



## LITTLE BLACK PIG & SONS

À la carte  
4<sup>th</sup> August 2021

### *Cicchetti*

Ostrica con mela - Coffin Bay SA pacific oyster with pickled apple and avruga caviar 6 ea

House marinated Mt. Zero olives 8

Crostino di cozze - grilled crostini with house pickled Port Arlington mussels 12

### *Antipasti*

Costolette di maiale - oven baked glazed Murray Valley pork ribs with fennel and pickled kohlrabi 22

Polpo alla griglia - twice cooked Lakes Entrance octopus with parsley, potatoes, celery and lemon 23

Polenta con ragù di funghi - Victorian mushroom ragù slow cooked with capers, onion, basil with pecorino sardo and polenta 22

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*

Cavatelli con ragù di maiale - St Bernard's pork ragù slow cooked with carrot, vermentino, fennel, chili, garlic and pecorino sardo 23/36

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

Spaghetti con vongole e calamari - hand cut squid ink spaghetti with Port Lincoln calamari, Cloudy Bay clams, anchovies, chili, garlic and bottarga 37

Risotto con speck e tartufo - carnaroli rice cooked with speck, freshly shaved Manjimup WA truffles, garlic, chicken stock, basil and taleggio D.O.P. 38

### *Secondi*

Pesce al forno - oven baked NSW murray cod with spinach, saffron, fregola, lemon and olive salsa 40

Arrosto di maiale - slow cooked rolled pork belly with chickpeas, silverbeet and salsa verde 39

Quaglia arrostito - prosciutto wrapped quail stuffed with pork sausage meat, pine nuts, sultanas with lentil ragù and vincotto 38

Brasato di agnello - Mt Leura lamb neck slow cooked with lemon peel, carrot, garlic, rosemary, sugo with cavolo, potato and gremolata 39

### *Contorni*

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

Insalata di radicchio - apple, candied walnuts, rocket, radicchio, balsamic, gorgonzola dolce D.O.P. 14

Cicoria e fagioli - cannellini beans cooked with garlic, anchovies, cicoria and herbs 12



## 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

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### LUNCH

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

### DINNER

Wednesday – Saturday 5.30 – 10pm

Find us on Facebook and Instagram  
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[www.littleblackpigandsons.com.au](http://www.littleblackpigandsons.com.au)