



19<sup>th</sup> 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

Carpaccio di pesce - citrus cured thinly sliced Rocky Point QLD cobia with new season tomatoes, chili, olives, capers, lemon and bottarga 21

Mozzarella di bufala - chargrilled new season yellow peaches with buffalo mozzarella, olive oil, prosciutto di parma and aceto balsamico tradizionale 22

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, duck salami, kangaroo salami, mortadella, house marinated Mt Zero olives and That's Amore drunken buffalo cheese 25

### Primi

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

Pappardelle con ragù di vitello - milk fed bobby veal ragù slow cooked with pancetta, rosemary, carrot, chardonnay, porcini mushrooms, sugo and pecorino romano 23/36

Spaghetti con gamberi e vongole - hand cut squid ink spaghetti with Lakes Entrance king prawns, Cloudy Bay clams, chili, anchovies, cherry tomato and bottarga 37

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

### Secondi

Pesce al forno - oven baked Riverina Murray cod with braised florence fennel, spinach, zucchini, lemon and olive salsa 38

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

Brasato di capretto - kid goat slow cooked with lemon, anchovies, carrot, garlic, potatoes with soft polenta and gremolata 38

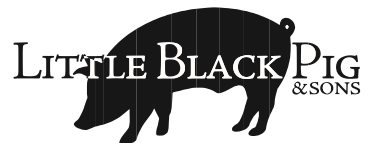
Bistecca di manzo - 350g pasture fed black angus rib eye with silverbeet, cannellini beans and roma tomato salsa 38

### Contorni

Piselli di neve in padella - pan fried snow peas with herbs and bagna cauda 11

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

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