



LITTLE BLACK PIG & SONS
22nd October 2021

Let us take you on a journey...

5 course Tasting Menu 95pp
Matching Wines 60pp

Cicietti

Ostrica con mela – Blackman’s Bay TAS pacific oysters
with pickled apple and avruga caviar
OR
House marinated Mt. Zero olives

Antipasti

Fiori di zucchini farciti – zucchini blossom stuffed
with buffalo ricotta, mozzarella, basil and mint
OR
Vitello tonnato – thinly sliced poached veal with tuna
sauce, capers, navel orange, rocket, pecorino sardo
and new season Kyneton olive oil
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, Yarra Valley bloody shiraz and
gin caviar, lemon and dill oil \$5

Primi

Pappardelle con ragù di anatra – cornfed Milla’s duck
ragù slow-cooked with garlic, carrot, porcini
mushrooms, Cantina Pra Otto Soave, sage and
pecorino sardo
OR
Ravioli fatti a mano – handmade ravioli filled with
leek, silverbeet, buffalo ricotta, mint and nutmeg, with
burnt butter and sage
OR
Spaghetti con vongole e polpo – hand-cut squid ink
spaghetti with Lakes Entrance pallidus octopus,
Cloudy Bay clams, anchovies, chili, garlic, bottarga \$7

Secondi

Pesce al forno – oven-baked Spring Creek barramundi
with saffron fregola, capers, lemon and olive salsa
OR
Arrosto di maiale – slow-cooked rolled pork belly with
chickpea inzimino and salsa verde
OR
Carne di agnello – pan-roasted lamb rump with
braised spinach, roasted butternut purée and jus
OR
Cotoletta alla milanese – oven-baked crumbed veal
cutlet with silverbeet, swiss mushrooms and olive
salsa \$8

Contorni

Patata arrostita – roast potatoes with red peppers,
rosemary, garlic, bay leaf and olive oil \$12
Insalata di finocchio – florence fennel, rocket, orange,
lemon, olive oil and pecorino \$14
Insalata di radicchio – radicchio, candied walnuts,
rocket, fuji apple, balsamic and gorgonzola dolce
D.O.P \$15

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

DINNER

Thursday-Saturday 12-3

Wednesday - Saturday

Sunday 11.30 – 3.30pm

5.30 – 10pm

www.littleblackpigandsons.com.au