



16th December 2020

Let us take you on a journey... 5 course Tasting Menu 90pp
Seafood Tasting Menu with Half Lobster 140pp Matching WineS 55pp

Cicietti

Lemon Tree Passage NSW Rock oyster with pickled apple and avruga caviar 6 ea
House marinated Mt Zero olives 5

Antipasti

Gambero alla griglia - chargrilled Skull Island prawns with roasted tomatoes, capers and bottarga 24

Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil, mint and confit garlic aioli 21

Bufala di mozzarella - vine ripened new season wandin Yallock heirloom tomatoes with fig oil, pangratatto and That's Amore buffalo mozzarella 22

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami, bresaola, house marinated Mt Zero olives, marinated artichoke hearts and smoked cacicavallo 26

Primi

Pappardelle con ragù di maiale - St. Bernard's pork cheek ragù slow cooked with carrot, rosemary, fennel, vermentino and pecorino romano 23/36

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

Spaghetti con vongole e cozze - hand cut squid ink spaghetti with Port Arlington mussels, Goolwa pipis, chili, anchovies, cherry tomato and bottarga 37

Risotto con pancetta, zucchini e piselli - carnaroli rice cooked with pancetta, zucchini, spring peas, marjoram, chicken stock, basil and taleggio D.O.P 36

Secondi

Pesce al forno - oven baked Spring Creek barramundi with spinach, roasted cherry tomatoes, oregano, lemon and olive salsa 39

Brasato di agnello - Mt Leura lamb shoulder slow cooked with juniper berries, cloves, carrots, potatoes, rosemary, pinot grigio and cavolo nero 38

Arrosto di maiale - slow cooked rolled pork belly with silverbeet, borlotti beans and salsa verde 38

Bistecca di manzo - pasture fed 350g black angus rib eye with chickpeas, cicoria and salsa dierbe 45

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 radicchi - treviso radicchio, candied walnuts, balsamic, pink lady apple and gorgonzola dolce D.O.P 14



Christmas Orders

Seafood Pack Cooked Mooloolaba king prawns, Moreton Bay bugs, fresh oysters and cold-smoked salmon

Producer Pack 15 generous evening meals with pre-prepared proteins and cooking instructions
Matching Wines 6 pack of Local or Italian Wines

Events @ LBP & S

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

Maximum 50 guests

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

Chef's Table @ Home

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

Available 30km radius of Heidelberg

Find us on Instagram & Facebook @LittleBlackPigandSons

www.littleblackpigandsons.com.au

03 9459 9114