



## LITTLE BLACK PIG & SONS

MOTHER'S DAY

12<sup>th</sup> May 2024

*Let us take you on a journey...*

**4-course Chef-Selected Sharing Menu 99pp**

### *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 and Pecorino Romano

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### *Primi*

Cavatelli con ragù di maiale – wild boar ragù slow-cooked with rosemary, carrot, garlic, chardonnay, sugo and Parmigiano Reggiano

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

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### *Secondi*

Pesce al forno – oven-baked Spring Creek barramundi with spinach, capers and cherry tomatoes

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

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### *Contorni*

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

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

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### *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, the texture of chocolate mousse, served with crème fraiche

*Gluten-free bread \$2 per serve*

LUNCH

Thursday – Sunday

12 – 3pm

DINNER

Wednesday – Saturday

6 – 10pm

[www.littleblackpigandsons.com.au](http://www.littleblackpigandsons.com.au)