands red emperor with braised fennel, spinach, lemon and olive salsa 38

Bistecca di manzo - pasture fed 350g black angus rib eye with cavolo nero, cannellini beans and roasted tomato salsa 38

Carne di agnello - twice cooked Mt. Leura lamb rump with roasted eggplant purée, charred onion, olives and lamb jus 38

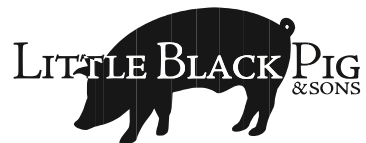
Arrosto di maiale - slow cooked rolled pork belly with chickpea inzimino, silverbeet and salsa verde 37

Contorni

Insalata di arancia - florence fennel, valencia 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, parsley, garlic and sugo 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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