



# LITTLE BLACK PIG & SONS

À la carte menu | 26<sup>th</sup> January 2022

## *Cicchetti*

- Ostrica con mela - St Helens Tas oyster with pickled apple and avruga caviar 6 ea  
Fiori di zucchini farciti - zucchini blossom stuffed with ricotta, mozzarella and mint with aioli 7ea  
House marinated Mt. Zero olives 8

## *Antipasti*

- Garganelli cacio e pepe - hand rolled garganelli pasta with 36-months aged Parmigiano Reggiano, cracked pepper and freshly shaved truffles 26  
Ricotta montata con 'nduja e melanzane - That's Amore whipped ricotta with smoked eggplant, 'nduja sausage, shallots, dill and handmade piadina 24  
Gamberi in brodo e caviale - lightly poached Crystal Bay prawns with prawn broth reduction, Yarra Valley bloody Shiraz caviar, pickled Williams pear and dill oil 26  
Salumi misti - 24-months cured Fratelli Galloni Prosciutto di Parma, duck salami, capocollo, mortadella, pickled vegetables, house-marinated Mt. Zero olives and truffle pecorino 29

## *Primi*

- Pappardelle con ragù di manzo - black angus beef short rib ragù slow-cooked with carrot, speck, garlic, oregano, chardonnay and sugo with pecorino sardo 25/36  
Ravioli fatti a mano - handmade ravioli filled with spinach, artichoke, buffalo ricotta, mint and nutmeg with burnt butter and sage 24/36  
Spaghetti con vongole e gamberi - hand-cut squid ink spaghetti with Mooloolaba prawns, cherry tomato, Cloudy Bay clams, anchovies, chili, garlic and bottarga 37  
Agnolotti del plin - handmade agnolotti filled with veal shin, porcini mushrooms and oregano with 36-months aged Parmigiano Reggiano, sage and butter 37  
Risotto con granchio, zucchini e zafferano - carnaroli rice cooked with Shark Bay blue swimmer crab meat, zucchini, oregano, chicken stock and That's Amore stracciatella 38

## *Secondi*

- Pesce al forno - oven-baked line-caught Eden NSW pink snapper with spinach, roasted peppers, capers and olive salsa 42  
Arrosto di maiale - slow-cooked rolled pork belly with braised red cabbage, fennel and salsa verde 40  
Quaglia arrostito - prosciutto-wrapped quail stuffed with pork sausage meat, pine nuts and sultanas with parsnip purée, spinach and vincotto 39  
Bistecca di manzo - chargrilled pasture-fed pure angus 350g rib eye with Swiss mushrooms, silverbeet and salsa d'erbe 48

## *Contorni*

- Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 13  
Insalata di finocchio - Florence fennel, radicchio, rocket, orange, lemon, olive oil and pecorino 14  
Insalata di radicchio - radicchio, pear, walnut, gorgonzola dolce D.O.P, walnut, balsamic and rocket 15



**LITTLE BLACK PIG & SONS**  
**PRIVATE FUNCTIONS**

**Private Lunch:**

*Wednesday – Sunday,*  
Minimum 25 guests

**Private Dinner:**

*Wednesday*  
Minimum 25 guests

*Thursday*  
Minimum 35 guests

*Friday & Saturday*  
Minimum 44 guests

**Chef-Selected Sharing Menu 95pp**

4-courses:

- 3 types of antipasti, shared
- 2 types of pasta, shared
- 3 types of mains, shared
- 2 types of sides, shared
- desserts, shared

**Chef-Selected Seafood Sharing Menu 165pp**

\$40 per child, 5-12yo (N/A Friday & Saturday nights)  
\$20 per toddler, 0-4yo (N/A Friday & Saturday nights)