



LITTLE BLACK PIG & SONS

11th November 2020

Let us take you on a journey...

5 course Tasting Menu 90pp Matching Wines 55pp

Cicietti

Pambula NSW Rock oyster with pickled apple and
avruga 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

Carpaccio di spada – thinly sliced Mooloolaba
swordfish with roasted pepper salsa, parsley, lemon
and bottarga

OR

Vitello tonnato – thinly sliced bobby veal with tuna
dressing, valencia orange, rocket, Sicilian capers and
olive oil

OR

Salumi misti – 24 months cured Fratelli Galloni
prosciutto di parma, capocollo, bresaola and cinghiale
salami

Primi

Pappardelle con ragù di anatra – cornfed Milla's duck
ragù slow cooked with porcini mushrooms, sage,
carrots, vermentino, garlic and pecorino romano

OR

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

OR

Spaghetti con vongole e gamberi – squid ink spaghetti
with Cloudy Bay clams, Mooloolaba prawns, cherry
tomato, anchovies, chili, garlic, parsley & bottarga 5

Secondi

Pesce al forno – oven baked Spring Creek barramundi
with braised spinach, fregola, lemon and olive salsa

OR

Arrosto di maiale – slow cooked rolled St. Bernard
pork belly with lentil ragù, cicoria and salsa verde

OR

Brasato di agnello – Mt Leura lamb shoulder slow
cooked with juniper berries, cloves, carrots, potatoes,
rosemary, pinot grigio and cavolo

OR

Bistecca di manzo – pasture fed black angus rib eye
with silverbeet, borlotti beans & salsa d'erbe 5

Contorni

Patata arrostita – roast potatoes with red peppers,
rosemary, garlic, bay leaf and olive oil 9

Insalata di radicchio – rocket, radicchio, pear,
gorgonzola dolce D.O.P, walnuts and truffle balsamic

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Fagiolini alla genoveses – green beans cooked with
anchovies, parsley, garlic and sugo 12

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

DINNER

Friday & Saturday 12-3

Wednesday - Saturday

Sunday 11.30 – 3.30pm

5.15 – 10pm

Chef's Table @ Home

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

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www.littleblackpigandsons.com.au

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