



4<sup>th</sup> November 2020

Let us take you on a journey...

5 course Tasting Menu 90pp

Matching Wines 55pp

Seafood Tasting Menu with Half Lobster 140pp

### *Cicietti*

Merimbula NSW Rock oyster with pickled apple and smoked salmon caviar 6 ea

### *Antipasti*

Carciofi ripieni - new season globe artichoke filled parsley, breadcrumbs, capers, sugo and pecorino romano 19

Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil, mint, and confit garlic aioli 19

Carne cruda di manzo con burro di tartufo - finely chopped black angus beef tartare with burnt truffle butter, anchovy mayo, shallots, chives on carta di musica 25

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, mortadella, bresaola, duck salami, house marinated Mt Zero olives and That's Amore scamorza 26

### *Primi*

Pappardelle con ragù di agnello - Mt. Leura lamb shoulder ragù slow cooked with oregano, carrots, pinot grigio, garlic and pecorino romano 23/36

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

Cappelletti della nonna - handmade cappelletti filled with oxtail, porcini, pancetta with truffled butter, sage and pecorino sardo 36

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

Risotto con pancetta e radicchio - carnaroli rice cooked with pancetta, treviso radicchio, marjoram, chicken stock and Taleggio D.O.P 36

### *Secondi*

Pesce al forno - oven baked Abrolhos Islands red emperor with braised spinach, Koo Wee Rup asparagus and olive salsa 38

Arrosto di maiale - slow cooked rolled St. Bernard pork belly with cicoria, cannellini beans and salsa verde 38

Capretto brasato - kid goat slow cooked with anchovies, lemon, garlic, rosemary, sugo with cavolo nero, potato and gremolata 38

Cotoletta alla milanese - crumbed milk-fed bobby veal cutlet with swiss mushrooms, silverbeet and anchovy salsa 38

### *Contorni*

Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 9

Insalata di finocchio - florence fennel, rocket, orange, lemon, olive oil and pecorino 12

Insalata di radicchio - rocket, radicchio, apple, gorgonzola dolce D.O.P, walnuts and balsamic 11



*Dining From Home*

Weekend Pack 5 course luxurious meal for two, menu changes each week

Producer Pack 15 generous evening meals with pre-prepared proteins and cooking instructions

Seafood Pack Cooked Mooloolaba king prawns, Moreton Bay bugs and fresh oysters

*Chef's Table @ Home*

6 courses prepared by our chef in your kitchen in dinner-party style

Available 30km radius of Heidelberg

*Events @ LBP & S*

Private functions / parties / wine dinners / birthday celebrations / engagement parties / First Holy CommunionS / Christenings / wedding parties

Maximum 50 guests

Chef-selected Sharing Menu (85pp), Tasting Menu (90pp) or Seafood Tasting Menu (140pp) available.

Find us on Instagram & Facebook @LittleBlackPigandSons

[www.littleblackpigandsons.com.au](http://www.littleblackpigandsons.com.au)

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