



LITTLE BLACK PIG & SONS

21st April 2021

Let us take you on a journey...

5 course Tasting Menu 90pp Matching Wines 55pp

Ciccietti

St Helens Tas Pacific oysters with pickled apple and
avruga caviar

OR

House marinated Mt Zero olives

Antipasti

Ricotta con peperoni e bagna cauda – pan roasted
Padrón peppers with whipped That's Amore ricotta,
mint, bagna cauda and fig leaf oil

OR

Polenta bianco con ragù di funghi – Victorian
mushroom ragù slow cooked with capers, onion, basil
with pecorino sardo and white polenta

OR

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

OR

Capesante in padella – pan seared Shark Bay scallops
with Jerusalem artichoke purée, persimmons, chili,
capers, lemon, Yarra Valley smoked salmon caviar 7

Primi

Pappardelle con ragù di agnello – Mt Leura lamb ragù
slow cooked with carrot, green peas, garlic, pinot
grigio, rosemary and pecorino sardo

2019 Tiefenbrunner Pinot Grigio Alto *Adige Italy*
(glass 13, bottle 62)

OR

Ravioli fatti a mano – handmade ravioli filled with
roasted butternut, leek, buffalo ricotta, mint, nutmeg
with burnt butter and sage

OR

Spaghetti con vongole e cozze – handcut squid ink
spaghetti with Cloudy Bay vongole, Port Arlington
mussels, cherry tomatoes, garlic, chili, olive oil and
bottarga 7

Monday and Tuesday: Chef's Table @ Home

6 course Tasting Menu prepared in your home by Chef
David, an intimate dining experience

Secondi

Pesce al forno – Howie Reef saddletail snapper with
braised fennel, spinach, lemon and olive salsa

OR

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

OR

Quaglia arrostito – prosciutto wrapped quail stuffed
with pork sausage meat, pine nuts, sultanas with
cauliflower purée, spinach and vincotto

OR

Cotoletta alla milanese – oven baked crumbed veal
cutlet with borlotti beans, silverbeet and caper salsa

9

Contorni

Patata arrostita – roast potatoes with red peppers,
rosemary, garlic, bay leaf and olive oil 10

Insalata di finocchio – florence fennel, rocket, orange,
lemon, olive oil and pecorino 13

Fagiolini alla genovese – green beans with sugo,
anchovies, 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

DINNER

Thursday-Saturday 12-3

Wednesday - Saturday

Sunday 11.30 – 3.30pm

5.30 – 10pm

03 9459 9114

www.littleblackpigandsons.com.au