



## LITTLE BLACK PIG & SONS

23<sup>rd</sup> February 2022

### À la carte menu

*Something more?*

5-course Tasting Menu 99pp

Seafood Tasting Menu 165pp

Matching Wines 65pp | Truffles / Lobster MP

#### *Cicchetti*

Ostrica con mela – Blackmans Bay Tas oyster with pickled apple and avruga caviar 6 ea

House marinated Mt. Zero olives 8

Bianchetti fritti – deep-fried whitebait with aioli and paprika 9

#### *Antipasti*

Gamberi alla griglia – chargrilled Moreton Bay tiger prawns with lemon, olive oil, roasted pepper salsa and bottarga 28

Mozzarella di bufala – That's Amore buffalo mozzarella with new season heirloom tomatoes, toasted pangrattato, basil and fig leaf oil 26

Carpaccio di manzo – thinly sliced black angus beef carpaccio with burnt truffled butter, aioli, 36-months aged Parmigiano Reggiano, croutons, lemon and rocket 25

Raviolone al tuorlo di uovo, ricotta e tartufo – raviolone filled with free-range egg yolk, buffalo ricotta and last season's preserved truffles with burnt butter, sage and Parmigiano Reggiano 25

#### *Primi*

Pappardelle con ragù di maiale – St. Bernard's pork cheek ragù slow-cooked with carrot, garlic, oregano, rosemary, fennel, soave and sugo with pecorino sardo 25/36

Ravioli fatti a mano – handmade ravioli filled with artichoke, spinach, leek, buffalo ricotta, mint and nutmeg with burnt butter and sage 25/36



Spaghetti con vongole e gamberi – hand-cut squid ink spaghetti with Mooloolaba prawns, cherry tomato, Cloudy Bay clams, anchovies, chili, garlic, bottarga 37

Cappelletti di anatra – handmade cappelletti filled with Milla's duck, porcini mushrooms and oregano with burnt butter, sage and Parmigiano Reggiano 37

Risotto con speck e radicchio – carnaroli rice cooked with speck, onion, radicchio, pear, garlic, chicken stock, gorgonzola dolce D.O.P and 15-years aged balsamic 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 cicoria, cannellini beans and salsa verde 40

Brasato di agnello – Mt. Leura lamb shoulder slow-cooked with juniper berries, cloves, oregano, carrot, garlic, rosemary and sugo with cavolo, gremolata and potato 39

Bistecca di manzo – chargrilled pasture-fed pure angus 350g rib eye with swiss mushrooms, silverbeet and salsa d'erbe 55

#### *Contorni*

Patata arrostita – roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 13

Insalata di radicchio – radicchio, apple, walnut, gorgonzola dolce D.O.P, balsamic and rocket 15

Caponata alla siciliana – eggplant, raisins, pine nuts, capers, olives, sugo and basil 16

LUNCH

DINNER

Thursday – Sunday

Wednesday – Saturday

12 – 3pm

6 – 10pm

[www.littleblackpigandsons.com.au](http://www.littleblackpigandsons.com.au)