



LITTLE BLACK PIG & SONS

8th June 2022

Let us take you on a journey...

5-course Tasting Menu 99pp
Matching Wines 65pp

Cicchetti

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

OR

Spiedini di cozze – pickled Spring Bay TAS mussel skewers with green olives and Fefferoni

Antipasti

Polenta con funghi – seasonal mushrooms cooked with garlic, capers and oregano with polenta, Parmigiano Reggiano and new season Correggiola olive oil

OR

Ricotta montata con nduja e marmelata – That's Amore whipped ricotta with spicy Calabrian nduja, homemade orange marmalade, fig leaf oil and Piadina

OR

Vitello tonnato – thinly sliced poached veal with tuna sauce, capers, navel orange, rocket, Pecorino Romano and new season olive oil

OR

Carpaccio di pesce – thinly sliced TAS gurnard with kohlrabi, shallots, green chili, lemon, capers and bottarga

Primi

Pappardelle con ragù di maiale – pork cheek ragù slow-cooked with carrot, garlic, rosemary, soave, sugo and Pecorino Romano

OR

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

OR

Cappelletti di vitello – handmade cappelletti filled with veal, porcini mushrooms, oregano, 36-month Parmigiano Reggiano with burnt butter and sage

OR

Spaghetti con vongole e polpo – hand-cut squid ink spaghetti with Abrolhos Islands octopus, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic and bottarga \$10



Secondi

Pesce al forno – oven-baked Spring Creek QLD barramundi with spinach, capers and roasted pepper salsa

OR

Arrosto di maiale – slow-cooked rolled pork belly with chickpea inzimino 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 – 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

Fagiolini alla Genovese – green beans cooked with garlic, anchovies, sugo and parsley \$14

Insalata di radicchio – radicchio, rocket, pear, 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

DINNER

Thursday – Sunday

Wednesday – Saturday

12 – 3pm

6 – 10pm

www.littleblackpigandsons.com.au