



13th January 2021

Let us take you on a journey... 5 course Tasting Menu 90pp
Seafood Tasting Menu with Half Lobster 145pp 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

CapeSante in padella - pan seared Shark Bay Scallops with cauliflower purée, kohlrabi salsa and Yarra Valley bloody Shiraz and gin caviar 23

Carne cruda di manzo - finely chopped pasture fed black angus beef with shallots, capers, burnt truffled butter and pecorino sardo on carta di musica 22

Bufala di mozzarella - That's Amore buffalo mozzarella with wandin Yallock heirloom tomatoes, pesto alla genovese, dill oil and grilled croutons 22

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

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami, capocollo, bresaola, house marinated Mt Zero olives and That's Amore chili caciotta 26

Primi

Malloreddus con ragù di agnello - Mt Leura lamb ragù slow cooked with carrot, green peas, garlic, Soave, Sugo and pecorino sardo 23/36

Ravioli fatti a mano - ravioli filled with roasted butternut pumpkin, leek, buffalo ricotta, basil with nutmeg, burnt butter and sage 23/36

Cappelletti di anatra - handmade cappelletti filled with Milla's cornfed duck, carrots, porcini mushrooms, pecorino sardo and porcini broth 36

Spaghetti con vongole e polpo - handcut squid ink spaghetti with vongole, Lakes Entrance octopus, cherry tomatoes, garlic, onion, basil and bottarga 37

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

Secondi

Pesce al forno - oven baked Spring Creek barramundi with spinach, cherry tomatoes, Sardinian fregola, capers and olive salsa 39

Arrosto di maiale - slow cooked rolled pork belly with chickpea inzimino and salsa verde 38

Cotoletta alla milanese - oven baked crumbed veal cutlet with mushrooms, silverbeet, caper salsa 38

Petto d'anatra - pan roasted cornfed Milla's duck breast with celeriac purée, beetroot and jus 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 radicchi - treviso radicchio, candied walnuts, balsamic, pear, 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