



LITTLE BLACK PIG & SONS

12th – 23rd October 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 ricotta – mini tartlet with green peas, ricotta, mint, asparagus and shaved bottarga

OR

Pizzelle con cozze – savoury pizzelle with aioli, olives, pickled mussels and fried capers

Antipasti

Carpaccio di pesce – thinly sliced citrus-cured hiramasa kingfish with rockmelon, green chili, lemon, fried capers and bottarga

OR

Fiori di zucchini farciti – zucchini blossoms stuffed with ricotta, mozzarella, basil, mint with garlic aioli

OR

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

Capesante in padella – pan-seared Abrolhos Islands scallops with pickled rhubarb, blood orange, lemon, and Yarra Valley bloody shiraz caviar \$5

Primi

Pappardelle con ragù di agnello – Mt. Leura lamb ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, rosemary, pinot grigio, sugo, and Parmigiano Reggiano

OR

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

OR

Agnolotti del plin – handmade agnolotti filled with veal, porcini, oregano, sage, burnt butter, and Parmigiano Reggiano

OR

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



Secondi

Pesce al forno – oven-baked Portland blue eye with spinach, capers, cherry tomatoes and lemon

OR

Arrosto di maiale – slow-cooked rolled pork belly with chickpea inzimino and salsa verde

OR

Quaglia arrostito – prosciutto-wrapped quail stuffed with pork sausage meat, pine nuts and sultanas with spinach and vincotto

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 radicchio – radicchio, walnuts, pear, olive oil, rocket, and Parmigiano Reggiano \$16

Broccolini in padella – pan-fried broccolini with chili, parsley, garlic and anchovies \$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