



## LITTLE BLACK PIG & SONS

5<sup>th</sup> May 2022

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

**5-course Tasting Menu 99pp**

*Matching Wines 65pp*

*Seafood Tasting Menu 165pp*

### *Cicchetti*

Ostrica con mela – St. Helens Tas oysters with pickled apple and avruga caviar

*OR*

House marinated Mt. Zero olives

### *Antipasti*

Carne cruda di vitello – finely chopped veal tartare with capers, truffled butter, pecorino sardo and aioli on carta di musica

*OR*

Fichi al forno e gorgonzola – oven-baked figs with gorgonzola, 24-month Prosciutto di Parma, balsamic reduction, olive oil, radicchio and pistachio crumbs

*OR*

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

*OR*

Polpo alla griglia – twice-cooked chargrilled Abrolhos Islands octopus with borlotti beans, potato, parsley, garlic and lemon \$4

### *Primi*

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

*OR*

Ravioli fatti a mano – handmade ravioli filled with spinach, porcini mushrooms, mint and nutmeg with burnt butter and sage

*OR*

Spaghetti con vongole e gamberi – hand-cut squid ink spaghetti with Mooloolaba prawns, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic and bottarga \$7

Add 350-400gm half SA southern rock lobster \$57



### *Secondi*

Pesce al forno – oven-baked Port Phillip Bay pink snapper with braised spinach, zucchini with lemon and roasted tomato salsa

*OR*

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

*OR*

Carne di agnello – pan-roasted Mt. Leura lamb rump with cime di rapa, roasted butternut purée and jus

*OR*

Bistecca di manzo – chargrilled 350gm grass-fed black Angus rib eye with silverbeet, mushrooms and salsa verde \$15

### *Contorni*

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

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

Peperoni Padron arrostiti in padella – pan roasted Padron peppers with bagna cauda \$12

### *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)