



LITTLE BLACK PIG & SONS

20th July 2022

Let us take you on a journey...

5-course Tasting Menu 99pp

Matching Wines 65pp

Cicchetti

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

OR

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

OR

Acciughe e pane – Cuca anchovies with grilled bread, thyme and balsamic

Antipasti

Carne cruda di manzo – finely chopped pasture-fed black angus beef tartare with shallot, capers, burnt truffled butter and savoury pizzelle

OR

Carpaccio di pesce – thinly sliced Mooloolaba swordfish carpaccio with persimmon, green chili, fried capers, lemon and bottarga

OR

Burrata con peperoni – That's Amore burrata with wood-roasted peppers, garlic, Correggiolo olive oil, mint and Piadina

Primi

Malloreddus al ragù di maiale – St. Bernard's pork ragù slow-cooked with garlic, carrots, vermentino, sugo, chili, fennel and pecorino sardo

OR

Ravioli fatti a mano – handmade ravioli filled with roasted butternut, leek, buffalo ricotta and nutmeg with burnt butter and sage

OR

Spaghetti con vongole e calamari – hand-cut squid ink spaghetti with Lakes Entrance calamari, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic and bottarga \$8



Secondi

Pesce al forno – oven-baked pink snapper with spinach, capers, cannellini beans and kohlrabi 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, garlic, carrots and rosemary 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

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

Caponata siciliana – eggplant, olives, capers, pine nuts, raisins, onion and tomato \$16

Insalata di finocchio – Florence fennel, radicchio, navel orange, lemon, olive oil, rocket, pecorino \$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