



LITTLE BLACK PIG & SONS

8th – 12th March 2023

Let us take you on a journey...

5-course Tasting Menu 110pp
with Matching Wines 175pp

Cicchetti

Ostrica con mela – Smoky Bay SA oysters with pickled apple and avruga caviar

OR

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

OR

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

Antipasti

Polpo alla griglia – chargrilled Abrolhos Islands octopus with potato, chickpeas, lemon, green olives and bottarga

OR

Carne cruda di vitello – bobby veal finely chopped with shallots, chives, truffle butter, Parmigiano Reggiano and aioli on carta di musica

OR

Stracciatella con pomodoro – That's Amore stracciatella with new season heirloom tomatoes, green olives, black garlic, pangrattato and olive oil

OR

Polenta con funghi – seasonal mushrooms cooked with garlic, capers and oregano with polenta, Parmigiano Reggiano and Correggiola olive oil

Primi

Pappardelle con ragù di vitello – veal shin ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, pinot blanc, sugo, and Parmigiano Reggiano

OR

Ravioli fatti a mano – handmade ravioli filled with leek, spinach, porcini mushrooms, buffalo ricotta, mint and nutmeg with burnt butter and sage

OR

Agnolotti del plin – handmade agnolotti filled with oxtail, pancetta, oregano and Parmigiano Reggiano 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 \$9



Secondi

Pesce al forno – oven-baked Riverina NSW Murray cod with spinach and roasted peppers

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 lentil ragù and vincotto

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, walnut, pear, 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