



5th February 2020

*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

Fiori di zucchini farciti - zucchini blossoms Stuffed with buffalo ricotta, mozzarella, basil, mint and confit garlic aioli 21

Gamberi alla griglia - chargrilled Skull Island tiger prawns with new season tomatoes, olives and salsa al salmoriglio 22

Mozzarella di bufala con peperoni - pan roasted mini peppers with buffalo mozzarella, olives, parsley, anchovies, prosciutto di parma and mint 22

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 leek, English spinach, mint, buffalo ricotta, nutmeg, with burnt butter and sage 23/36

Pappardelle con ragù di anatra - cornfed Milla's duck ragù slow cooked with sage, rosemary, carrot, vermentino, sugo and pecorino romano 23/36

Cappelletti di mare - handmade squid ink cappelletti stuffed with Mooloolaba prawns, Moreton Bay bug meat, chives with prawn bisque and olive oil 36

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

Secondi

Pesce al forno - oven baked Portland blue eye with zucchini scapece, spinach, lemon and olive salsa 38

Cotoletta all milanese - pan fried milk fed crumbed veal cutlet with silverbeet, chickpeas, tomatoes and olive salsa 38

Capretto brasato - kid goat slow cooked with anchovies, lemon, garlic, rosemary, sugo with cavolo nero, potato and gremolata 38

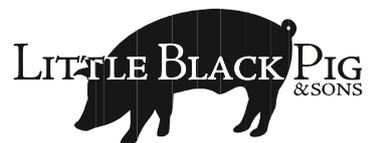
Arrosto di maiale - slow cooked rolled pork belly with cicoria, borlotti beans and salsa verde 37

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

Insalata di radicchio - treviso radicchio, apple, rocket, candied walnuts, pecorino and aged balsamic



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