



LITTLE BLACK PIG & SONS
26th October – 6th November 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 broad beans, ricotta, mint, asparagus, shaved bottarga
OR

Acciughe e pane – Ortiz anchovies with grilled bread, caramelised fennel purée, thyme

Antipasti

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

Carpaccio di pesce – thinly sliced Mooloolaba swordfish with watermelon, red chili, shallots, fried capers and bottarga
OR

Carne cruda di vitello – finely chopped veal tartare with shallots, anchovies, truffle butter and Parmigiano Reggiano on carta di musica
OR

Burrata con melanzane – That's Amore burrata with smoked eggplant, basil, olive oil, 24-month aged Prosciutto di Parma and pizza frita
OR

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

Primi

Pappardelle con ragù di anatra – duck ragù slow-cooked with carrot, porcini mushrooms, garlic, rosemary, vermentino, sugo, and Parmigiano Reggiano
OR

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

Agnolotti del plin – handmade agnolotti filled with lamb, porcini mushrooms and pancetta with burnt butter and sage
OR

Spaghetti con vongole e calamari – hand-cut squid ink spaghetti with Port Lincoln calamari, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic, and bottarga \$8



Secondi

Pesce al forno – oven-baked Lakes Entrance snapper with spinach, roasted peppers, and lemon
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, spinach, caramelised onion, and jus
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, apple, olive oil, rocket and Parmigiano Reggiano \$16

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