



LITTLE BLACK PIG & SONS
3rd February 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

Fiori di zucchini farciti – zucchini blossom stuffed
with buffalo ricotta, mozzarella, basil, mint and confit
garlic aioli
OR
Radicchio con prosciutto – Treviso radicchio, 36-
month aged Parmigiano Reggiano, olive oil, prosciutto
di parma and aged balsamic
OR
Bufala di mozzarella – That's Amore buffalo
mozzarella with roasted mini peppers, prosciutto di
parma, olives and caper salsa
OR
Salumi misti – 24 months cured Fratelli Galloni
prosciutto di parma, cinghiale salami, mortadella and
bresaola

Primi

Pappardelle con ragù di agnello – Mt Leura lamb ragù
slow cooked with green peas, carrot, garlic, oregano,
pinot grigio and pecorino romano
OR
Ravioli fatti a mano – handmade ravioli filled with
English spinach, porcini mushrooms, mint, buffalo
ricotta with nutmeg, burnt butter and sage
OR
Spaghetti con vongole e calamari – handcut squid ink
spaghetti with Goolwa pipis, Lakes Entrance calamari,
cherry tomatoes, garlic, onion, basil and bottarga 7

Secondi

Pesce al forno – oven baked Lakes Entrance blue eye
with braised spinach, heirloom zucchini and olive
salsa
OR
Arrosto di maiale – slow cooked rolled pork belly with
cannellini beans, cicoria and salsa verde
OR
Capretto brasato – kid goat slow cooked with lemon,
carrot, garlic, potatoes with cavolo nero and
gremolata
OR
Bistecca di manzo – 350g pasture fed 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
Fagiolini genovese – green beans cooked with sugo,
anchovies, garlic, parsley and ricotta salata 12

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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