



LITTLE BLACK PIG & SONS
4th November 2020

Let us take you on a journey...
5 course Tasting Menu 90pp Matching Wines 55pp

Cicietti

Merimbula NSW Rock oyster with pickled apple and
smoked salmon caviar
OR
House marinated Mt Zero olives

Antipasti

Fiori di zucchini farciti – zucchini blossom stuffed
with buffalo ricotta, mozzarella, basil, mint, and confit
garlic aioli
OR
Carne cruda di manzo con burro di tartufo – finely
chopped black angus beef tartare with burnt truffle
butter, anchovy mayo, shallots, chives on carta di
musica
OR
Salumi misti – 24 months cured Fratelli Galloni
prosciutto di parma, mortadella, bresaola and duck
salami
OR
Carciofi ripieni – new season globe artichoke filled
with parsley, breadcrumbs, capers, sugo and pecorino
romano, *to share*

Primi

Pappardelle con ragù di agnello – Mt. Leura lamb
shoulder ragù slow cooked with oregano, carrots,
pinot grigio, garlic and pecorino romano
OR
Ravioli fatti a mano – ravioli filled with spring peas,
spinach, buffalo ricotta, mint with nutmeg, burnt
butter and sage
OR
Cappelletti della nonna – handmade cappelletti filled
with oxtail, porcini, pancetta with truffled butter, sage
and pecorino sardo
OR
Risotto con pancetta e radicchio – carnaroli rice
cooked with pancetta, treviso radicchio, marjoram,
chicken stock and Taleggio D.O.P
OR
Spaghetti con vongole e granchio – squid ink spaghetti
with Cloudy Bay clams, Shark Bay blue swimmer crab
meat, anchovies, chili, garlic, parsley & bottarga 5

Chef's Table @ Home

6 courses prepared in your home by our chef, an
intimate dining experience

Secondi

Pesce al forno – oven baked Abrolhos Islands red
emperor with braised spinach, Koo Wee Rup
asparagus and olive salsa
OR
Arrosto di maiale – slow cooked rolled St. Bernard
pork belly with cicoria, cannellini beans and salsa
verde
OR
Capretto brasato – kid goat slow cooked with
anchovies, lemon, garlic, rosemary, sugo with cavolo
nero, potato and gremolata
OR
Cotoletta alla milanese – crumbed milk-fed bobby veal
cutlet with swiss mushrooms, silverbeet and anchovy
salsa 5

Contorni

Patata arrostita – roast potatoes with red peppers,
rosemary, garlic, bay leaf and olive oil 9
Insalata di finocchio – florence fennel, rocket, orange,
lemon, olive oil and pecorino 12
Insalata di radicchio – rocket, radicchio, apple,
gorgonzola dolce D.O.P, walnuts and balsamic 11

Dolci

Tiramisu – traditional, decadent and creamy, flavours
of chocolate and coffee mixed with a cocktail of sweet
liquors
OR
Panna cotta dei sogni – 'wobbly' panna cotta flavoured
with vanilla beans and Grappa, served with citrus
infused baked rhubarb
OR
Torta al cioccolato – flourless chocolate cake made
with 70% cocoa chocolate, texture of chocolate
mousse, served with crème fraiche
OR
Crostata di limone – traditional lemon tart, not sweet.
A burst of citrus served with crème fraiche
OR
Affogato – homemade vanilla ice-cream served with
coffee
Frangelico 12
Espresso Martini 22

LUNCH

Friday & Saturday 12-3
Sunday 11.30 – 3.30pm

DINNER

Wednesday - Saturday
5.15 – 10pm

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