



LITTLE BLACK PIG & SONS  
27<sup>th</sup> January 2021

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

*Cicietti*

Blackmans Bay Tas oysters with pickled apple and  
avruga caviar  
OR  
House marinated Mt Zero olives  
OR  
Tempura battered sage leaves

*Antipasti*

Bufala di mozzarella – That's Amore buffalo  
mozzarella with chargrilled yellow peach, prosciutto  
di parma, aged balsamic 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, cinghiale salami, capocollo and  
bresaola  
OR  
Capesante in padella – pan seared Shark Bay scallops  
with celeriac purée, Yarra Valley smoked salmon  
caviar, lemon, dill oil 5

*Primi*

Pappardelle con ragù di vitello – veal ragù slow  
cooked with pancetta, carrot, porcini mushrooms,  
garlic, oregano, vermentino and pecorino romano  
OR  
Ravioli fatti a mano – handmade ravioli filled with  
English spinach, mint, buffalo ricotta with nutmeg,  
burnt butter and sage  
OR  
Agnolotti coda di bue – handmade agnolotti filled with  
braised oxtail meat, porcini mushrooms, sage and  
truffle butter  
OR  
Spaghetti con vongole e polpo – handcut squid ink  
spaghetti with Goolwa pipis, 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 central coast NSW  
flounder with rocket, fennel, lemon and olive salsa  
OR  
Arrosto di maiale – slow cooked rolled pork belly with  
braised red cabbage, fennel and salsa verde  
OR  
Brasato di agnello – Mt Leura lamb leg braised with  
carrots, onion, garlic, lemon, rosemary with pearl  
barley, cannellini beans, olives and salsa verde  
OR  
Bistecca di manzo – 350g pasture fed black angus rib  
eye with cavolo nero, zucchini trifolati 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 radicchio – radicchio, pear, rocket, ricotta  
salata, lemon, olive oil 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

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