



LITTLE BLACK PIG & SONS

26th January 2022

Let us take you on a journey...

5 course Tasting Menu 99pp

Matching Wines 65pp

Cicietti

Ostrica con mela – St Helens Tas oysters with pickled apple and avruga caviar

OR

Fiori di zucchini farciti – zucchini blossom stuffed with ricotta, mozzarella and mint with aioli

OR

House marinated Mt. Zero olives

Antipasti

Ricotta montata con 'nduja e melanzane – That's Amore whipped ricotta with smoked eggplant, 'nduja sausage, shallots, dill and handmade piadina

OR

Gamberi in brodo e caviale – lightly poached Crystal Bay prawns with prawn broth reduction, Yarra Valley bloody shiraz caviar, pickled Williams pear and dill oil

OR

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

OR

Garganelli cacio e pepe – hand rolled garganelli pasta with 36-months aged Parmigiano Reggiano, cracked pepper and freshly shaved truffles \$6

Primi

Pappardelle con ragù di manzo – black angus beef short rib ragù slow-cooked with carrot, speck, garlic, oregano, chardonnay and sugo with pecorino sardo

OR

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

OR

Agnolotti del plin – handmade agnolotti filled with veal shin, porcini mushrooms and oregano with 36-months aged Parmigiano Reggiano, sage and butter

OR

Spaghetti con vongole e gamberi – hand-cut squid ink spaghetti with Mooloolaba prawns, cherry tomato, 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

Arrostito di maiale – slow-cooked rolled pork belly with braised red cabbage, fennel and salsa verde

OR

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

OR

Bistecca di manzo – chargrilled pasture-fed pure angus 350g rib eye with swiss mushrooms, silverbeet and salsa d'erbe \$12

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

Insalata di radicchio – radicchio, pear, walnut, gorgonzola dolce D.O.P, walnut, balsamic, rocket \$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

Thursday – Sunday

12 – 3pm

DINNER

Wednesday – Saturday

6 – 10pm