



LITTLE BLACK PIG & SONS

3rd – 14th August 2022

Let us take you on a journey...

5-course Tasting Menu 99pp

Matching Wines 65pp

Cicchetti

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

OR

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

OR

Pane con acciughe – Cuca anchovies with grilled bread, lemon, dill oil and thyme

Antipasti

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

OR

Burrata con peperoni e pancetta – That's Amore burrata with wood-roasted peppers, garlic, thinly sliced free-range pancetta and homemade Piadina

OR

Costoletta di maiale al forno – oven-baked glazed St. Bernard's baby back pork ribs with pickled kohlrabi and garlic flowers

OR

Carne cruda di manzo – finely chopped pasture-fed angus beef tartare with, chives, shallots, capers, burnt truffle butter and aioli on carta di musica

OR

Capesante 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 agnello – Mt. Leura lamb ragù slow-cooked with pancetta, garlic, carrots, porcini, vermentino, sugo, and Pecorino Sardo

OR

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

OR

Cappelletti con mortadella e mascarpone – handmade cappelletti filled with mortadella and That's Amore mascarpone with sage, burnt butter, Pecorino Sardo and 20-years aged balsamic

OR

Spaghetti con vongole e gamberi – hand-cut squid ink spaghetti with Mooloolaba prawns, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic, bottarga \$8



Secondi

Pesce al forno – oven-baked Lakes Entrance blue eye with spinach, capers, cherry tomatoes, and olives

OR

Arrostito di maiale – slow-cooked rolled pork belly with borlotti beans, radicchio, and salsa verde

OR

Petto d'anatra arrostito – pan-roasted Aylesbury-cross duck breast with spinach, celeriac purée, macerated cherries, and jus

Add fresh truffles \$15

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 \$15

Broccolini arrostito – pan-roasted broccolini with chili, parsley, garlic, and anchovies \$17

Insalata di radicchio – radicchio, pear, walnuts, lemon, olive oil, rocket, and pecorino \$16

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