



LITTLE BLACK PIG & SONS
18th November 2020

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

Cicietti

Wagonga NSW Rock oyster with pickled apple and
avruga caviar
OR
House marinated Mt Zero olives

Antipasti

Bufala di mozzarella – That's Amore buffalo
mozzarella with new season broadbeans and Koo Wee
Rup asparagus sott'olio, mint, correggiola olive oil and
cracked pepper

OR

Fiori di zucchini farciti – zucchini blossoms stuffed
with buffalo ricotta, mozzarella, basil, mint and confit
garlic aioli

OR

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

OR

Polpo alla griglia – twice cooked Lakes Entrance
octopus with parsley, potatoes, celery and lemon 5

Primi

Pappardelle con ragù di coda – oxtail ragù slow
cooked with pancetta, carrot, thyme, sage, porcini
mushrooms and pecorino romano

OR

Ravioli fatti a mano – ravioli filled with Koo Wee Rup
asparagus, spinach, buffalo ricotta, mint with nutmeg,
burnt butter and sage

OR

Cappelletti di mare – handmade squid ink cappelletti
stuffed with Mooloolaba prawns, Moreton Bay bug
meat, chives with prawn bisque and olive oil

Secondi

Pesce al forno – oven baked Cairns ruby snapper with
braised fennel, spinach and olive salsa

OR

Arrosto di maiale – slow cooked rolled pork belly with
braised red cabbage and salsa verde

OR

Brasato di vitello – milk fed bobby veal shin slow
cooked with lemon, anchovies, rosemary and carrot
with potato, cavolo nero and gremolata

OR

Carne di agnello – twice cooked Mt. Leura lamb rump
with spinach, roasted eggplant purée, onion, spring
peas and jus

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, candied 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

Chef's Table @ Home

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

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