



3rd March 2021

Let us take you on a journey... 5 course Tasting Menu 90pp
Seafood Tasting Menu with Half Lobster 145pp Matching WineS 55pp

Cicietti

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

Antipasti

Carpaccio di pesce - thinly sliced Port Phillip Bay pink Snapper with tomato hearts, capers and bottarga 23

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

Bufala di mozzarella - That's Amore buffalo mozzarella with roasted peppers, capers, olive oil and salsa di olive 24

Vitello tonnato - thinly sliced poached veal with tuna sauce, capers, orange, rocket and 36 month aged parmigiano reggiano 25

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami, capocollo, mortadella, house marinated Mt Zero olives, marinated artichoke hearts and truffle pecorino 27

Primi

Pappardelle con coda di bue - oxtail ragù slow cooked with carrot, rosemary, porcini mushrooms, Payne's Rise chardonnay and pecorino romano 23/36

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

Cappelletti di anatra - handmade cappelletti filled with cornfed Milla's duck, carrot, oregano with sage, black pepper and 36 month aged parmigiano reggiano 36

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

Risotto con pancetta e pomodoro - carnaroli rice cooked with pancetta, heirloom tomatoes, zucchini, marjoram, chicken stock, basil and taleggio D.O.P 36

Secondi

Pesce al forno - oven baked Carnarvon saddle tail snapper with braised spinach, roasted cherry tomatoes, lemon and olive salsa 39

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

Capretto brasato - kid goat slow cooked with lemon peel, carrot, garlic, onion, Cantina Pra Soave with cavolo nero, potato and gremolata 39

Cotoletta alla milanese - oven baked crumbed veal cutlet with silverbeet, swiss mushrooms and olive salsa 39

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, apple, gorgonzola dolce D.O.P 14



Valentine's Day 2.0 @ LBP & S
Include LIVE MUSIC by 'Mirrored By Me'

5 course Tasting Menu 100pp 5 course Vegetarian Tasting Menu 100pp
5 course Seafood Tasting Menu 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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