



## LITTLE BLACK PIG & SONS

23<sup>rd</sup> March 2022

*Let us take you on a journey...*

**5-course Tasting Menu** 99pp

*Matching Wines* 65pp | *Truffles / Lobster* MP  
*Seafood Tasting Menu* 165pp

### *Cicchetti*

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

*OR*

House marinated Mt. Zero olives

### *Antipasti*

Carpaccio di manzo – thinly sliced black angus beef carpaccio with Parmigiano Reggiano, aioli, toasted pangrattato, bagna cauda and mustard leaves

*OR*

Ricotta montata con melanzane e nduja – That's Amore whipped ricotta with eggplant, garlic, nduja and oregano on carta di musica

*OR*

Crema di mais con granchio – creamed sweet corn with tarragon, cracked pepper, Fraser Isle spanner crab meat, lemon zest and dill oil \$5

### *Primi*

Pappardelle con ragù di cinghiale – wild boar ragù slow-cooked with rosemary, oregano, garlic, carrot and pinot grigio with pecorino romano

*OR*

Ravioli fatti a mano – handmade ravioli filled with roasted butternut pumpkin, leek, buffalo ricotta, mint and nutmeg with burnt butter and sage

*OR*

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



### *Secondi*

Pesce al forno – oven-baked john dory with spinach, cherry tomatoes, cannellini beans, lemon and olive salsa

*OR*

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

*OR*

Brasato di agnello – Mt. Leura lamb neck slow-cooked with lemon peel, anchovies, carrot, garlic and potato with cavolo nero and gremolata

*OR*

Quaglia arrostito – prosciutto-wrapped quail stuffed with pork sausage meat, pine nuts and sultanas with pearl barley and jus

### *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

Fagiolini alla Genovese – green beans cooked with garlic, anchovies, parsley and sugo \$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 – Sunday

12 – 3pm

DINNER

Wednesday – Saturday

6 – 10pm

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