



LITTLE BLACK PIG & SONS
2nd December 2020

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

Cicietti

Pambula NSW Rock oysters with pickled apple and
avruga caviar
OR
House marinated Mt Zero olives

Antipasti

Carpaccio di sgombro – thinly sliced citrus cured Gulf
of Carpentaria mackerel with tomato, olives, capers,
parsley, lemon and bottarga

OR

Stracciatella e fichi – chargrilled new season
Heathcote figs, That's Amore stracciatella, prosciutto,
croutons, aceto balsamico tradizionale and olive oil

OR

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

OR

Salumi misti – 24 months cured Fratelli Galloni
prosciutto di parma, mortadella, kangaroo salami and
cinghiale salami

Primi

Pappardelle con ragù di maiale – St Bernard's pork
neck ragù slow cooked with carrot, rosemary, soave,
fennel, chili and pecorino romano

OR

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

OR

Spaghetti con calamari e vongole – hand cut squid ink
spaghetti with Corner Inlet calamari, Cloudy Bay
clams, chili, anchovies, cherry tomato and bottarga 5

Secondi

Pesce al forno – oven baked Howie Reef comet cod
with celeriac purée, spinach, broadbeans and olive
salsa

OR

Quaglia arrosto – pan roasted quail stuffed with
sausage meat, pine nuts, sultanas, with truffled potato
purée, braised spinach and vincotto

OR

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

OR

Bistecca di manzo – pasture fed 350g black angus rib
eye with cannellini beans, cicoria and salsa dierbe 7

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 barbabietola – salt baked beetroot,
gorgonzola D.O.P, radicchio, rocket, walnut and
balsamic 14

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
5.30 – 10pm

Chef's Table @ Home

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

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