



LITTLE BLACK PIG & SONS  
2<sup>nd</sup> February 2022

Let us take you on a journey...

**5 course Tasting Menu 99pp**  
Matching Wines 65pp

*Cicietti*

Ostrica con mela – Pipe Clay 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*

Quaglia arrostito – oven-baked glazed quail with braised witlof, pickled kohlrabi and fennel flowers

OR

Carne cruda di manzo – finely chopped pasture fed black angus beef tenderloin with shallots, capers, chives, 36-months aged Parmigiano Reggiano and aioli

OR

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

OR

Polpo alla griglia – chargrilled Lakes Entrance pallidus octopus with potato, borlotti beans, parsley, lemon, olive oil and bottarga \$6

*Primi*

Malloreddus con ragù di agnello – Mt. Leura lamb ragù slow-cooked with carrot, pancetta, green peas, garlic, oregano, soave and sugo with pecorino sardo

OR

Casoncelli di zucca – handmade casoncelli filled with leek, roasted butternut pumpkin, buffalo ricotta, mint and nutmeg with burnt butter and sage

OR

Cappelletti di manzo – handmade cappelletti filled with beef short rib, porcini mushrooms and oregano with 36-months aged Parmigiano Reggiano, sage and butter

OR

Spaghetti con vongole e calamari – hand-cut squid ink spaghetti with Port Lincoln calamari, cherry tomato, Cloudy Bay clams, anchovies, chili, garlic, bottarga \$7

*Secondi*

Pesce al forno – oven-baked Lakes Entrance blue eye with spinach, saffron, fregola and olive salsa

OR

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

OR

Carne di agnello – pan-roasted Mt. Leura lamb rump with braised spinach, celeriac purée and jus

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, apple, walnut, gorgonzola dolce D.O.P, balsamic and 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

DINNER

Thursday – Sunday

Wednesday – Saturday

12 – 3pm

6 – 10pm

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