

SUNDAY MENU

HANMER SPRINGS HOTEL

FLATBREAD

BURRATA PIADINA (EMILIA-ROMAGNA) \$29.0
traditional regional flatbread, grilled and topped with herbs, extra virgin olive oil, chilli & puffed capers. finished off with fresh italian burrata cheese & our own dry-cured charcuterie. vegetarian option available

PIZZA

our pizzas are designed to be a meal for one or an entrée for two

MARINARA V (CAMPANIA) \$14
the original pizza of naples, where italian pizza was invented. alongside the margherita, this is one of very few kinds of pizza permitted in traditional neapolitan pizzerias. topped simply with napoletana, garlic, extra virgin olive oil & oregano

DON VITO (SICILIA) \$19
capers, olives, anchovies, mozzarella, oregano, napoletana & the chef's own chilli infused extra virgin olive oil. classic sicilian flavours, an offer you can't refuse. vegetarian option available

MARGHERITA V (CAMPANIA) \$20
a tribute to queen margherita and the unification of italy with the colours of green, white & red. we use fresh bocconcini cheese, parmigiano, fresh basil, marlborough sea salt, napoletana & extra virgin olive oil

SALSICCIA (EMILIA-ROMAGNA) \$22
this is the region our chef comes from, renowned for its comfort food. we make our own emilian-style pork and fennel sausage which tops this pizza with napoletana, mozzarella, oregano and our own manuka smoked bacon

VALTELLINA (LOMBARDIA) \$24
valtellina is a mountainous region in the far north of italy famous for their air-dried meats and cheeses. we top the pizza with our own cured angus beef bresaola, napoletana, wild italian rucola, mozzarella & fresh parmigiano shavings

CAPRICCIOSA (LAZIO) \$25
a traditional Roman pizza with a 'capricious' topping of manuka smoked sirloin ham, portabello mushrooms, kalamata olives and grilled capsicum on a base of napoletana, oregano & mozzarella. vegetarian option available

PESCATORE (VENETO) \$27
translates to 'fisherman', whom we pay tribute to with a selection of fresh seafood, capers, anchovies, olives, napoletana, oregano and extra virgin olive oil

please note: we do not do half and half pizza or ingredient substitutions; additional toppings will incur an extra charge. please check with your server

PASTA

OUR HANDMADE PASTAS CHANGE EACH WEEK, ASK YOUR SERVER FOR THIS WEEKS SPECIALS!

our pastas are all handmade in-house by our chef with fresh ingredients with prices starting at \$25 including a glass of wine or beer and a freshly baked bread.

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DOLCI (DESSERT)

SORBETTO DI LIMONE (SICILIA) historically lemon sorbet was made by mixing the snow of mt etna with lemon juice; a testament to the lengths taken to produce delicacies. we serve ours with seasonal fruits and a splash of limoncello	\$15
TIRAMISU (VENETO) a classic dessert of espresso, amaretto, savoiardi & mascarpone	\$15
GELATO SELECTION (CAMPANIA) our selection of house-made gelati, inspired by the artisans of naples	\$15
AFFOGATO (CAMPANIA) vanilla icecream with a hot espresso with a liquor of your choice	\$10 \$18
PANNACOTTA AL MIELE (PIEMONTE) gently set cream with vanilla bean & locally sourced wild honey. served with an almond & orange tuile and berries	\$15
FORMAGGI (ITALY) a selection of traditional italian cheeses served with quince paste, spiced nuts, handmade crackers and fruit	
one cheese	\$12
two cheeses	\$19
three cheeses	\$25