



LITTLE BLACK PIG & SONS  
10<sup>th</sup> March 2021

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

*Cicietti*

Pambula NSW Rock 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  
Ricotta e fichi – That's Amore ricotta with grilled  
honeyed fig, aged balsamic, prosciutto di parma,  
pistachio crumble and parmigiano reggiano  
OR  
Salumi misti – 24 months cured Fratelli Galloni  
prosciutto di parma, duck salami, capocollo and  
mortadella  
OR  
Polpo alla griglia – chargrilled twice cooked Lakes  
Entrance octopus with potato, chickpeas, lemon and  
parsley 5

*Primi*

Pappardelle con ragù di manzo – black angus beef  
short rib ragù slow cooked with pancetta, carrot,  
rosemary, pinot grigio and pecorino romano  
OR  
Ravioli fatti a mano – ravioli filled with spinach, leek,  
truffle, buffalo ricotta, mint, nutmeg with burnt butter  
and sage  
OR  
Cappelletti coda di bue – handmade cappelletti filled  
with oxtail, porcini mushrooms, pancetta, oregano  
with sage, black pepper and 36 months aged  
parmigiano reggiano  
OR  
Spaghetti con vongole e gamberi – hand cut squid ink  
spaghetti with Mooloolaba prawns, Cloudy Bay  
vongole, chili, anchovies, cherry tomato and bottarga  
7

*Secondi*

Pesce al forno – oven baked Abrolhos Islands red  
emperor with braised fennel, spinach, hand torn  
cherry tomatoes and olive salsa  
OR  
Quaglia arrostito – prosciutto wrapped quail stuffed  
with pork sausage meat, pine nuts, sultanas with  
truffled cauliflower purée, spinach and vincotto  
OR  
Capretto brasato – kid goat slow cooked with lemon  
peel, carrot, garlic, onion, Cantina Pra soave with  
cavolo nero, potato and gremolata  
OR  
Arrosto di maiale – slow cooked rolled pork belly with  
lentil ragù, silverbeet and salsa verde  
OR  
Bistecca di manzo – 350g pasture fed black angus rib  
eye with silverbeet, swiss mushrooms and olive salsa  
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 alla genovese – green beans cooked with  
garlic, anchovies, sugo and ricotta salata 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 IS BACK!***

6 course Tasting Menu prepared in your home by our  
chef, an intimate dining experience

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www.littleblackpigandsons.com.au