



LITTLE BLACK PIG & SONS

3<sup>rd</sup> November 2021

Let us take you on a journey...

**5 course Tasting Menu 95pp**

Matching Wines 60pp

*Ciccietti*

Ostrica con mela – Wallis Lake NSW rock 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, mint and confit garlic aioli

OR

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

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 potato, borlotti beans, garlic, parsley and lemon \$5

*Primi*

Cavatelli con ragù di maiale – Murray Valley pork ragù slow-cooked with carrot, garlic, oregano, pinot grigio, chili and Pecorino Romano

OR

Ravioli fatti a mano – handmade ravioli filled with spinach, broadbeans, green peas, buffalo ricotta, mint and nutmeg, with burnt butter and sage

OR

Cappelletti di anatra – handmade cappelletti filled with cornfed Milla's duck, 36-month aged Parmigiano Reggiano, carrot and oregano, with porcini broth

OR

Spaghetti con vongole e gamberi – hand-cut squid ink spaghetti with Mooloolaba prawns, Cloudy Bay clams, anchovies, chili, garlic and bottarga \$7

*Secondi*

Pesce al forno – oven-baked Spring Creek barramundi with braised spinach, cherry tomatoes, capers, lemon and olive salsa

OR

Arrosto di maiale – slow-cooked rolled pork belly with cannellini beans, cicoria and salsa verde

OR

Capretto brasato – kid goat slow-cooked with lemon peel, carrot, garlic, onion and Cantina Pra soave, with cavolo nero, potato and gremolata

OR

Quaglia arrostito – prosciutto-wrapped quail stuffed with pork sausage meat, pine nuts and sultanas with cauliflower purée, spinach and vincotto \$4

*Contorni*

Patata arrostita – roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil \$13

Insalata di finocchio – florence fennel, radicchio, rocket, orange, lemon, olive oil and pecorino \$14

Fagiolini alla genovese – green beans with sugo, anchovies, parsley and ricotta salata \$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

DINNER

Thursday-Saturday 12-3

Wednesday - Saturday

Sunday 11.30 – 3.30pm

5.30 – 10pm

[www.littleblackpigandsons.com.au](http://www.littleblackpigandsons.com.au)