



30th 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

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

Antipasti

Carpaccio di pesce - thinly sliced Port Philip Bay pink Snapper with roasted tomato salsa, capers and bottarga 23

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

Bufala di mozzarella - chargrilled honey glazed Heathcote figs, That's Amore buffalo mozzarella, prosciutto di parma, fig leaf oil and grilled croutons 22

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami, capocollo, mortadella, house marinated Mt Zero olives and smoked caccavallo 26

Primi

Pappardelle con ragù di anatra - corn fed Milla's duck ragù slow cooked with carrot, oregano, soave, porcini mushrooms and pecorino romano 23/36

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

Spaghetti con vongole e gamberi - hand cut squid ink spaghetti with Goolwa pipis, Mooloolaba prawns, chili, anchovies, cherry tomato and bottarga 37

Risotto con pancetta, e asparagi - carnaroli rice cooked with pancetta, Koo Wee Rup asparagus, marjoram, chicken stock, basil and taleggio D.O.P 36

Secondi

Pesce al forno - oven baked central coast NSW flounder with rocket, fennel, lemon and olive salsa 39

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

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

Bistecca di manzo - pasture fed 350g black angus rib eye with swiss mushrooms, silverbeet 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, pear and gorgonzola dolce D.O.P 14



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