



LITTLE BLACK PIG & SONS

24<sup>th</sup> February 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

OR

Tempura battered sage leaves

*Antipasti*

Sardine alla griglia – chargrilled Port Lincoln sardines with grilled croutons, fennel, rocket, orange and lemon

OR

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

OR

Carne cruda di manzo – finely chopped pasture fed black angus beef with cauliflower purée, shallots, chives and truffled butter

OR

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

*Primi*

Cavatelli con ragù di maiale – St. Bernard's pork ragù slow cooked with carrot, rosemary, fennel, vermentino and pecorino romano

OR

Ravioli fatti a mano – ravioli filled with spinach, green peas, zucchini, squacquerone, mint, nutmeg with burnt butter and sage

OR

Bottoni con mortadella e parmigiano reggiano – handmade bottoni pasta filled with mortadella, That's Amore buffalo ricotta, sage, black pepper with 36 month aged parmigiano reggiano

OR

Spaghetti con vongole e granchio – hand cut squid ink spaghetti with Shark Bay blue swimmer crab meat, Goolwa pipis, chili, anchovies, cherry tomato and bottarga 7

*Secondi*

Pesce al forno – oven baked Brunswick Heads hapuka with spinach, fregola, roasted cherry tomatoes, oregano, lemon and olive salsa

OR

Arrosto di maiale – slow cooked rolled pork belly with radicchio, cannellini beans and salsa verde

OR

Brasato di agnello – Mt Leura lamb neck slow cooked with lemon peel, carrot, garlic, bay leaf with cavolo nero, potato and gremolata

OR

Petto d'anatra arrostito – pan roasted cornfed Milla's duck breast with salt baked beetroot, roasted carrot purée and jus 7

*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 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

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

03 9459 9114

www.littleblackpigandsons.com.au  
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