



LITTLE BLACK PIG & SONS
17th November 2021

Let us take you on a journey...

5 course Tasting Menu 95pp
Matching Wines 60pp

Cicietti

Ostrica con mela – Wallis Lakes NSW 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

Carpaccio di manzo – thinly sliced pasture fed black
angus beef with bagna cauda, capers, grilled croutons,
Parmigiano Reggiano and olive oil

OR

Ricotta con verdure di primavera – That's Amore
buffalo ricotta with broadbeans, green peas and
asparagus sott'olio, Prosciutto di Parma, olive oil and
hazelnut crumble

OR

Salumi misti – 24-months cured Fratelli Galloni
Prosciutto di Parma, cinghiale salami, bresaola and
mortadella

OR

Capesante in padella – pan-seared Shark Bay scallops
with celeriac purée, pickled kohlrabi, Yarra Valley
bloody shiraz and gin caviar, lemon and dill oil \$6

Primi

Pappardelle con ragù di agnello – Mt Leura lamb ragù
slow-cooked with carrot, garlic, oregano, rosemary,
Etna Bianco, sugo and Pecorino Romano

OR

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

OR

Agnolotti del plin – handmade agnolotti filled with
beef short rib, porcini mushrooms, black pepper and
36-month aged Parmigiano Reggiano with truffled
butter and sage

OR

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

Secondi

Pesce al forno – oven-baked Howie Reef saddletail
snapper with spinach, zucchini scapece, capers and
olive salsa

OR

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

OR

Brasato di vitello – veal shin slow-cooked with juniper
berries, carrot, garlic, sugo with cavolo nero, potatoes
and gremolata

OR

Carne di agnello – pan-roasted lamb rump with
braised spinach, roasted butternut purée and jus \$3

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