



11th March 2020

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

Cicchetti

Wagonga NSW rock 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 19

Stracciatella con peperoni - Azzurri stracciatella with roasted peppers, olives, shallots, capers,
cracked pepper and mint 21

Sardine alla griglia - chargrilled Port Lincoln sardines with new season tomatoes, pickled onion,
raisins, fennel, dill oil and pangrattato 21

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

Primi

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

Cavatelli con ragù di maiale - pork ragù slow cooked with rosemary, fennel, chili, vermentino, garlic,
carrot and pecorino romano 23/36

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

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

Secondi

Pesce al forno - oven baked Spring Creek barramundi with spinach, cherry tomato, olives, lemon and
fennel 38

Brasato di agnello - slow cooked Mt. Leura lamb shoulder with juniper berries, cloves, carrot, pinot
grigio with cavolo nero and gremolata 37

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

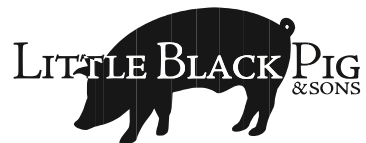
Bistecca di manzo - 350g pasture fed black angus rib eye with cicoria, borlotti beans and
salsa di erbe 39

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, salt baked beetroot 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.*