



LITTLE BLACK PIG & SONS

9th December 2020

Let us take you on a journey...

5 course Tasting Menu 90pp Matching Wines 55pp

Cicetti

Merimbula NSW Rock oysters with pickled apple and
avrugia caviar

OR

House marinated Mt Zero olives

Antipasti

Bufala di mozzarella – That's Amore buffalo
mozzarella, grilled yellow peach, prosciutto di parma,
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 and bresaola

OR

Pesce alla griglia – chargrilled Moreton Bay bug with
garlic, parsley, lemon and bottarga 6

Primi

Pappardelle con ragù di agnello – Mt Leura lamb ragù
slow cooked with carrot, rosemary, pinot grigio, green
peas and pecorino romano

OR

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

OR

Spaghetti con granchio e vongole – hand cut squid ink
spaghetti with Shark Bay crab meat, Goolwa pipis,
chili, anchovies, cherry tomato and bottarga 5

Secondi

Pesce al forno – oven baked Port Welshpool Gippsland
pink snapper with braised spinach, zucchini alla
scapecce, lemon, roasted tomato salsa

OR

Arrosto di maiale – slow cooked rolled pork belly with
radicchio, cannellini beans and salsa verde

OR

Capretto brasato – kid goat slow cooked with lemon,
anchovies, sugo, carrot, garlic with cavolo nero,
potatoes and gremolata

OR

Cotilletta alla milanese – crumbed milk fed bobby veal
cutlet with silverbeet, borlotti beans and olive salsa 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 fave – broad beans, rocket, radicchio, lemon,
olive oil, raisins and ricotta salata 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

DINNER

Friday & Saturday 12-3

Wednesday - Saturday

Sunday 11.30 – 3.30pm

5.30 – 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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