



LITTLE BLACK PIG & SONS

14th February 2023

Wishing you and your beloved a Happy Valentine's Day

xx

5-course Tasting Menu 99pp
with Matching Wines 165pp

Cicchetti

Ostrica con mela – Smoky Bay SA oysters with pickled apple and avruga caviar

OR

Tortino con ricotta – mini tartlet with green peas, ricotta, mint, asparagus and shaved bottarga

OR

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

Antipasti

Fiori di zucchini farciti – zucchini blossoms stuffed with ricotta, mozzarella, basil, mint with garlic aioli

OR

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

Primi

Pappardelle con ragù di manzo – Habbies Howe oxtail ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, rosemary, pinot grigio, sugo, and Parmigiano Reggiano

OR

Ravioli fatti a mano – handmade ravioli filled with spinach, leek, zucchini, buffalo ricotta and nutmeg with burnt butter and sage

Secondi

Pesce al forno – oven-baked Lakes Entrance pink snapper with green peas, asparagus, roasted peppers

OR

Arrosto di maiale – slow-cooked rolled pork belly with chickpea inzimino and salsa verde

OR

Carne di agnello – pan-roasted Mt. Leura lamb rump with spinach, celeriac, caramelised onion and jus



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 fraiche

LUNCH

Thursday – Sunday

12 – 3pm

DINNER

Wednesday – Saturday

6 – 10pm

www.littleblackpigandsons.com.au