



LITTLE BLACK PIG & SONS

27th July 2022

Let us take you on a journey...

5-course Tasting Menu 99pp

Matching Wines 65pp

Cicchetti

Ostrica con mela – Coffin 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

Pizzelle con acciughe – Cuca anchovies with savoury pizzelle and hard-boiled egg

Antipasti

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

OR

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

OR

Burrata con melanzane e pancetta – That's Amore burrata with wood-roasted eggplant, garlic and thinly sliced free-range pancetta

OR

Capasante in padella – pan-seared Shark Bay scallops with parsnip, persimmon, chili, and Yarra Valley bloody shiraz and gin caviar \$6

Primi

Pappardelle con ragù di manzo – Habbies Howe beef short rib ragù slow-cooked with garlic, carrots, porcini, soave, sugo, and Pecorino Romano

OR

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

OR

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

Add fresh truffles \$15

OR

Spaghetti con vongole e granchio – hand-cut squid ink spaghetti with Shark Bay blue swimmer crab meat, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic and bottarga \$8



Secondi

Pesce al forno – oven-baked Portland hapuka with spinach, capers, roasted peppers and olives

OR

Arrosto di maiale – slow-cooked rolled pork belly with cannellini beans, cicoria and salsa verde

OR

Collo di agnello brasato – slow-cooked Mt. Leura lamb with lemon, anchovies, 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, apple, walnuts, 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