



## LITTLE BLACK PIG & SONS

17<sup>th</sup> – 28<sup>th</sup> August 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, cherry gel and walnuts

*OR*

Pizzelle con cozze - savoury pizzelle with aioli, pickled mussels, green olives

### *Antipasti*

Polpo alla griglia – chargrilled Abrolhos Islands octopus with potato, chickpeas, lemon, olive oil, and green olives

*OR*

Burrata con carciofi, piselli e pancetta – That's Amore burrata with artichoke hearts, green peas, mint, garlic, thinly sliced free-range pancetta and homemade

Piadina

*OR*

Raviolone di gamberi – raviolone filled with Mooloolaba prawn meat, chives and shallots with prawn-head bisque

*OR*

Carne cruda di kangura – finely chopped Paroo-Darling NSW kangaroo tartare with chives, shallots, capers, burnt truffle butter, Jerusalem artichoke, and carta di musica

### *Primi*

Pappardelle con ragù di anatra – Milla's cornfed duck ragù slow-cooked with pancetta, garlic, carrots, porcini, soave, sugo, and Pecorino Sardo

*OR*

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

*OR*

Cappelletti di agnello – handmade cappelletti filled with Mt. Leura lamb, carrot, porcini, oregano, sage, burnt butter and Pecorino Sardo

*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 Riverina NSW Murray cod with spinach, capers, roasted peppers, and olives

*OR*

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

*OR*

Carne di agnello – pan-roasted Mt. Leura lamb rump with parsnip, cime di rapa, caramelised onion, 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

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

Insalata di radicchio – radicchio, apple, 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, layered with ladyfingers

*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 fraîche

*OR*

Crostata di limone – traditional lemon tart, not sweet. A burst of citrus served with crème fraîche

*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](http://www.littleblackpigandsons.com.au)