



LITTLE BLACK PIG & SONS

À la carte menu | 12th – 23rd October 2022

5-course Tasting Menu 99pp | Matching Wines 65pp

Cicchetti

- Ostrica con mela - Smoky Bay SA oyster with pickled apple and avruga caviar 6 ea
Tortino con ricotta - mini tartlets with green peas, ricotta, mint, asparagus and shaved bottarga 16
Pizzelle con cozze - Savoury pizzelle with aioli, olives, pickled mussels and fried capers 16

Antipasti

- Carpaccio di pesce - thinly sliced citrus-cured hiramasa kingfish with rockmelon, green chili, lemon, fried capers and bottarga 27
- Fiori di zucchini farciti - zucchini blossoms stuffed with ricotta, mozzarella, basil and mint with garlic aioli 26
- Vitello tonnato - thinly sliced poached veal with tuna sauce, capers, navel orange, rocket, Pecorino Romano, and new season olive oil 26
- Burrata con peperoni e pancetta - That's Amore burrata with wood-roasted peppers, garlic, thinly sliced free-range pancetta and homemade Piadina 25
- Capesante in padella - pan-seared Abrolhos Islands scallops with pickled rhubarb, blood orange, lemon, and Yarra Valley bloody Shiraz caviar 27

Primi

- Pappardelle con ragù di agnello - Mt. Leura lamb ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, rosemary, pinot grigio, sugo, and Parmigiano Reggiano 37
- Ravioli fatti a mano - handmade ravioli filled with spinach, Koo Wee Rup asparagus, leek, buffalo ricotta and nutmeg with burnt butter and sage 37
- Agnolotti del plin - handmade agnolotti filled with veal, porcini, oregano, sage, burnt butter, and Parmigiano Reggiano 38
- Spaghetti con vongole e Granchio - hand-cut squid ink spaghetti with blue swimmer crab meat, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic, and bottarga 39
- Risotto con piselli e gamberi - Carnaroli rice cooked with saffron, spring peas, Mooloolaba prawns, oregano, chicken stock, and That's Amore Stracciatella 39

Secondi

- Pesce al forno - oven-baked Portland blue eye with spinach, capers, cherry tomatoes and lemon 44
- Arrosto di maiale - slow-cooked rolled pork belly with chickpea inzimino and salsa verde 43
- Quaglia arrostito - prosciutto-wrapped quail stuffed with pork sausage meat, pine nuts and sultanas with spinach and vincotto 39
- Bistecca di manzo - chargrilled pasture-fed black Angus 350gm rib eye with Swiss mushrooms, silverbeet, and burnt truffle butter 55

Contorni

- Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 16
- Insalata di radicchio - radicchio, walnuts, pear, olive oil, rocket, and Parmigiano Reggiano 16
- Broccolini in padella - pan-fried broccolini with chili, parsley, garlic and anchovies 16



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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

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