



VALENTINE'S DAY

at LITTLE BLACK PIG & SONS

Friday 14th February 2020

Lemon Tree Passage NSW oysters with pickled apple and avruga caviar //
Salumi misti – 24 months cured Fratelli Galloni prosciutto di parma, capocollo,
wagyu bresaola, mortadella, house marinated Mt Zero olives and smoked
cacicavallo

Fiori di zucchini farciti – zucchini blossom stuffed with buffalo ricotta,
mozzarella, basil, mint and confit garlic aioli // Mozzarella di bufala –
chargrilled Heathcote figs with buffalo mozzarella, olive oil, prosciutto di parma
and aceto balsamico tradizionale

Pappardelle con ragù di guanciale – Murray Valley free range pork cheek ragù
slow cooked with rosemary, carrot, soave, sugo and pecorino romano // Ravioli
fatti a mano – ravioli filled with spinach, buffalo ricotta, mint, with burnt butter
and sage

Pesce al forno – oven baked Spring Creek barramundi with zucchini scapece,
spinach, lemon and olive salsa // Arrosto di maiale – slow cooked rolled pork
belly with cicoria, cannellini beans and salsa verde

Chocolate assassin // Vanilla panna cotta with baked rhubarb

Matching wines \$45pp



03 9459 9114

www.littleblackpigandsons.com.au