



## LITTLE BLACK PIG & SONS

28<sup>th</sup> February – 10<sup>th</sup> March 2024

*Let us take you on a journey...*

**5-course Tasting Menu 125pp**  
**with Matching Wines 190pp**

### *Cicchetti*

Ostrica con mela – Boomer Bay TAS oysters,  
cucumber, granny smith, avruga caviar  
OR

Tortino con ricotta – mini tartlet with green peas,  
asparagus, ricotta, mint, black garlic  
OR

Acciughe e pane – Olasagasti anchovies, eggs,  
caramelised fennel purée, grilled bread

*NV La Riva dei Frati Prosecco, Treviso Italy*

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### *Antipasti*

Carne cruda di manzo – finely chopped pasture-fed  
Habbies Howe beef, shallots, chives, aioli, truffle  
butter, Parmigiano Reggiano on carta di musica  
*2021 Ox Hardy Chardonnay, Adelaide Hills SA*  
OR

Mozzarella di bufala – new season Heirloom tomatoes,  
That's Amore buffalo mozzarella, green olives,  
toasted pangrattato. black garlic, olive oil  
*2023 Passing Clouds Riesling, Bendigo Victoria*  
OR

Sardine alla griglia – chargrilled Port Lincoln sardines,  
pine nuts, raisins, fennel, rocket, orange, lemon  
*2022 Tenuta Ulisse Pecorino, Abruzzo Italy*  
OR

Mais con granchio – poached Shark Bay WA  
blue swimmer crab meat, creamed corn, saffron,  
tarragon, pickled kohlrabi, dill oil \$4  
*2022 Tiefenbrunner Pinot Grigio Alto, Adige Italy*

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### *Primi*

Cavatelli con ragù di maiale – wild boar ragù  
slow-cooked, rosemary, carrot, garlic,  
chardonnay, sugo, Parmigiano Reggiano  
*2020 Poggio Chianti Classico DOCG, Tuscany Italy*  
OR

Ravioli fatti a mano – handmade ravioli, cicoria,  
leek, buffalo ricotta, nutmeg, burnt butter, sage  
*2021 Lerida Estate Pinot Noir, Canberra*  
OR

Agnolotti del plin – handmade agnolotti, lamb,  
porcini, Parmigiano Reggiano, burnt butter, sage  
*2020 Poggio Chianti Classico DOCG, Tuscany Italy*  
OR

Spaghetti con vongole e gamberi – hand-cut squid ink  
spaghetti, Cloudy Bay clams, Mooloolaba prawns,  
cherry tomato, anchovies, chili, garlic, bottarga \$9  
*2020 Poggio Chianti Classico DOCG, Tuscany Italy*

*Gluten-free bread \$2 per serve*



### *Secondi*

Pesce al forno – oven-baked Riverina Murray cod,  
spinach, cherry tomatoes, capers, olive salsa  
*2020 Moscone Nebbiolo d'Alba, Piedmont Italy*

*OR*

Arrosto di maiale – slow-cooked rolled pork belly,  
lentil ragù, salsa verde

*2021 Tenuta Ulisse Montepulciano d'Abuzzo, Italy*

*OR*

Quaglia arrostito – prosciutto-wrapped quail stuffed  
with pork sausage meat, pine nuts, sultanas  
with spinach, vincotto

*2020 Moscone Nebbiolo d'Alba, Piedmont Italy*

*OR*

Bistecca di manzo – chargrilled pasture-fed  
black angus 350gm rib eye, Swiss mushrooms,  
silverbeet, burnt truffle butter \$14

*2021 Tenuta Ulisse Montepulciano d'Abuzzo, Italy*

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### *Contorni*

Patata arrostita – roast potatoes, red peppers,  
rosemary, garlic, bay leaf, olive oil \$16

Insalata di radicchio – radicchio, apple, walnuts,  
lemon, olive oil, rocket, Parmigiano \$16

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### *Dolci*

Tiramisu della Nonna – traditional, decadent and  
creamy, flavours of chocolate and coffee mixed with a  
cocktail of sweet liquors, layered with ladyfingers

*Contains hazelnut liqueur*

*OR*

Panna cotta dei sogni – 'wobbly' panna cotta flavoured  
with vanilla beans and Grappa, served with citrus  
infused baked rhubarb

*OR*

Torta al cioccolato – flourless chocolate cake made  
with 70% cocoa chocolate, texture of chocolate  
mousse, served with crème fraîche

*OR*

Crostata di limone – traditional lemon tart, not sweet.  
A burst of citrus served with crème fraîche

*OR*

Affogato – homemade vanilla ice-cream served with  
coffee

*2022 Alasia Moscato d'Asti, Piedmont Italy*

Frangelico \$12

Espresso Martini \$22

LUNCH

Thursday – Sunday

12 – 3pm

DINNER

Wednesday – Saturday

6 – 10pm

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