



LITTLE BLACK PIG & SONS

À la carte
14th July 2021

Cicchetti

Ostrica con mela - Blackman's Bay TAS pacific oyster with pickled apple and avruga caviar 6 ea

House marinated Mt. Zero olives 8

Pane e acciughe - grilled bread and Cuca anchovies 14

Arrosticini di agnello con salmoriglio - lamb skewer cooked on charcoal 5 ea (Available after 5:30pm)

Antipasti

Carpaccio di pesce - citrus cured thinly sliced Lakes Entrance gurnard with celery broth, lemon purée, kohlrabi, new season blood orange and bottarga 24

Raviolone al tuorlo di uovo, ricotta e tartufo - raviolone filled with free range egg yolk, buffalo ricotta and Manjimup WA black truffles with burnt butter, sage and 36-month aged parmigiano reggiano 24

Mozzarella di bufala - That's Amore buffalo mozzarella with broadbeans and green pea sott'olio, prosciutto di parma, lemon, mint, pecorino sardo and new season olive oil 24

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

Primi

Pappardelle con ragù di vitello - veal ragù slow cooked with pancetta, garlic, carrot, sugo, Tarra Warra chardonnay, oregano and pecorino sardo 24/36

Ravioli fatti a mano - handmade ravioli filled with spinach, porcini mushrooms, buffalo ricotta, mint, nutmeg with burnt butter and sage 24/36

Spaghetti con vongole e polpo - hand cut squid ink spaghetti with Lakes Entrance pallidus octopus, Cloudy Bay clams, anchovies, chili, garlic and bottarga 37

Risotto con pancetta e piselli - carnaroli rice cooked with pancetta, green peas, marjoram, garlic, chicken stock, basil and taleggio D.O.P 36

Secondi

Pesce al forno - oven baked Lakes Entrance whole flounder with rocket, florence fennel, blood orange, lemon and olive salsa 40

Arrosto di maiale - slow cooked rolled pork belly with cime di rapa, cannellini beans and salsa verde 39

Carne di agnello - pan roasted lamb rump with braised spinach, roasted butternut purée and jus 40

Cotoletta alla milanese - oven baked crumbed veal cutlet with silverbeet, swiss mushrooms and olive salsa 42

Contorni

Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 12

Insalata di finocchio - florence fennel, rocket, orange, radicchio, lemon, olive oil and pecorino 14

Caponata alla siciliana - eggplants, raisins, pine nuts, capers, olives, sugo and basil 14



PRIVATE EVENTS

PRIVATE LUNCH

Monday - Sunday
Minimum 25 guests, \$90pp

PRIVATE DINNER

Sunday - Wednesday
Minimum 25 guests, \$90pp

Thursday
Minimum 35 guests, \$90pp

Friday & Saturday
Minimum 44 guests, \$90pp

LUNCH

Thursday - Saturday 12 - 3pm
Sunday 11.30am - 3.30pm

DINNER

Wednesday - Saturday 5.30 - 10pm

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www.littleblackpigandsons.com.au