



MOTHER'S DAY
at LITTLE BLACK PIG & SONS
Sunday 14th May 2023

4-course Chef-Selected Sharing Menu

*Wishing you and your family a Happy Mother's Day!
Thank you Mum, Mamma, Nonna xx*

Antipasti

Polenta con funghi – seasonal mushrooms cooked with garlic, capers and oregano with polenta, Parmigiano Reggiano and Correggiola olive oil

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

Primi

Ravioli fatti a mano – handmade ravioli filled with leek, silverbeet, buffalo ricotta, mint and nutmeg with burnt butter and sage

Pappardelle con ragù di vitello – veal shin ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, pinot blanc, sugo, and Parmigiano Reggiano

Secondi

Brasato di agnello – Mt. Leura lamb shoulder slow-cooked with juniper berries, cloves, carrot and garlic with cavolo nero and gremolata

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

Contorni

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

Insalata di finocchio – radicchio, fennel, orange, lemon, olive oil, rocket and Parmigiano Reggiano

Dolci

Tiramisu della Nonna – traditional, decadent and creamy flavours of chocolate and coffee mixed with a cocktail of sweet liquors, layered with ladyfingers
Contains hazelnut liqueur

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

LUNCH	DINNER
Thursday – Sunday	Wednesday - Saturday
12 – 3pm	6 – 10pm

www.littleblackpigandsons.com.au
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