



LITTLE BLACK PIG & SONS

6th July 2022

Let us take you on a journey...

5-course Tasting Menu 99pp

Matching Wines 65pp

Cicchetti

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

OR

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

Antipasti

Carne cruda di vitello – finely chopped veal tartare with shallots, chives, truffle butter, aioli, Parmigiano Reggiano on carta di musica

OR

Polpo alla griglia – chargrilled Abrolhos Islands octopus with lemon, parsley, potato, chickpea, new season olive oil and green olives

OR

Raviolone al tuorlo di uovo, ricotta e tartufo – raviolone filled with free-range egg yolk, buffalo ricotta and truffles with burnt butter, sage and Parmigiano Reggiano

Add fresh truffles \$15

Primi

Cavatelli con ragù di maiale – St Bernard's pork ragù slow-cooked with carrot, garlic, oregano, chili, vermentino, sugo and Pecorino Romano

OR

Ravioli fatti a mano – handmade ravioli filled with spinach, porcini mushrooms, mint, buffalo ricotta 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 \$8



Secondi

Pesce al forno – oven-baked Riverina NSW Murray cod with spinach, olives, capers and roasted pepper salsa

OR

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

OR

Brasato di agnello – slow-cooked Mt. Leura lamb shoulder with juniper berries, cloves, soave, 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

Add fresh truffles \$15

Contorni

Patata arrostita – roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil \$14

Broccolini arrostito – pan-roasted broccolini with chili, parsley, garlic and anchovies \$16

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

DINNER

Thursday – Sunday

Wednesday – Saturday

12 – 3pm

6 – 10pm

www.littleblackpigandsons.com.au