



LITTLE BLACK PIG & SONS

À la carte menu

1st December 2021

Cicchetti

- Ostrica con mela - Lemon Tree passage NSW rock oyster with pickled apple and avruga caviar 6 ea
House marinated Mt. Zero olives 8
Bianchetti fritti - deep-fried whitebait with aioli and paprika 9

Antipasti

- Raviolone al tuorlo di uovo, ricotta e tartufo - raviolone filled with free-range egg yolk, buffalo ricotta and black truffles with burnt butter, sage and 36-months aged Parmigiano Reggiano 24
Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil and mint with confit garlic aioli 22
Carne crudo di agnello - Mt. Leura lamb backstrap finely chopped with shallots, capers, pecorino sardo, caramelised onion purée and carta di musica 24
Sardine all griglia - chargrilled Lakes Entrance sardines with fennel, rocket, pine nuts, raisins, pangrattato, olive oil and bottarga 24
Salumi misti - 24-months cured Fratelli Galloni Prosciutto di Parma, kangaroo salami, capocollo, mortadella, pickled vegetables, house marinated Mt. Zero olives and scamorza 29

Primi

- Pappardelle con ragù di vitello - veal shin ragù slow-cooked with carrot, porcini mushrooms, garlic, oregano, soave, sugo and pecorino sardo 24/36
Ravioli fatti a mano - handmade ravioli filled with spinach, asparagus, artichoke, leek, buffalo ricotta, mint and nutmeg with burnt butter and sage 24/36
Spaghetti con vongole e cozze - hand-cut squid ink spaghetti with Port Arlington mussels, cherry tomato, Cloudy Bay clams, anchovies, chili, garlic and bottarga 37
Risotto con pancetta, piselli e asparagi - carnaroli rice cooked pancetta, Koo Wee Rup asparagus, spring peas, marjoram, chicken stock and Taleggio D.O.P 37

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 radicchio, cannellini beans, fennel and salsa verde 40
Petto d'anatra arrosto - pan-roasted corn-fed Milla's duck breast with spinach, blackberries and truffled duck jus 39
Bistecca di manzo - chargrilled pasture-fed pure angus 350g rib eye with swiss mushrooms, silverbeet and salsa d'erbe 46

Contorni

- Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 13
Insalata di finocchio - florence fennel, radicchio, rocket, orange, lemon, olive oil and pecorino 14
Insalata di fave - broadbeans, raisins, celery, rocket, ricotta salata, lemon and olive oil 15



LITTLE BLACK PIG & SONS
EVENTS & FUNCTIONS

GROUP BOOKINGS OF 7 OR MORE

Chef-Selected *Sharing* Menu

\$90 per guest

4 course meal, includes:

3 types of antipasti, shared

2 types of pasta, shared

3 types of mains, shared

2 types of sides, shared

desserts, shared

Chef-Selected *Tasting* Menu

\$95 per guest

5-course meal, includes:

1 tasting cicchetti each

1 tasting antipasti each

1 tasting pasta each

1 tasting main each

1 tasting dessert each

\$40 per child, 5-12yo (N/A Friday & Saturday nights)

\$20 per toddler, 0-4yo (N/A Friday & Saturday nights)

PRIVATE EVENTS

PRIVATE LUNCH

Wednesday - Sunday,

Minimum 25 guests

PRIVATE DINNER

Wednesday

Minimum 25 guests

Thursday

Minimum 35 guests

Friday & Saturday

Minimum 44 guests

Chef-Selected **Sharing** Menu \$90pp