



LITTLE BLACK PIG & SONS

14th – 25th September 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

Spiedini di cozze – pickled Portarlington mussel skewers with green olives and Fefferoni

Antipasti

Ricotta montata con 'nduja e marmelata – That's Amore whipped ricotta with spicy Calabrian 'nduja, homemade orange marmalade, dill oil, and Piadina

OR

Carpaccio di pesce – thinly sliced Far North Queensland cured mackerel with almond purée, kohlrabi, fried capers, lemon and bottarga

OR

Carne cruda di manzo – finely chopped pasture-fed black angus beef tartare with truffle butter, aioli and Parmigiano Reggiano on carta di musica

OR

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

Primi

Pappardelle con ragù di manzo – Habbies Howe beef short rib ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, rosemary, Soave, sugo, and Pecorino Sardo

OR

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

OR

Cappelletti di coda di bue – handmade cappelletti filled with oxtail, porcini, oregano, sage, burnt butter, and Pecorino Sardo

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 pink snapper with spinach, fregola, capers, and lemon

OR

Arrosto di maiale – slow-cooked rolled pork belly with braised red cabbage and salsa verde

OR

Capretto brasato – kid goat slow-cooked with lemon peel, carrot, garlic, onion and Soave with potato, gremolata, sugo and cavolo nero

OR

Bistecca di manzo – chargrilled pasture-fed black angus 350gm rib eye with Swiss mushrooms, silverbeet, and burnt truffle butter \$15

Contorni

Patata arrostita – roast potatoes with red peppers, rosemary, garlic, bay leaf, and olive oil \$16

Insalata di finocchio – radicchio, orange, fennel, lemon, olive oil, rocket, and Pecorino \$16

Fagiolini alla Genovese – green beans cooked with anchovies, garlic, parsley, and sugo \$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