



LITTLE BLACK PIG & SONS  
30<sup>th</sup> 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  
avruga caviar  
OR  
House marinated Mt Zero olives

*Antipasti*

Carpaccio di pesce – thinly sliced Port Philip Bay pink  
snapper with roasted tomato salsa, capers and  
bottarga  
OR  
Fiori di zucchini farciti – zucchini blossom stuffed  
with buffalo ricotta, mozzarella, basil, mint and confit  
garlic aioli  
OR  
Bufala di mozzarella – chargrilled honey glazed  
Heathcote fig, That's Amore buffalo mozzarella,  
prosciutto di parma, fig leaf oil and grilled croutons  
OR  
Salumi misti – 24 months cured Fratelli Galloni  
prosciutto di parma, cinghiale salami, capocollo and  
mortadella

*Primi*

Pappardelle con ragù di anatra – corn fed Milla's duck  
ragù slow cooked with carrot, oregano, soave, porcini  
mushrooms and pecorino romano  
OR  
Ravioli fatti a mano – ravioli filled with spinach,  
buffalo ricotta, mint with nutmeg, burnt butter and  
sage  
OR  
Spaghetti con vongole e gamberi – hand cut squid ink  
spaghetti with Goolwa pipis, Mooloolaba prawns, chili,  
anchovies, cherry tomato and bottarga 5

*Secondi*

Pesce al forno – oven baked central coast NSW  
flounder with rocket, fennel, lemon and olive salsa  
OR  
Capretto brasato – kid goat slow cooked with lemon,  
anchovies, sugo, carrot, garlic with cavolo nero,  
potatoes and gremolata  
OR  
Arrosto di maiale – slow cooked rolled pork belly with  
cicoria, cannellini beans and salsa verde  
OR  
Bistecca di manzo – pasture fed 350g black angus rib  
eye with swiss mushrooms, silverbeet and salsa  
dierbe 10

*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 radicchi – treviso radicchio, candied  
walnuts, balsamic, pear and gorgonzola dolce D.O.P  
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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