



LITTLE BLACK PIG & SONS

10<sup>th</sup> February 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

OR

Tempura battered sage leaves

*Antipasti*

Carpaccio di manzo – thinly sliced pasture fed black angus beef with bagna cauda, capers, pangrattato, pecorino sardo and olive oil

OR

Fiori di zucchini farciti – zucchini blossom stuffed with buffalo ricotta, mozzarella, basil, mint and confit garlic aioli

OR

Bufala di mozzarella – That's Amore buffalo mozzarella with chargrilled Heathcote figs, prosciutto di parma, aged balsamic and correggiola olive oil

OR

Salumi misti – 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami, mortadella and capocollo

*Primi*

Pappardelle con ragù di anatra – Milla's cornfed duck ragù slow cooked with porcini mushrooms, carrot, garlic, oregano, vermentino and pecorino romano

OR

Ravioli fatti a mano – handmade ravioli filled with English spinach, heirloom zucchini, mint, buffalo ricotta with nutmeg, burnt butter and sage

OR

Spaghetti con vongole e gamberi – handcut squid ink spaghetti with Goolwa pipis, Mooloolaba prawns, cherry tomatoes, garlic, onion, basil and bottarga 7

*Secondi*

Pesce al forno – oven baked Lakes Entrance hapuka with braised fennel, spinach, lemon, olive salsa

OR

Arrosto di maiale – slow cooked rolled pork belly with silverbeet, chickpea inzimino and salsa verde

OR

Brasato di agnello – Mt Leura lamb shoulder slow cooked with juniper berries, cloves, carrots, potatoes, rosemary, pinot grigio and cavolo nero

OR

Bistecca di manzo – 350g pasture fed black angus rib eye with cannellini beans, cavolo nero 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 – Treviso radicchio, apple, walnuts, balsamic 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

DINNER

Friday & Saturday 12-3

Wednesday - Saturday

Sunday 11.30 – 3.30pm

5.30 – 10pm

***Chef's Table @ Home***

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

03 9459 9114

[www.littleblackpigandsons.com.au](http://www.littleblackpigandsons.com.au)

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