



LITTLE BLACK PIG & SONS

3rd – 14th April 2024

Let us take you on a journey...

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

Cicchetti

Ostrica con mela – Boomer Bay TAS pacific oysters, cucumber, granny smith, avruga caviar

OR

Tortino con gamberi – mini tartlet filled with prawn meat, roasted peppers, pear, caviar

OR

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

NV La Riva dei Frati Prosecco, Treviso Italy

Antipasti

Carne cruda di manzo – finely chopped wagyu beef tartare, shallots, chives, aioli, truffle butter, Parmigiano Reggiano, carta di musica

2021 Gustave Laurentz Pinot Blanc, Alsace France

OR

Polpo alla griglia – chargrilled Abrolhos Islands octopus, potatoes, chickpeas, lemon, garlic, parsley, bottarga

2022 Tiefenbrunner Pinot Grigio Alto, Adige Italy

OR

Polenta con funghi – seasonal mushrooms, garlic, capers, oregano with polenta,

Parmigiano Reggiano, Correggiola olive oil

2022 Tenuta Ulisse Pecorino, Abruzzo Italy

OR

Ricotta con Prosciutto di Parma – whipped buffalo ricotta, charred Padrón peppers, Prosciutto di Parma, bagna cauda, homemade piadina

2021 Ox Hardy Chardonnay, Adelaide Hills SA

Primi

Cavatelli con ragù di cervo – slow-cooked Strathdownie VIC venison ragù, pancetta, carrot, pork fat, garlic,

rosemary, pinot bianco, sugo, Parmigiano Reggiano

2020 Poggio Chianti Classico DOCG, Tuscany Italy

OR

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

2021 Lerida Estate Pinot Noir, Canberra

OR

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

2020 Moscone Nebbiolo d'Alba, Piedmont Italy

OR

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

2020 Poggio Chianti Classico DOCG, Tuscany Italy

Gluten-free bread \$2 per serve



Secondi

Pesce al forno – oven-baked TAS blue-eye, spinach, capers, 'nduja-glazed Spring Bay mussels, olive salsa
2021 Tenuta Ulisse Montepulciano d'Abuzzo, Italy

OR

Arrostito di maiale – slow-cooked rolled pork belly, chickpea inzimino, 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 with red peppers, rosemary, garlic, bay leaf and olive oil \$16

Insalata di finocchio – radicchio, florence fennel, orange, lemon, olive oil, rocket and 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