



Valentine's Day 2.0
at LITTLE BLACK PIG & SONS
Saturday 6th March 2021

Let us take you on a journey...
5 course Tasting Menu 100pp Matching Wines 55pp
with live music by Mirrored by Me

Cicietti

Merimbula NSW Rock oysters with pickled apple and
Yarra Valley bloody shiraz and gin caviar
OR
Tempura battered sage leaves

Antipasti

Bufala di mozzarella – That's Amore buffalo
mozzarella with chargrilled Heathcote fig, prosciutto
di parma, aged balsamic and olive oil
OR
Fiori di zucchini farciti – zucchini blossom stuffed
with buffalo ricotta, mozzarella, basil, mint and confit
garlic aioli

Primi

Pappardelle con coda di bue – oxtail ragù slow cooked
with carrot, rosemary, porcini mushrooms, Payne's
Rise chardonnay and pecorino romano
OR
Ravioli fatti a mano – ravioli filled with butternut
pumpkin, silverbeet, buffalo ricotta, mint, nutmeg
with burnt butter and sage

Secondi

Arrosto di maiale – slow cooked rolled pork belly with
chickpea inzimino and salsa verde
OR
Pesce al forno – oven baked Carnarvon saddletail
snapper with braised spinach, roasted cherry
tomatoes, lemon and olive salsa

Contorni

Patata arrostita – roast potatoes with red peppers,
rosemary, garlic, bay leaf and olive oil 9
Insalata di finocchio – florence fennel, rocket, orange,
lemon, olive oil and pecorino 12
Insalata di radicchio – radicchio, pear, rocket, ricotta
salata, lemon, olive oil 14

Dolci

Tiramisu – traditional, decadent and creamy, flavours
of chocolate and coffee mixed with a cocktail of sweet
liquors
OR
Panna cotta al cioccolato – 'wobbly' chocolate panna
cotta with strawberries

Espresso Martini 22

LUNCH

Friday & Saturday 12-3
Sunday 11.30 – 3.30pm

DINNER

Wednesday - Saturday
5.30 – 10pm

03 9459 9114

www.littleblackpigandsons.com.au
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Chef's Table @ Home

*6 courses prepared in your home by our chef, an
intimate dining experience*