



LITTLE BLACK PIG & SONS

19th – 30th April 2023

Let us take you on a journey...

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

Cicchetti

Ostrica con mela – Boomer Bay Tas oysters with pickled apple and avruga caviar

OR

Tortino con gamberi – mini tartlet with baby peas, prawns, avruga caviar, bottarga

OR

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

Antipasti

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

OR

Mozzarella di bufala – That's Amore buffalo mozzarella with golden beetroot, heirloom tomatoes, toasted pangrattato and fig leaf oil

OR

Carpaccio di pesce – thinly sliced Hiramasa Kingfish carpaccio with rockmelon, chili, lemon, capers and bottarga

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 agnello – Mt. Leura lamb ragù slow-cooked with oregano, sugo, porcini mushrooms, garlic, carrot, soave, and Parmigiano Reggiano

OR

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

OR

Cappelletti di anatra – handmade chestnut cappelletti filled with Milla's cornfed duck, oregano, porcini and Parmigiano Reggiano with burnt butter and sage

OR

Spaghetti con vongole e calamari – hand-cut squid ink spaghetti with Cloudy Bay clams, Lakes Entrance calamari, cherry tomato, anchovies, chili, garlic, and bottarga \$9



Secondi

Pesce al forno – oven-baked Portland Blue-eye with spinach, capers, cherry tomatoes, and olive salsa

OR

Arrosto di maiale – slow-cooked rolled pork belly with chickpea inzimino and salsa verde

OR

Carne di agnello – pan-roasted Mt. Leura lamb rump with spinach, parsnip, caramelised onion 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, walnut, pear, lemon, olive oil, rocket and Parmigiano \$16

Broccolini arrostito – pan-roasted broccolini with chili, parsley, garlic and anchovies \$17

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