



LITTLE BLACK PIG & SONS

13th – 30th March 2024

Let us take you on a journey...

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

Cicchetti

Ostrica con mela – Wapengo NSW rock oysters with
cucumber, granny smith and avruga caviar

OR

Tortino con ricotta – mini tartlet filled with figs,
prosciutto, ricotta, mint and black garlic

OR

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

NV La Riva dei Frati Prosecco, Treviso Italy

Antipasti

Carne cruda di kangura – finely chopped Paroo-
Darling NSW kangaroo, shallots, chives, aioli, truffle
butter, Parmigiano Reggiano on carta di musica

2021 Ox Hardy Chardonnay, Adelaide Hills SA

OR

Ricotta con salsiccia – St. Bernard's Riverina pork
sausage mince, fennel, 'nduja, That's Amore buffalo
ricotta, Parmigiano Reggiano, homemade piadina

2022 Tiefenbrunner Pinot Grigio Alto, Adige Italy

OR

Polenta con funghi – seasonal mushrooms, garlic,
capers, oregano, polenta, Parmigiano, olive oil

2023 Passing Clouds Riesling, Bendigo Victoria

OR

Mais con gamberi – lightly poached Mooloolaba tiger
prawn meat, creamed corn, saffron, tarragon, pickled
kohlrabi, Yarra Valley bloody shiraz caviar, dill oil \$4

2021 Gustave Laurentz Pinot Blanc, Alsace France

Primi

Pappardelle con ragù di vitello – veal ragù
slow-cooked, pancetta, carrot, porcini, garlic,
rosemary, pinot bianco, sugo, Parmigiano Reggiano

2020 Poggio Chianti Classico DOCG, Tuscany Italy

OR

Ravioli fatti a mano – silverbeet, leek, zucchini,
buffalo ricotta, nutmeg filling with burnt butter, sage

2020 Poggio Chianti Classico DOCG, Tuscany Italy

OR

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

2020 Moscone Nebbiolo d'Alba, Piedmont Italy

OR

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

2021 Lerida Estate Pinot Noir, Canberra

Gluten-free bread \$2 per serve



Secondi

Pesce al forno – oven-baked Port Phillip Bay pink snapper, spinach, cherry tomatoes, cannellini beans, olive salsa

2020 Moscone Nebbiolo d'Alba, Piedmont Italy
OR

Arrosto di maiale – slow-cooked rolled pork belly, borlotti beans, cicoria, salsa verde
2021 Tenuta Ulisse Montepulciano d'Abuzzo, Italy
OR

Bistecca di manzo – chargrilled pasture-fed black angus 350gm rib eye, Swiss mushrooms, silverbeet, burnt truffle butter \$14
2021 Tenuta Ulisse Montepulciano d'Abuzzo, Italy

Contorni

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

Insalata di radicchio – radicchio, pear, walnuts, lemon, olive oil, rocket, Parmigiano \$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

2022 Alasia Moscato d'Asti, Piedmont Italy

Frangelico \$12
Espresso Martini \$22

LUNCH

Thursday – Sunday
12 – 3pm

DINNER

Wednesday – Saturday
6 – 10pm

www.littleblackpigandsons.com.au