

HANMER SPRINGS

HOTEL

TO SHARE (SERVES 2)

CICCHETTI BOARD (VENICE, VENETO)
a traditional 'tapas-style' board of venetian fare: pane con pancetta & pomodoro, fish mousse on polenta, marinated olives, marinated mussel in shell, eggplant & capsicum involtini, folpetti.

\$40.0

FARINATA E FOCACCIA (GENOA, LIGURIA)
two kinds of ligurian breads: crusty olive oil focaccia and a chickpea flatbread with rosemary. served with basil pesto & infused olive oils.

\$19.0

FRITTO MISTO BASKET (NAPLES, CAMPANIA)
a very popular street food of fried fresh seafood with lemon. often shared between couples along the seafront.

\$26.0

PRIMI PIATTI (ENTREES)

TORTELLINI DI VALEGGIO (VERONA, VENETO)
despite originating from the province of verona, the story associated with this dish pre-dates romeo & juliet by several centuries. two lovers from different worlds flee their pursuers, leaving behind only a single knotted silk handkerchief: a symbol of their eternal love. known as the 'nodo d'amore', this is represented by delicate knotted tortellini filled with slow braised meat and served with either brodo (italian consommé) or sage butter.

\$17.0

RISOTTO DI MARE (VENICE, VENETO)
a selection of seafood cooked into delicate arborio rice with lemon, garlic, white wine & parsley.

\$17.0

INSALATA ALLA CAPRESE (CAPRI, CAMPANIA)
our version of this summer salad with fresh burrata cheese, heirloom tomatoes, extra virgin olive oil & basil from the chef's personal garden.

\$19.0

POLPO ALLA GRIGLIA (PALERMO, SICILY)
south island nz octopus, slow cooked and then barbequed. dressed with herbs, lemon and olive oil and served with a sicilian-style artichoke caponata.

\$23.0

PASTA CARBONARA (ROME, LAZIO)
a classic roman dish made with guanciale dry-cured by our chef, black pepper, pecorino romano & egg yolk.

\$15.0

SECONDI PIATTI (MAINS)

all mains served with seasonal vegetables & roasted potatoes

POLLO ALLA LUCIA (MAMMA, EMILIA ROMAGNA)
lucia is my mother, and this was my all-time favourite dish growing up. it is on this menu because throughout the years if I wanted to impress a lady, I would cook this dish... which i think is very romantic. the dish is chicken breast glazed in a creamy mascarpone, parsley & paprika velouté.

\$33.0

PESCE ALL'ACQUA PAZZA (NAPLES, CAMPANIA)
pan-fried market fish with garlic crostini and an 'acqua pazza' of cherry tomatoes, wine, fennel, olives and a hint of chilli.

\$MP

BISTECCA FIORENTINA (FLORENCE, TUSCANY)
500g prime t-bone beef steak, grilled with marlborough sea salt & extra virgin olive oil.

\$44.0

SALTIMBOCCA ALLA ROMANA (ROME, LAZIO)
Tender free-range pork fillet pan-fried with sage leaves and our own dry-cured pancetta and served with a white wine glaze.

\$33.0

MELANZANE ALLA PARMIGIANA (PALERMO, SICILY)
a comforting oven-baked vegetarian dish of layered eggplant, mozzarella, tomato, basil & parmesan.

\$29.0

VALENTINES DESSERT MENU

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DOLCI (DESSERTS)

<p>SORBETTO DI LIMONE (ETNA, SICILY) 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 summer fruits and a splash of sparkling moscato wine.</p>	\$15.0
<p>TIRAMISU (VENICE, VENETO) a classic dessert of espresso, amaretto, savoiardi & mascarpone.</p>	\$15.0
<p>GELATO SELECTION (NAPLES, CAMPANIA) our selection of house-made gelati, inspired by the artisans of naples. an 'affogato' of vanilla icecream with hot espresso poured over can also be made on request.</p>	\$15.0
<p>PANNACOTTA AL MIELE (IVREA, PIEMONTE) gently set cream with vanilla bean & wild honey. served with amaretti crumb and summer berries.</p>	\$15.0
<p>FORMAGGI (ITALY) a selection of traditional italian cheeses served with quince paste,</p>	\$32.0