



LITTLE BLACK PIG & SONS
20th January 2021

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

Cicietti

St. Helens Tas oysters with pickled apple and avruga
caviar
OR
House marinated Mt Zero olives

Antipasti

Vitello tonatto - thinly sliced veal with tuna dressing,
valencia orange, rocket, Sicilian capers and olive oil
OR
Carpaccio di pesce - thinly sliced Mooloolaba
swordfish with olives, parsley and roasted tomato
salsa
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
mortadella

Primi

Pappardelle con ragù di maiale - pork cheek ragù slow
cooked with carrot, fennel, garlic, oregano, pinot
grigio and pecorino romano
OR
Ravioli fatti a mano - ravioli filled with sweetcorn,
leeks, mint, buffalo ricotta with nutmeg, burnt butter
and sage
OR
Spaghetti con vongole e granchio - handcut squid ink
spaghetti with Goolwa pipis, Shark Bay blue swimmer
crab meat, cherry tomatoes, garlic, onion, basil and
bottarga 6

Secondi

Pesce al forno - oven baked Cairns ruby snapper with
spinach, roasted cherry tomatoes, capers and olive
salsa
OR
Quaglia arrosto - pan roasted quail stuffed with
sausage meat, pine nuts, sultanas, with cauliflower
purée, braised spinach and vincotto
OR
Arrosto di maiale - slow cooked rolled pork belly with
cannellini beans, radicchio and salsa verde
OR
Bistecca di manzo - 350g pasture fed black angus rib
eye with borlotti beans, 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, apple, 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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