



Let us take you on a journey...

4-course Chef-Selected Sharing Menu 95pp

Dolci

Tiramisu della Nonna – traditional, decadent and creamy flavours of chocolate and coffee mixed with a cocktail of sweet liquors, layered with ladyfingers

Torta al cioccolato – flourless chocolate cake made with 70% cocoa chocolate, texture of chocolate mousse, served with crème fraîche

Wishing you and your family a Happy Father's Day!

Antipasti

Polenta con funghi – seasonal mushrooms cooked with garlic, capers, and oregano with polenta, Parmigiano Reggiano and new season Correggiola olive oil

Mozzarella di bufala - That's Amore buffalo mozzarella with new season broad beans, Koo Wee Rup asparagus, mint, garlic, and thinly sliced free-range pancetta

Primi

Pappardelle con ragù di coda di bue – Habbies Howe oxtail ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, rosemary, Pala Vermentino, sugo, and Pecorino Sardo

Ravioli fatti a mano – handmade ravioli filled with roasted butternut, truffles, leek, buffalo ricotta and nutmeg with burnt butter and sage

Secondi

Pesce al forno – Murray cod with spinach, capers, green peas, artichoke hearts and lemon

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

Contorni

Patata arrostita – roast potatoes with red peppers, rosemary, garlic, bay leaf, and olive oil

Insalata di finocchio – radicchio, orange, fennel, lemon, olive oil, rocket, and Pecorino LUNCH Thursday – Sunday 12 – 3pm DINNER Wednesday – Saturday 6 – 10pm

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