



LITTLE BLACK PIG & SONS

18th 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 – Pambula NSW oysters with pickled apple and avruga caviar

OR

Pizzelle con fegatini – Pizzele with chicken livers cooked with sage, vin santo, anchovies, capers

Antipasti

Sardine alla griglia – chargrilled Port Lincoln sardines with pangrattato, pine nuts, raisins, fennel, rocket, orange and lemon

OR

Raviolone di gamberi – raviolone filled with Mooloolaba prawns, chives and shallots with prawn head bisque

OR

Carpaccio di manzo – thinly sliced pasture-fed black angus beef carpaccio with burnt truffle butter, aioli, Glenora rocket, Parmigiano Reggiano and grilled croutons

OR

Ricotta con peperoni – That's Amore whipped ricotta with pan-roasted mini peppers, capers, Prosciutto di Parma, olives and new season olive oil

Primi

Pappardelle con ragù di coda di bue – Habbies Howe oxtail ragù slow-cooked with carrot, porcini mushrooms, garlic, rosemary, Pala Vermentino, sugo and pecorino sardo

OR

Ravioli fatti a mano – handmade ravioli filled with butternut, leek, basil, squacquerone and nutmeg with burnt butter and sage

OR

Spaghetti con vongole e granchio – hand-cut squid ink spaghetti with Fraser Isle spanner crab meat, 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 Tasmanian Hapuka with saffron, cannellini beans, spinach and Portarlinton mussels

OR

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

OR

Brasato di agnello – Mt. Leura lamb shoulder slow-cooked with juniper berries, cloves, carrot and garlic with cavolo nero, potato and gremolata

OR

Bistecca di manzo – pasture-fed 350gm black angus rib eye with silverbeet, mushrooms, salsa verde \$12

Contorni

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

Broccolini arrostito – pan-roasted broccolini with chili, parsley, garlic and anchovies \$14

Insalata di radicchio – radicchio, pear, Gorgonzola D.O.P, candied walnuts and olive oil \$15

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