



LITTLE BLACK PIG & SONS
19th 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

Antipasti

Ricotta montata con peperoni arrostiti – That's
Amore whipped ricotta with roasted peppers,
olives, anchovies and new season correggiola
olive oil
OR
Vitello tonnato – thinly sliced poached veal with
tuna sauce, capers, orange, rocket and 36 months
aged parmigiano Reggiano
OR
Salumi misti – 24 months cured Fratelli Galloni
prosciutto di parma, cinghiale salami, capocollo
and mortadella
OR
Capesante in padella – pan seared Shark Bay
scallops with cauliflower purée, persimmon, chili,
capers, lemon and dill oil 6

Primi

Pappardelle con ragù di coda di bue – Hobbies
Howe oxtail ragù slow cooked with carrot, porcini
mushrooms, garlic, rosemary, Pala Vermentino,
sugo and pecorino sardo
2019 Pala I Fiori Vermentino *Sardegna Italy*
bottle 55
OR
Ravioli fatti a mano – handmade ravioli filled
with leek, silverbeet, buffalo ricotta, mint, nutmeg
with burnt butter and sage
OR
Spaghetti con vongole e gamberi – hand cut squid
ink spaghetti with Mooloolaba prawns, Cloudy
Bay clams, chili, garlic and bottarga 6

Secondi

Pesce al forno – oven baked Eden NSW pink
snapper spinach, olives, capers and lemon
OR
Arrosto di maiale – slow cooked rolled pork belly
with cannellini beans, cicoria and salsa verde
OR
Brasato di agnello – Mt Leura lamb neck slow
cooked with lemon peel, carrot, garlic, rosemary,
sugo with cavolo, potato and gremolata
OR
Bistecca di manzo – chargrilled pasture fed
350gm rib eye with borlotti beans, cime di rapa
and salsa dierbe 10

Contorni

Patata arrostita – roast potatoes with red
peppers, rosemary, garlic, bay leaf, olive oil 12
Insalata di finocchio – florence fennel, rocket,
orange, radicchio, lemon, olive oil, pecorino 12
Fagiolini alla genovese – green beans cooked with
anchovies, parsley, sugo and ricotta salata 13

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*

www.littleblackpigandsons.com.au