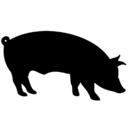
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LITTLE BLACK PIG & SONS  
*22nd – 26th November 2023*

*Let us take you on a journey…*

**5-course Tasting Menu** *120pp*  
*with Matching Wines 185pp*

*Cicchetti*

Ostrica con mela – Coffin Bay oysters with cucumber, granny smith, and avruga caviar  
*OR*Tortino con melanzane - mini tartlet with roasted eggplant, squacquerone, black garlic  
*OR*Acciughe e pane – Olasagasti anchovies, eggs, caramelised fennel purée and grilled bread

*Antipasti*

Carpaccio di pesce – thinly sliced Riverina NSW Murray cod carpaccio with grilled peach, chili, lemon, capers and bottarga  
*OR*Carne cruda di kangura – finely chopped   
Paroo-Darling NSW kangaroo tartare with chives, shallots, capers, burnt truffle butter, carta di musica  
*OR*Mozzarella di bufala – new season broad beans and Koo Wee Rup asparagus sott'olio, Prosciutto di Parma, Frantoio olive oil and buffalo mozzarella

*Primi*

Pappardelle con ragù di agnello – Mt. Leura lamb ragù slow-cooked with oregano, porcini mushrooms, sugo, garlic, soave, and Parmigiano Reggiano  
*OR*Ravioli fatti a mano – handmade ravioli filled with pumpkin, leek, truffles, ricotta and nutmeg with   
burnt butter and sage  
*OR*Agnolotti del plin – handmade agnolotti filled with oxtail meat and Parmigiano Reggiano with   
burnt butter, sage  
*OR*Spaghetti con vongole e polpo – hand-cut squid ink spaghetti with Cloudy Bay clams, Abrolhos Islands octopus, cherry tomato, anchovies, chili and garlic with bottarga *$9*

*Shape

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*Secondi*

Pesce al forno – oven-baked Lakes Entrance   
pink snapper with roasted peppers, green peas,   
Koo Wee Rup asparagus and olive salsa  
*OR*Arrosto di maiale – slow-cooked rolled pork belly with chickpea inzimino and salsa verde  
*OR*Petto d’anatra arrostito – pan-roasted Aylesbury   
duck breast with spinach, cauliflower 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*

Fagiolini alla Genovese – green beans cooked with anchovies, garlic, parsley and sugo *$16*

Insalata di finocchio – radicchio, fennel, orange, rocket, Parmigiano Reggiano, olive oil and lemon *$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*

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| LUNCH | DINNER |
| Thursday – Sunday | Wednesday – Saturday 6 – 10pm |
| 12 – 3pm |

www.littleblackpigandsons.com.au