



26th 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

Carpaccio di manzo - thinly sliced pasture fed black angus beef tenderloin with bagna cauda, toasted pangratatto, hazelnuts and pecorino 21

Baccalà mantecato alla Veneziana - whipped salted cod with Yarra Valley Smoked Salmon caviar, correggiola olive oil, black pepper and lemon on carta di musica 21

Mozzarella di bufala - Wandin Yallock Farms vine-ripened heirloom tomatoes with buffalo mozzarella, olives, basil oil, black garlic and balsamic purée 22

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

Primi

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

Pappardelle con ragù di agnello - saltbush lamb shoulder ragù slow cooked with pancetta, rosemary, carrot, vermentino, garlic, sugo and pecorino romano 23/36

Spaghetti con cozze e vongole - hand cut squid ink spaghetti with Spring Bay mussels, Cloudy Bay clams, chili, anchovies, cherry tomato and bottarga 37

Agnolotti con vitello e guanciale - handmade agnolotti filled with veal, pork cheek, pancetta, porcini mushrooms, rosemary with truffled butter 36

Risotto con salsiccia e radicchio - carnaroli rice cooked with pork sausage meat, chili, treviso radicchio, marjoram, chicken stock, basil and taleggio D.O.P 23/36

Secondi

Polpo alla griglia - twice cooked Lakes Entrance octopus with chickpeas, potatoes, olives, lemon and salsa pomodoro 38

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

Collo di agnello brasato - slow cooked Mt. Leura lamb neck with rosemary, lemon, anchovies, soave, cavolo nero, potatoes and gremolata 37

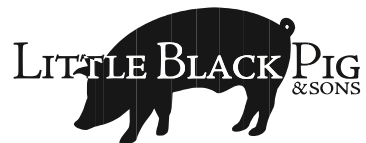
Bistecca di manzo - chargrilled 350g pasture fed black angus rib eye with spinach, zucchini and olive salsa 38

Contorni

Ciammotta della basilicata - summer vegetables stewed with tomatoes, garlic, basil 12

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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*Please advise us of any allergies ahead of time so we can do our best to accommodate.
Please note that menu items may contain or come into contact with wheat, eggs, milk, fish, shellfish,
garlic & onion.*