



LITTLE BLACK PIG & SONS

29th November – 23rd December 2023

Let us take you on a journey...

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

Cicchetti

Ostrica con mela – Smoky Bay SA oysters with cucumber, granny smith and avruga caviar

OR

Tortino con gamberi – mini tartlet with prawns, zucchini, pear and avruga caviar

OR

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

Antipasti

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

OR

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

OR

Capesante in padella – pan-seared Abrolhos Islands scallops with cauliflower purée, peach, green chili, bloody shiraz caviar and dill oil \$5

Primi

Cavatelli con ragù di maiale – pork sausage ragù slow-cooked with oregano, fennel, sugo, garlic, pinot grigio and Parmigiano Reggiano

OR

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

OR

Agnolotti del plin – handmade agnolotti filled with duck, porcini mushrooms, Parmigiano Reggiano with burnt butter, sage

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 and garlic with bottarga \$9



Secondi

Pesce al forno – oven-baked Spring Creek barramundi with spinach, cherry tomatoes and olive salsa

OR

Arrosto di maiale – slow-cooked rolled pork belly with braised cabbage, fennel and salsa verde

OR

Brasato di agnello – Mt. Leura lamb shoulder slow-cooked with juniper berries, cloves, carrot and garlic with cavolo nero, potato and gremolata

OR

Bistecca di manzo – chargrilled pasture-fed black angus 350gm rib eye with Swiss mushrooms, silverbeet and burnt truffle butter \$14

Contorni

Patata arrostita – roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil \$16

Broccolini arrostito – pan-roasted broccolini with chili, parsley, garlic and anchovies \$18

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

LUNCH

DINNER

Thursday – Sunday

Wednesday – Saturday

12 – 3pm

6 – 10pm

www.littleblackpigandsons.com.au