



LITTLE BLACK PIG & SONS

4th August 2021

Let us take you on a journey...

5 course Tasting Menu 95pp Matching Wines 60pp

Cicietti

Ostrica con mela – Coffin Bay SA pacific oysters with pickled apple and avruga caviar

OR

House marinated Mt. Zero olives

Antipasti

Costolette di maiale – oven baked glazed Murray Valley pork ribs with fennel and pickled kohlrabi

OR

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

OR

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

OR

Polpo alla griglia – twice cooked Lakes Entrance octopus with parsley, potatoes, celery and lemon \$5

Primi

Cavatelli con ragù di maiale – St Bernard's pork ragù slow cooked with carrot, vermentino, fennel, chili, garlic and pecorino sardo

OR

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

OR

Spaghetti con vongole e calamari – hand cut squid ink spaghetti with Port Lincoln calamari, Cloudy Bay clams, anchovies, chili, garlic and bottarga \$7

Secondi

Pesce al forno – oven baked NSW murray cod with spinach, saffron, fregola, lemon and olive salsa

OR

Arrosto di maiale – slow cooked rolled pork belly with chickpeas, silverbeet and salsa verde

OR

Quaglia arrostito – prosciutto wrapped quail stuffed with pork sausage meat, pine nuts, sultanas with lentil ragù and vincotto

OR

Brasato di agnello – Mt Leura lamb neck slow cooked with lemon peel, carrot, garlic, rosemary, sugo with cavolo, potato and gremolata

Contorni

Patata arrostita – roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil \$12

Insalata di radicchio – apple, candied walnuts, rocket, radicchio, balsamic, gorgonzola dolce D.O.P. \$14

Cicoria e fagioli – cannellini beans cooked with garlic, anchovies, cicoria and herbs \$12

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

www.littleblackpigandsons.com.au