



## LITTLE BLACK PIG & SONS

6<sup>th</sup> April 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 – Blackmans Bay Tas oysters with pickled apple and avruga caviar

*OR*

Zeppole con acciughe – savoury zeppole with Cuca anchovies and black garlic

### *Antipasti*

Carpaccio di sgombro con purea di mandorlo – thinly sliced Cairns Spanish mackerel with almond purée, capers, roasted grapes, lemon and bottarga

*OR*

Carne cruda di manzo – finely chopped beef tartare with capers, shallots, confit garlic mayo, pecorino sardo and potato

*OR*

Ricotta montata con Padrón peppers – That's Amore whipped ricotta with Glenora Padrón peppers, Prosciutto di Parma and honey vinaigrette

*OR*

Polenta con ragù di funghi – Victorian mushroom ragù slow-cooked with capers, onion and basil with pecorino sardo and polenta

### *Primi*

Pappardelle con ragù agnello – Mt. Leura lamb ragù slow-cooked with carrot, garlic, rosemary, Riesling, sugo and pecorino sardo

*OR*

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

*OR*

Agnolotti del plin – handmade agnolotti filled with beef short rib, porcini mushrooms, carrot and oregano with burnt butter, 36-months aged Parmigiano Reggiano and sage

*OR*

Spaghetti con vongole e granchio – hand-cut squid ink spaghetti with Shark Bay blue swimmer crab meat, cherry tomato, Cloudy Bay clams, anchovies, chili, garlic and bottarga \$7



### *Secondi*

Pesce al forno – oven-baked Spring Creek barramundi with braised fennel, silverbeet, roasted tomato salsa and lemon

*OR*

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

*OR*

Capretto brasato – kid goat slow-cooked with lemon peel, carrot, garlic, onion, soave with potato, gremolata and polenta

*OR*

Petto d'anatra arrostito – pan-roasted cornfed Milla's duck breast with spinach, black garlic, blackberries, butternut purée and jus \$4

### *Contorni*

Patata arrostita – roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil \$13

Insalata di radicchio – radicchio, rocket, apple, pecorino, olive oil and lemon \$14

Broccolini arrostito – pan-roasted broccolini with chili, garlic and bagna cauda \$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

DINNER

Thursday – Sunday

Wednesday – Saturday

12 – 3pm

6 – 10pm

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