



LITTLE BLACK PIG & SONS
10th November 2021

Let us take you on a journey...

5 course Tasting Menu 95pp
Matching Wines 60pp

Cicietti

Ostrica con mela – Boomer Bay TAS 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 with
confit garlic aioli
OR
Carne cruda di vitello – finely chopped veal tartare
with truffled butter, shallots, anchovies and garlic
aioli on carta di musica
OR
Nduja con ricotta e arancia marmellata – spicy
Calabrian sausage, whipped That's Amore ricotta,
house-made orange marmalade and piadina
OR
Salumi misti – 24-months cured Fratelli Galloni
Prosciutto di Parma, duck 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 manzo – Habbies Howe beef
short rib ragù slow-cooked with, carrot, garlic,
oregano, chardonnay, sugo and Pecorino Romano
OR
Ravioli fatti a mano – handmade ravioli filled with
spinach, porcini mushrooms, leek, buffalo ricotta, mint
and nutmeg, with burnt butter and sage
OR
Bottoni con mortadella e parmigiano reggiano –
handmade bottoni pasta filled with mortadella, That's
Amore buffalo ricotta, sage and black pepper, with
36-month aged Parmigiano Reggiano
OR
Spaghetti con vongole e granchio – hand-cut squid ink
spaghetti with Shark Bay blue swimmer crab meat,
Cloudy Bay clams, anchovies, chili, garlic, bottarga \$7

Secondi

Pesce al forno – oven-baked line-caught Eden NSW
pink snapper with spinach, roasted peppers, capers
and olive salsa
OR
Arrosto di maiale – slow-cooked rolled pork belly with
borlotti beans, silverbeet and salsa verde
OR
Brasato di agnello – Mt. Leura saltbush lamb shoulder
slow-cooked with juniper berries, rosemary, carrot,
garlic, soave with cavolo nero and potatoes
OR
Petto d'anatra arrostito – pan roasted cornfed Milla's
duck breast with salt baked beetroot, roasted carrot
purée and jus \$7

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
Caponata alla siciliana – eggplant, 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

www.littleblackpigandsons.com.au