



LITTLE BLACK PIG & SONS

DOLCI

Crostata al formaggio – New York style baked cheesecake with macerated cherries 15

Tiramisu della Nonna – traditional, decadent and creamy, flavours of chocolate and coffee mixed with a cocktail of sweet liquors 15

Panna cotta dei sogni – ‘wobbly’ panna cotta flavoured with vanilla beans and Grappa, served with citrus infused baked rhubarb 15

Torta al cioccolato – flourless chocolate cake made with 70% cocoa chocolate, texture of chocolate mousse, served with crème fraîche 15

Crostata di limone – traditional lemon tart, not sweet. A burst of citrus served with crème fraîche 15

Homemade vanilla bean ice cream 8

Affogato - homemade vanilla ice-cream served with coffee 10

Frangelico 12

Espresso Martini 22

DESSERT WINES

2019	Alasia Moscato d’Asti <i>Piedmont Italy</i>	12	52
NV	Collefrisio Sottosopra Vino di Amarene <i>Abruzzo Italy 500ml</i>	65	
2019	Yalumba Botrytis Viognier <i>Wratambully SA 375ml</i>	14	66
2017	Carmes de Rieussec Sauternes <i>Bordeaux France 375ml</i>	70	

CAFFÈ E TÈ

Cappuccino, café latte, flat white, long black 4
Short macchiato, long macchiato, piccolo, espresso 4

Double espresso 4.5

Hot chocolate 4.5

English Breakfast tea 4

Earl Grey tea

Peppermint tea

Lemongrass and ginger tea

Chamomile tea

LIQUORI E DIGESTIVI

Amaro Montenegro Italiano *Bologna Italy* 12

Don Giovanni Limoncello Liqueur *Melbourne Vic* 12

Don Giovanni Mandarino Liqueur *Melbourne Vic* 12

Frangelico & lime *Canale Piedmont* 12

Glenfiddich 12 yo Single Malt *Scotland* 16

Penfold’s Grandfather Port *Adelaide SA* 16

Sibona Grappa di Barolo Barolo *Piedmont* 12

LUNCH

Friday & Saturday 12-3

Sunday 11.30 – 3.30pm

DINNER

Wednesday - Saturday

5.30 – 10pm

www.littleblackpigandsons.com.au

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