



LITTLE BLACK PIG & SONS

VALENTINE'S DAY

14th February 2024

Let us take you on a journey...

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

French Martini \$22

Old Fashioned \$24

Cicchetti

Ostrica con mela – St. Helens TAS oysters with pickled apple and avruga caviar

NV La Riva dei Frati Prosecco, Treviso Italy
OR

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

NV La Riva dei Frati Prosecco, Treviso Italy
OR

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

NV La Riva dei Frati Prosecco, Treviso Italy

Antipasti

Mozzarella di bufala – That's Amore buffalo mozzarella, chargrilled fig, Prosciutto di Parma and aceto balsamico tradizionale

2022 Tiefenbrunner Pinot Grigio Alto, Adige Italy
OR

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

2022 Tenuta Ulisse Pecorino, Abruzzo Italy

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

2020 Poggio Chianti Classico DOCG, Tuscany Italy
OR

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

2021 Ox Hardy Chardonnay, Adelaide Hills SA

Gluten-Free bread \$2 per serve



Secondi

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

2021 Gustave Laurentz Pinot Blanc, Alsace France

OR

Arrostato di maiale – slow-cooked rolled pork belly with
chickpea in zucchini and salsa verde

2021 Tenuta Ulisse Montepulciano d'Abuzzo, Abruzzo

Italy

OR

Petto d'anatra arrostito – pan-roasted Aylesbury duck
breast with spinach, celeriac purée, macerated
cherries and jus

2020 Moscone Nebbiolo d'Alba DOC, Piedmont Italy

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

2021 Alasia Moscato d'Asti, Piedmont Italy

OR

Torta al cioccolato – flourless chocolate cake made
with 70% cocoa chocolate, the texture of chocolate
mousse, served with crème fraîche

2021 Alasia Moscato d'Asti, Piedmont Italy

Espresso Martini \$22



LUNCH

Thursday – Sunday

12 – 3pm

DINNER

Wednesday – Saturday

6 – 10pm

www.littleblackpigandsons.com.au