



## LITTLE BLACK PIG & SONS

15<sup>th</sup> June 2022

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

**5-course Tasting Menu** 99pp

*Matching Wines* 65pp

### *Cicchetti*

Ostrica con mela – Coffin Bay SA oysters with pickled apple and avruga caviar

*OR*

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

*OR*

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

### *Antipasti*

Costolette di maiale – oven-baked glazed Murray Valley pork back ribs with fennel flowers and pickled kohlrabi

*OR*

Sarde a beccafico alla siciliana – oven-baked sardines stuffed with pangrattato, pine nuts, raisins and parsley with fennel, orange and rocket

*OR*

Ricotta montata con melanzane e 'nduja - That's Amore whipped ricotta with eggplant, Calabrian 'nduja, garlic, parsley, Correggiola olive oil and homemade piadina

### *Primi*

Pappardelle con ragù di coda – oxtail ragù slow-cooked with carrot, garlic, oregano, pancetta, porcini mushrooms, chardonnay, sugo and Pecorino Romano

*OR*

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

*OR*

Cappelletti di carne – handmade cappelletti filled with veal, lamb, porcini mushrooms, oregano and 36-month 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



### *Secondi*

Pesce al forno – oven-baked Howie Reef QLD red emperor with spinach, saffron, fregola, lemon and olive salsa

*OR*

Arrostito di maiale – slow-cooked rolled pork belly with radicchio, cannellini beans 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 Swiss mushrooms, silverbeet and burnt truffle butter \$12

### *Contorni*

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

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

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