



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

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

Cicietti

House marinated Mt Zero olives
OR
Tempura battered sage leaves

Antipasti

Bufala di mozzarella – That's Amore buffalo
mozzarella with Wandin Yallock heirloom tomatoes,
dill oil and pangrattato
OR
Fiori di zucchini farciti – zucchini blossom stuffed
with buffalo ricotta, mozzarella, basil, mint and confit
garlic aioli

Primi

Ravioli fatti a mano – handmade ravioli filled with
English spinach, mint, buffalo ricotta with nutmeg,
burnt butter and sage
OR
Cavatelli con verdure – homemade cavatelli with
olives, capers, zucchini, spinach and sugo

Secondi

Lasagne di melanzane – handmade lasagne with
eggplant, zucchini, mushrooms and caramelised onion

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	DINNER
Friday & Saturday 12-3	Wednesday - Saturday
Sunday 11.30 – 3.30pm	5.30 – 10pm

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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*