



LITTLE BLACK PIG & SONS

3rd March 2021

Let us take you on a journey...

5 course Tasting Menu 90pp Matching Wines 55pp

Cicetti

Merimbula NSW Rock oysters with pickled apple and
avruga caviar

OR

House marinated Mt Zero olives

OR

Tempura battered sage leaves

Antipasti

Carpaccio di pesce – thinly sliced Port Phillip Bay pink
snapper with tomato hearts, capers and bottarga

OR

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

OR

Vitello tonnato – thinly sliced poached veal with tuna
sauce, capers, orange, rocket and 36 month aged
parmigiano reggiano

OR

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

Primi

Pappardelle con coda di bue – oxtail ragù slow cooked
with carrot, rosemary, porcini mushrooms, Payne's
Rise chardonnay and pecorino romano

OR

Ravioli fatti a mano – ravioli filled with butternut
pumpkin, silverbeet, buffalo ricotta, mint, nutmeg
with burnt butter and sage

OR

Cappelletti di anatra – handmade cappelletti filled
with cornfed Milla's duck, carrot, oregano with sage,
black pepper and 36 month aged parmigiano reggiano

OR

Spaghetti con vongole e cozze – hand cut squid ink
spaghetti with Port Arlington mussels, Cloudy Bay
vongole, chili, anchovies, cherry tomato, bottarga 7

Secondi

Pesce al forno – oven baked Carnarvon saddletail
snapper with braised spinach, roasted cherry
tomatoes, lemon and olive salsa

OR

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

OR

Capretto brasato – kid goat slow cooked with lemon
peel, carrot, garlic, onion, Cantina Pra soave with
cavolo nero, potato and gremolata

OR

Cotoletta alla milanese – oven baked crumbed veal
cutlet with silverbeet, swiss mushrooms and olive
salsa 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, 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

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

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www.littleblackpigandsons.com.au

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