



LITTLE BLACK PIG & SONS

23rd February 2022

Let us take you on a journey...

5-course Tasting Menu 99pp

Something more?

Matching Wines 65pp

Seafood Tasting Menu 165pp

Truffles / Lobster MP

Cicchetti

Ostrica con mela – Blackmans Bay Tas oysters with pickled apple and avruga caviar

OR

House marinated Mt. Zero olives

OR

Bianchetti fritti – deep-fried whitebait with aioli and paprika

Antipasti

Mozzarella di bufala – That's Amore buffalo mozzarella with new season heirloom tomatoes, toasted pangrattato, basil and fig leaf oil

OR

Carpaccio di manzo – thinly sliced black angus beef carpaccio with burnt truffled butter, aioli, 36-months aged Parmigiano Reggiano, croutons, lemon and rocket

OR

Raviolone al tuorlo di uovo, ricotta e tartufo – raviolone filled with free-range egg yolk, buffalo ricotta and last season's preserved truffles with burnt butter, sage and Parmigiano Reggiano

OR

Gamberi alla griglia – chargrilled Moreton Bay tiger prawn with lemon, olive oil, roasted pepper salsa and bottarga \$5

Primi

Pappardelle con ragù di maiale – St. Bernard's pork cheek ragù slow-cooked with carrot, garlic, oregano, rosemary, fennel, soave and sugo with pecorino sardo

OR

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

OR



Cappelletti di anatra – handmade cappelletti filled with Milla's duck, porcini mushrooms and oregano with burnt butter, sage and Parmigiano Reggiano

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

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

OR

Brasato di agnello – Mt. Leura lamb shoulder slow-cooked with juniper berries, cloves, oregano, 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

Insalata di radicchio – radicchio, apple, walnut, gorgonzola dolce D.O.P, balsamic and rocket \$15

Caponata alla siciliana – eggplant, raisins, pine nuts, capers, olives, sugo and basil \$16

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