



LITTLE BLACK PIG & SONS
13th January 2021

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

Cicietti

Lemon Tree Passage NSW Rock oysters with pickled
apple and avruga caviar
OR
House marinated Mt Zero olives

Antipasti

Carne cruda di manzo – finely chopped pasture fed
black angus beef with shallots, capers, burnt truffled
butter and pecorino sardo on carta di musica
OR
Bufala di mozzarella – That's Amore buffalo
mozzarella with Wandin Yallock heirloom tomatoes,
pesto alla genovese, dill oil and grilled croutons
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, cinghiale salami, capocollo and
bresaola

Primi

Malloreddus con ragù di agnello – Mt Leura lamb ragù
slow cooked with carrot, green peas, garlic, soave,
sugo and pecorino sardo
OR
Ravioli fatti a mano – ravioli filled with roasted
butternut pumpkin, leek, buffalo ricotta, basil with
nutmeg, burnt butter and sage
OR
Cappelletti di anatra – handmade cappelletti filled
with Milla's cornfed duck, carrots, porcini mushrooms,
pecorino sardo and porcini broth
OR
Spaghetti con vongole e polpo – handcut squid ink
spaghetti with vongole, Lakes Entrance octopus,
cherry tomatoes, garlic, onion, basil and bottarga 6

Chef's Table @ Home

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

Secondi

Pesce al forno – oven baked Spring Creek barramundi
with spinach, cherry tomatoes, Sardinian fregola,
capers and olive salsa
OR
Arrosto di maiale – slow cooked rolled pork belly with
chickpea inzimino and salsa verde
OR
Cotoletta alla milanese – oven baked crumbed veal
cutlet with mushrooms, silverbeet, caper salsa
OR
Petto d'anatra – pan roasted cornfed Milla's duck
breast with celeriac purée, beetroot and jus 5

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, 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

03 9459 9114

www.littleblackpigandsons.com.au
48 Burgundy Street, Heidelberg 3084