



LITTLE BLACK PIG & SONS

9th February 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

House marinated Mt. Zero olives

OR

Salvia fritta - deep-fried sage leaves

Antipasti

Bufala di mozzarella – chargrilled new season peach with That's Amore buffalo mozzarella, Prosciutto di Parma, olive oil and aceto di balsamico tradizionale

OR

Fiori di zucchini farciti – zucchini blossom stuffed with buffalo ricotta, mozzarella, basil and mint with confit garlic aioli

OR

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

OR

Capesante in padella – pan-seared Shark Bay scallops with cauliflower purée, kohlrabi salsa, Yarra Valley bloody shiraz and gin caviar, lemon and dill oil \$5

Primi

Pappardelle con ragù di anatra – Milla's duck ragù slow-cooked with carrot, porcini mushrooms, garlic, oregano, etna bianco and sugo with pecorino sardo

OR

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

OR

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



Secondi

Pesce al forno – oven-baked Lakes Entrance hapuka with spinach, cherry tomatoes, capers and olive salsa

OR

Arrostito di maiale – slow-cooked rolled pork belly with chickpea inzimino and salsa verde

OR

Capretto brasato – kid goat slow-cooked with lemon, anchovies, carrot, garlic, rosemary and sugo with cavolo, gremolata and potato

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

Fagiolini alla genovese – green beans with sugo, anchovies, parsley and ricotta salata \$12

Insalata di radicchio – radicchio, pear, 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

Thursday – Sunday

12 – 3pm

DINNER

Wednesday – Saturday

6 – 10pm

www.littleblackpigandsons.com.au