



## LITTLE BLACK PIG & SONS

7<sup>th</sup> – 18<sup>th</sup> February 2024

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

**5-course Tasting Menu** 125pp  
*with Matching Wines* 190pp

### *Cicchetti*

Ostrica con mela – St. Helens TAS oysters with  
cucumber, granny smith and avruga caviar

*OR*

Tortino con ricotta – mini tartlet with smoked  
eggplant, ricotta, mint and black garlic

*OR*

Acciughe e pane – Olasagasti anchovies, eggs,  
caramelised roma tomatoes and grilled bread

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### *Antipasti*

Carne cruda di cervo – finely chopped Flinders Ranges  
SA venison with shallots, chives, aioli, truffle butter  
and Parmigiano Reggiano on carta di musica

*OR*

Mozzarella di bufala – new season chargrilled  
Heathcote figs, Prosciutto di Parma, That's Amore  
buffalo mozzarella and aceto balsamico tradizionale

*OR*

Carpaccio di pesce – citrus-cured and thinly sliced  
Hiramasa Kingfish carpaccio with grilled peach,  
rockmelon, green chili, capers and bottarga

*OR*

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

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### *Primi*

Pappardelle con ragù di agnello – Mt. Leura lamb ragù  
slow-cooked with pancetta, carrot,  
porcini mushrooms, garlic, rosemary, pinot bianco,  
sugo and Parmigiano Reggiano

*OR*

Ravioli fatti a mano – handmade ravioli filled with  
roasted butternut, leek, truffles, buffalo ricotta and  
nutmeg with burnt butter and sage

*OR*

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

*OR*

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

*Gluten-free bread \$2 per serve*



### *Secondi*

Pesce al forno – oven-baked Spring Creek barramundi  
with green peas, asparagus, roasted peppers

*OR*

Arrostato 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, 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 \$14

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### *Contorni*

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

Insalata di radicchio – radicchio, apple, raisins, lemon,  
olive oil, rocket and Parmigiano \$16

Fagiolini alla Genovese - green beans cooked with  
anchovies, garlic, parsley and sugo \$16

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### *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](http://www.littleblackpigandsons.com.au)