



LITTLE BLACK PIG & SONS

29th March – 16th April 2023

Let us take you on a journey...

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

Cicchetti

Ostrica con mela – Pipeclay Lagoon Tas oysters with pickled apple and avruga caviar

OR

Tortino con ricotta – mini tartlet with fig conserva, pancetta, ricotta

OR

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

OR

Costolette di maiale – oven-baked glazed St. Bernard's baby back pork ribs, pickled kohlrabi

Antipasti

Crema di mais con gamberi – creamed sweet corn with tarragon, cracked pepper, Skull Island prawns, lemon zest and dill oil

OR

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

OR

Baccalà mantecato alla Veneziana – whipped salted cod with Yarra Valley bloody shiraz and gin caviar, Correggiola olive oil, black pepper and lemon on carta di musica

OR

Mozzarella di bufala – That's Amore buffalo mozzarella with roasted peppers, mint, bagna cauda, capers and fig leaf oil

Primi

Pappardelle con ragù di anatra – Milla's corn-fed duck ragù slow-cooked with rosemary, sugo, porcini mushrooms, garlic, carrot, vermentino, and Pecorino Romano

OR

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

OR

Cappelletti di manzo – handmade chocolate cappelletti filled with beef short rib, porcini and Parmigiano Reggiano with burnt butter and sage

OR

Spaghetti con vongole e gamberi – hand-cut squid ink spaghetti with Cloudy Bay clams, Mooloolaba prawns, cherry tomato, anchovies, chili, garlic, bottarga \$9



Secondi

Pesce al forno – oven-baked Lakes Entrance pink snapper with green peas, asparagus, and roasted peppers

OR

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

OR

Collo di agnello brasato – slow-cooked Mt. Leura lamb with lemon, anchovies, soave, cavolo nero, potatoes, and gremolata

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, apple, lemon, olive oil, rocket and Parmigiano \$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