



LITTLE BLACK PIG & SONS  
5<sup>th</sup> May 2021

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

*Cicietti*

Ostrica con mela – Merimbula NSW rock oysters with pickled apple and avruga caviar  
OR  
House marinated Mt Zero olives  
OR  
Pane e acciughe – grilled bread and Cuca anchovies

*Antipasti*

Ricotta e fave – That's Amore buffalo ricotta with smashed broadbeans, mint, prosciutto di parma, lemon, pecorino and piadina  
OR  
Carne cruda di vitello – finely chopped veal tartare with truffled butter, shallots, anchovies, garlic aioli on carta di musica  
OR  
Salumi misti – 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami, bresaola and mortadella  
OR  
Gamberi alla griglia – chargrilled Skull Island prawns with lemon, roasted peppers, olives, capers and bottarga 5

*Primi*

Pappardelle con ragù di anatra – cornfed Milla's duck ragù slow cooked with oregano, carrots, soave, garlic, sugo and pecorino sardo  
2019 Cantina Pra Otto Soave Veneto Italy btl 66  
OR  
Ravioli fatti a mano – handmade ravioli filled with spinach, porcini mushrooms, buffalo ricotta, mint, nutmeg with burnt butter and sage  
OR  
Spaghetti con polpo e vongole – handcut squid ink spaghetti with Lakes Entrance octopus, Cloudy Bay clams, chili, garlic and bottarga 6

*Secondi*

Pesce al forno – oven baked Spring Creek barramundi with roasted peppers, spinach, olives, capers, lemon and olive salsa  
OR  
Arrosto di maiale – slow cooked rolled pork belly with silverbeet, chickpeas and salsa verde  
OR  
Capretto brasato – kid goat slow cooked with lemon, anchovies, carrot, garlic, rosemary, sugo with cavolo, gremolata and polenta  
OR  
Bistecca di manzo – chargrilled pasture fed 350gm rib eye with mushrooms, cime di rapa, salsa dierbe 10

*Contorni*

Patata arrostita – roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 10  
Insalata di radicchio – treviso radicchio, rocket, apple, walnut, balsamic, olive oil, gorgonzola dolce D.O.P 13  
Caponata alla siciliana – eggplants, raisins, pine nuts, capers, olives, sugo and basil 14

*Dolci*

Tiramisu della Nonna – 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

Thursday-Saturday 12-3  
Sunday 11.30 – 3.30pm

DINNER

Wednesday - Saturday  
5.30 – 10pm

**Monday and Tuesday: Chef's Table @ Home**

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

03 9459 9114

www.littleblackpigandsons.com.au