



LITTLE BLACK PIG & SONS
25th January – 5th February 2023

Let us take you on a journey...

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

Cicchetti

Ostrica con mela – Merimbula NSW Rock 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

OR

Costolette di maiale – oven baked glazed pork ribs, kohlrabi and fennel flowers

Antipasti

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

aioli

OR

Carpaccio di pesce – thinly sliced Lakes Entrance pink snapper with new season tomato, green chili, capers and bottarga

OR

Carne cruda di manzo – finely chopped pasture-fed beef tartare with shallots, chives, truffle butter, coffee gel on carta di musica

OR

Mozzarella di bufala – That's Amore buffalo mozzarella with grilled peach, Prosciutto di Parma and aceto di balsamico tradizionale

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 silverbeet, green peas, leek, buffalo ricotta and nutmeg, with burnt butter and sage

OR

Agnolotti del plin – handmade agnolotti filled with beef short rib, porcini mushrooms and Parmigiano Reggiano, with burnt butter and sage

OR

Spaghetti con vongole e granchio – hand-cut squid ink spaghetti with Shark Bay blue swimmer crab meat, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic, and bottarga \$9



Secondi

Pesce al forno – oven baked Portland blue eye with spinach and roasted peppers

OR

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

OR

Petto d'anatra arrostito – pan-roasted Aylesbury duck breast with spinach, parsnip purée, macerated cherries, and jus

OR

Bistecca di manzo – chargrilled pasture-fed black angus 350gm rib eye with Swiss mushrooms, silverbeet, and burnt truffle butter \$16

Contorni

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

Insalata di radicchio – radicchio, apple, walnuts, lemon, olive oil, rocket and Parmigiano Reggiano \$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

Contains hazelnut liqueur

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