



## LITTLE BLACK PIG & SONS

8<sup>th</sup> – 19<sup>th</sup> February 2023

*Let us take you on a journey...*

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

### *Cicchetti*

Ostrica con mela – St. Helens TAS oysters with pickled apple and avruga caviar

*OR*

Tortino con ricotta – mini tartlet with roasted eggplant, ricotta, mint, black garlic

*OR*

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

### *Antipasti*

Carpaccio di pesce – thinly sliced Mooloolaba swordfish with new season roasted Romas, olives, capers, and bottarga

*OR*

Quaglia arrostito – oven-baked glazed quail with Treviso radicchio, cherry gel, and fennel pollen

*OR*

Mozzarella di bufala – That's Amore buffalo mozzarella with Heathcote figs, Prosciutto di Parma and vincotto

*OR*

Vitello tonnato – thinly sliced poached veal with tuna sauce, capers, navel orange, rocket, Pecorino Romano and new season olive oil

### *Primi*

Pappardelle con ragù di manzo – Habbies Howe oxtail ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, rosemary, pinot grigio, sugo, and Parmigiano Reggiano

*OR*

Casoncelli fatti a mano – handmade casoncelli filled with leek, spinach, buffalo ricotta, mint and nutmeg with burnt butter and sage

*OR*

Agnolotti del plin – handmade agnolotti filled with Mt. Leura lamb, porcini mushrooms and Parmigiano Reggiano with burnt butter, peas 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 \$9



### *Secondi*

Pesce al forno – oven-baked Lakes Entrance flounder with Heirloom tomato salsa and green olives

*OR*

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

*OR*

Carne di agnello – pan-roasted Mt. Leura lamb rump with green peas, asparagus, roasted peppers, 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 finocchio – radicchio, fennel, orange, lemon, 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  
*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

Thursday – Sunday

12 – 3pm

DINNER

Wednesday – Saturday

6 – 10pm

[www.littleblackpigandsons.com.au](http://www.littleblackpigandsons.com.au)