



LITTLE BLACK PIG & SONS

9th – 20th November 2022

Let us take you on a journey...

5-course Tasting Menu 99pp
with Matching Wines 165pp

Cicchetti

Ostrica con mela – Clifton Beach TAS oysters with pickled apple and avruga caviar

OR

Tortino con ricotta – mini tartlet with green peas, ricotta, mint, asparagus, shaved bottarga

OR

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

Antipasti

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

OR

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

OR

Carpaccio di manzo – thinly sliced pasture-fed beef carpaccio with truffle butter, aioli, Parmigiano Reggiano, capers and croutons

OR

Mozzarella di bufala – That's Amore buffalo mozzarella with broad beans, asparagus, mint, 24-month Prosciutto di Parma and lemon

OR

Polpo alla griglia – chargrilled Abrolhos Islands octopus with potato, chickpeas, lemon, parsley and olive oil \$5

Primi

Pappardelle con ragù di coda di bue – Habbies Howe oxtail ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, rosemary, soave, sugo, and Parmigiano Reggiano

OR

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

OR

Cappelletti di vitello – handmade cappelletti filled with duck, porcini mushrooms, oregano with burnt butter and sage

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 Riverina NSW Murray Cod with spinach, olives, capers and cherry tomatoes

OR

Arrostato di maiale – slow-cooked rolled pork belly with cannellini beans, cicoria, and salsa verde

OR

Brasato di agnello – slow-cooked Mt. Leura lamb shoulder with juniper berries, cloves, soave, 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 \$15

Contorni

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

Insalata di finocchio – radicchio, fennel, orange, olive oil, rocket and Parmigiano Reggiano \$16

Broccolini arrostito – pan-roasted broccolini with chili, parsley, garlic and anchovies \$14

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