



24th February 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
Tempura battered sage leaves 6

Antipasti

Sardine alla griglia - chargrilled Port Lincoln sardines with grilled croutons, fennel, rocket, orange and lemon 23

Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil, mint and confit garlic aioli 22

Burrata con prosciutto di parma - 24 month Fratelli Galloni prosciutto di parma, That's Amore burrata, roasted peppers, new season correggiola olive oil and pane fritto 26

Carne cruda di manzo - finely chopped pasture fed black angus beef with cauliflower purée, shallots, chives and truffled butter 23

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

Primi

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

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

Bottoni con mortadella e parmigiano reggiano - handmade bottoni pasta filled with mortadella, That's Amore buffalo ricotta, sage, black pepper with 36 month aged parmigiano reggiano 36

Spaghetti con vongole e granchio - hand cut squid ink spaghetti with Shark Bay blue swimmer crab meat, Goolwa pipis, chili, anchovies, cherry tomato and bottarga 37

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

Secondi

Pesce al forno - oven baked Brunswick Heads hapuka with spinach, fregola, roasted cherry tomatoes, oregano, lemon and olive salsa 39

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

Petto d'anatra arrostito - pan roasted cornfed Milla's duck breast with salt baked beetroot, roasted carrot purée and jus 38

Brasato di agnello - Mt Leura lamb neck slow cooked with lemon peel, carrot, garlic, bay leaf with cavolo nero, potato and gremolata 37

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



Valentine's Day 2.0 @ LBP & S

Saturday 6th March

Includes LIVE MUSIC by 'Mirrored By Me'

5 course Tasting Menu 100pp

5 course Vegetarian Tasting Menu 100pp

5 course Seafood Tasting Menu with Half Lobster 165pp

Matching wines 55pp

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

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