



## LITTLE BLACK PIG & SONS

3<sup>rd</sup> – 21<sup>st</sup> May 2023

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

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

### *Cicchetti*

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

*OR*

Tortino con ricotta – mini tartlet with ricotta, beetroot, black garlic, pistachio

*OR*

Spiedini di cozze – pickled Portarlington mussel skewers with green olives and Fefferoni

### *Antipasti*

Carne cruda di manzo – finely chopped pasture-fed black angus beef tartare with truffle butter, aioli and Parmigiano Reggiano on carta di musica

*OR*

Carpaccio di pesce – thinly sliced Mooloolaba swordfish carpaccio with persimmon, 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 vitello – bobby veal ragù slow-cooked with oregano, porcini mushrooms, garlic, carrot, vermentino, and Parmigiano Reggiano

*OR*

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

*OR*

Agnolotti del plin – handmade agnolotti filled with lamb, porcini mushrooms, oregano with sage and jus

*OR*

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



### *Secondi*

Pesce al forno – oven-baked Riverina NSW Murray cod with spinach, capers, roasted peppers, olive salsa

*OR*

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

*OR*

Petto d'anatra arrostito – pan-roasted Aylesbury duck breast with spinach, celeriac 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, walnut, pear, 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

Thursday – Sunday

12 – 3pm

DINNER

Wednesday – Saturday

6 – 10pm