



18th March 2020

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

Cicchetti

Merimbula 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

Carpaccio di pesce - thinly sliced Mooloolaba swordfish with cherry tomatoes, capers, chili, lemon and
bottarga 21

Polenta bianco con ragù di funghi - mushroom ragù slow cooked with capers, onion, basil with pecorino
sardo and white polenta 19

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

Primi

Ravioli fatti a mano - ravioli filled leek, 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 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 prosciutto e zucca - carnaroli rice cooked with pumpkin, leek, marjoram, chicken stock,
basil, taleggio D.O.P and crispy prosciutto 23/36

Secondi

Pesce al forno - oven baked Point Samson ruby snapper with spinach, braised fennel, lemon,
and olive salsa 38

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

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

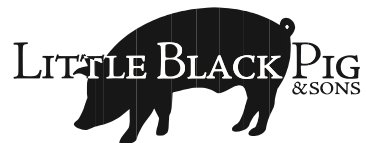
Bistecca di manzo - 350g pasture fed black angus rib eye with chickpeas, radicchio and
salsa di erbe 39

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, pear, gorgonzola dolce D.O.P, balsamic 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.*