



LITTLE BLACK PIG & SONS

1st – 11th September 2022

Let us take you on a journey...

5-course Tasting Menu 99pp

Matching Wines 65pp

Cicchetti

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

OR

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

OR

Accigie e pane – Cuca anchovies with caramelised fennel purée, grilled bread, and olives

Antipasti

Mozzarella di bufala - That's Amore buffalo mozzarella with new season broad beans, Koo Wee Rup asparagus, mint, garlic, and thinly sliced free-range pancetta

OR

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

OR

Capesante in padella – pan-seared Abrolhos Islands scallops with celeriac purée, pear, green chili, bloody shiraz caviar, and dill oil \$5

Primi

Pappardelle con ragù di coda di bue – Habbies Howe oxtail ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, rosemary, Pala Vermentino, sugo, and Pecorino Sardo

OR

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

OR

Cappelletti di anatra – handmade cappelletti filled with Milla's duck meat, porcini, oregano, sage, burnt butter, and Pecorino Sardo

OR

Spaghetti con vongole e polpo – hand-cut squid ink spaghetti with Abrolhos Islands octopus, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic, and bottarga \$8



Secondi

Pesce al forno – Howie Reef red emperor with spinach, capers, green peas, artichoke hearts and lemon

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, carrot and garlic 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

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 \$14

Insalata di finocchio – radicchio, orange, fennel, 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

Thursday – Sunday

12 – 3pm

DINNER

Wednesday – Saturday

6 – 10pm

www.littleblackpigandsons.com.au