



LITTLE BLACK PIG & SONS

1st June 2022

Let us take you on a journey...

5-course Tasting Menu 99pp

Matching Wines 65pp

Seafood Tasting Menu 165pp

Cicchetti

Ostrica con mela – Merimbula NSW oysters with pickled apple and avruga caviar

OR

Tortino con fegatini – mini tartlet with chicken liver parfait, balsamic gel and walnuts

Antipasti

Polpo all griglia – chargrilled Abrolhos Islands octopus with potato, chickpeas, lemon, olive oil and olive crumble

OR

Burrata con cachi e prosciutto – That's Amore burrata with honey roasted persimmon, Prosciutto di Parma, green chili, fig leaf oil, pistachio and piadina

OR

Carne cruda di vitello – finely chopped veal tartare with truffle butter, shallots, Parmigiano Reggiano and capers on savoury pizzelle

Primi

Pappardelle con ragù di vitello – veal shin ragù slow-cooked with carrot, garlic, rosemary, vermentino, sugo, porcini mushrooms and Pecorino Romano

OR

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

OR

Agnolotti del plin – handmade agnolotti filled with Mt. Leura lamb, carrot, oregano and Parmigiano Reggiano with burnt butter and sage

OR

Spaghetti con vongole e calamari – hand-cut squid ink spaghetti with Port Lincoln calamari, 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 Nelson Bay whole flounder with roasted peppers and olive salsa

OR

Arrostito di maiale – slow-cooked rolled pork belly with braised red cabbage and salsa verde

OR

Quaglia arrostito – prosciutto-wrapped quail stuffed with pork sausage meat, pine nuts and sultanas with parsnip purée, spinach and vincotto

OR

Bistecca di manzo – chargrilled pasture-fed black angus 350gm rib eye with pine mushrooms, silverbeet and burnt truffle butter \$12

Contorni

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

Caponata alla siciliana – eggplant, olives, capers, pine nuts, raisins and basil \$15

Insalata di radicchio – radicchio, rocket, apple, lemon, candied walnuts and olive oil \$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