



4th March 2020

*Let us take you on a journey ... 5 Course Tasting Menu \$90pp
Plus matching wines \$45pp ... Seafood Tasting Menu MP*

Cicchetti

Pambula NSW rock oyster with pickled apple and avruga caviar 6 ea
Stuffed zucchini flower 6 ea

Antipasti

Capesante in padella - pan seared Shark Bay scallops with cauliflower purée, lemon, dill oil and Siberian Baerii caviar 22

Mozzarella di bufala - buffalo mozzarella with chargrilled figs, Fratelli Galloni prosciutto di parma, aceta balsamico tradizionale and olive oil 19

Carne cruda di vitello - milk fed bobby veal finely chopped with shallots, anchovies, truffled butter, pecorino sardo on pane carasau 21

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

Primi

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

Pappardelle con ragù di cinghiale - wild boar ragù slow cooked with rosemary, chianti, garlic, carrot and pecorino romano 23/36

Spaghetti con granchio e vongole - hand cut squid ink spaghetti with Shark Bay blue swimmer crab meat, Cloudy Bay clams, chili, anchovies, cherry tomato and bottarga 37

Risotto con pancetta e pera - carnaroli rice cooked with pancetta, williams pear, marjoram, chicken stock, basil, gorgonzola dolce D.O.P and aceta balsamico tradizionale 23/36

Secondi

Pesce al forno - oven baked far north Queensland red emperor with saffron fregola, cherry tomato, Spring Bay mussels and olive salsa 38

Carne di agnello - twice cooked Mt. Leura lamb rump with smoked eggplant purée, charred onions, spinach and lamb jus 37

Arrosto di maiale - slow cooked rolled pork belly with cavolo nero, chickpeas and salsa verde 37

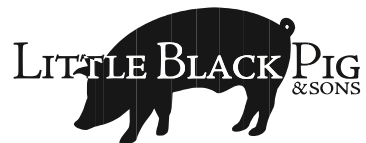
Brasato di vitello - milk fed bobby veal shin slow cooked with porcini mushrooms, pancetta, rosemary, carrot with potato, silverbeet and gremolata 36

Contorni

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

Insalata di radicchio - treviso radicchio, walnuts, gorgonzola dolce D.O.P, williams pear and rocket 12



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.*