



MOTHER'S DAY

at LITTLE BLACK PIG & SONS

Sunday 8th May

4-course Chef-Selected Sharing Menu

Wishing your family a very happy Mother's Day!

Antipasti

Fichi al forno e gorgonzola – oven-baked figs with gorgonzola, 24-month Prosciutto di Parma, balsamic reduction, olive oil, radicchio and pistachio crumbs

Vitello tonnato – thinly sliced poached veal with tuna sauce, capers, navel orange, rocket, pecorino sardo and new season Kyneton olive oil

Primi

Ravioli fatti a mano – handmade ravioli filled with spinach, porcini mushrooms, mint and nutmeg with burnt butter and sage

Pappardelle con ragù di cinghiale – wild boar ragù slow-cooked with rosemary, sugo, oregano, garlic, carrot, soave and pecorino romano

Secondi

Pesce al forno – oven-baked Port Phillip Bay pink snapper with braised spinach, zucchini with lemon and roasted tomato salsa

Arrosto di maiale – slow-cooked rolled pork belly with chickpea inzimino and salsa verde

Collo di agnello brasato – slow-cooked Mt. Leura lamb with lemon, anchovies, soave, cavolo nero, potatoes and gremolata

Contorni

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

Insalata di finocchio – florence fennel, radicchio, rocket, apple, lemon, olive oil and pecorino

Dolci

Tiramisu della Nonna – traditional, decadent and creamy flavours of chocolate and coffee mixed with a cocktail of sweet liquors, layered with cream and ladyfingers
(contains hazelnut liquor)

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

LUNCH

Thursday – Sunday
12 – 3pm

DINNER

Wednesday - Saturday
6 – 10pm

www.littleblackpigandsons.com.au
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