



LITTLE BLACK PIG & SONS

27th 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 – Pipeclay Lagoon Tas oysters with pickled apple and avruga caviar

OR

House marinated Mt. Zero olives

Antipasti

Mozzarella di bufala – That's Amore buffalo mozzarella with new season figs, braised radicchio, Prosciutto di Parma, aged balsamic and fig leaf oil

OR

Baccalà mantecato alla Veneziana – whipped salted cod with Yarra Valley bloody shiraz and gin caviar, Correggiola olive oil, black pepper and lemon on carta di musica

OR

Carpaccio di manzo – thinly sliced pasture-fed black angus beef with bagna cauda, capers, pangrattato, pecorino sardo and olive oil

OR

Coppa di testa – thinly sliced pig's terrine with grilled croutons, pecorino, olive oil, roasted grapes and black garlic purée

Primi

Pappardelle con ragù di anatra – Milla's corn-fed duck ragù slow-cooked with rosemary, sugo, porcini mushrooms, garlic, carrot, vermentino and pecorino romano

OR

Ravioli fatti a mano – handmade ravioli filled with cime di rapa, leek, squacquerone, mint and nutmeg with burnt butter and sage

OR

Agnolotti del plin – handmade agnolotti filled with new season chestnut and buffalo ricotta with burnt butter, sage, mushrooms and pecorino

OR

Spaghetti con vongole e cozze – hand-cut squid ink spaghetti with Portarlington mussels, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic and bottarga \$6



Secondi

Pesce al forno – oven-baked Lakes Entrance whole flounder with lemon and roasted tomato salsa

OR

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

OR

Collo di agnello brasato – slow-cooked Mt. Leura lamb with lemon, anchovies, soave, cavolo nero, potatoes and gremolata

OR

Bistecca di manzo – chargrilled grass-fed black angus rib eye with silverbeet, mushrooms and salsa verde \$12

Contorni

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

Insalata di finocchio – florence fennel, radicchio, rocket, pear, lemon, olive oil and pecorino \$14

Fagiolini alla genovese – green beans, parsley, anchovies, sugo and garlic \$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