



12th February 2020

*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

Raviolone di aragosta - raviolone filled with lobster meat, chives, lemon with Yarra Valley Smoked Salmon caviar and lobster head bisque 22

Mozzarella di bufala - chargrilled Heathcote figs with buffalo mozzarella, olive oil, prosciutto di parma and aceto balsamico tradizionale 22

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

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, capocollo, wagyu bresaola, mortadella, house marinated Mt Zero olives and smoked cacicavallo 25

Primi

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

Pappardelle con ragù di guancia - Murray Valley free range pork cheek ragù slow cooked with rosemary, carrot, Soave, Sugo and pecorino romano 23/36

Spaghetti con calamari, piselli e vongole - hand cut squid ink spaghetti with Port Lincoln calamari, green peas, Cloudy Bay clams, chili, anchovies, cherry tomato and bottarga 37

Risotto con prosciutto e pera - carnaroli rice cooked with prosciutto, williams pear, marjoram, chicken stock, walnuts and gorgonzola dolce D.O.P 23/36

Secondi

Pesce al forno - oven baked Carnarvon saddletail snapper with braised spinach, Sardinian fregola, cherry tomatoes, lemon and olive salsa 38

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

Quaglia arrostito - pan roasted quail stuffed with free range pork sausage meat, pine nuts, sultana, parsley with sautéed silverbeet and jus 37

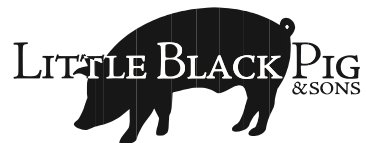
Bistecca di manzo - 350g pasture fed black angus rib eye with portobello mushrooms, cicoria and salsa d'erbe 38

Contorni

Insalata di pesca - new season peach, radicchio, walnuts, gorgonzola dolce D.O.P and balsamic 13

Insalata di finocchi - florence fennel, valencia orange, lemon, olive oil, rocket and pecorino 10

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



Celebrate your next event with us!

Includes birthdays, anniversaries, Christenings, Baptisms, Communion, 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