

## Gnocchi

All of our gnocchi are made with gluten free flour, making them lighter and easier to digest but please keep in mind that we are a pizzeria and use traditional gluten flours in our kitchen and contamination may occur!

<b>Agnello</b> slow cooked lamb, tomato sauce, Taggiasche olives, wild mushrooms	22.5
<b>Sorrentina</b> tomato sauce, buffalo mozzarella, basil	20.5
<b>Ragú</b> minced beef and pork with tomato and herb sauce	19
<b>Al pomodoro</b> tomato and basil sauce	16
<b>Trevigiana</b> Gorgonzola cheese, radicchio, vin cotto	22.5
<b>Allo Scoglio</b> cherry tomato sauce, mussels, calamari, prawns, garlic oil	26

## Pasta

Our pasta is proudly directly imported from Italy.

<b>Legu Fusilli Alle Fave</b> broadbean puree, oyster mushrooms, salty ricotta, organic shallots	20
<b>Legu Penne al Pesto di Menta</b> pesto, mint broccolini, walnut, Parmigiano Reggiano	20
<b>Legu Gigli Crudaiola</b> fresh beef tomato, oregano organic olive oil, fresh basil, hawaiian black salt	20
<b>Stradelle Aragosta</b> 250g of lobster, prawns, pomodorini di collina, avruga Caviar	35
<b>Maccheri alla Matriciana</b> tomato sauce, guanciale, pecorino romano cheese	22
<b>Lasagna</b> tomato sauce, ragu, besciamella, parmesan	22
<b>Special of the day</b> Ask the waiter	23

## Pizza

Our head chef and pizza makers have carefully selected the ingredients that top our pizzas. They are balanced in flavour and quantity so we would prefer you didn't make changes to your chosen pizza, unless of course it's absolutely necessary. Grazie!

<b>Regina di Savoia dal 1889</b> tomato sauce, 125g of buffalo mozzarella, basil	25
<b>Tricolore</b> Stracchino cheese, rocket, cherry tomato	24
<b>Tonno rosso</b> air freighted buffalo mozzarella, marinated fresh red tuna, organic red onion, bottarga, organic strawberry	28
<b>Porchetta</b> DOP Taleggio cheese, home made porchetta, witlof salad	27.5
<b>La Norma</b> cherry tomato sauce, fried eggplant, basil, onion, burrata, salty ricotta	26.5
<b>Marinara - The world's oldest Pizza</b> cherry tomato sauce, Calabrian oregano, organic garlic	15
<b>Margherita</b> tomato sauce, mozzarella fiordilatte, fresh basil	16
<b>Di Parma</b> tomato sauce, mozzarella fiordilatte, prosciutto di Parma, air freighted buffalo mozzarella rocket, Parmigiano	24
<b>Gamberi</b> buffalo mozzarella, prawns, zucchini	27.5
<b>Vaie</b> tomato sauce, mozzarella, wild mushroom, pecorino sardo	23
<b>Capricciosa</b> tomato sauce, mozzarella fiordilatte, ham, wild mushroom, artichokes, olives	22.5
<b>Tropea</b> tomato sauce, mozzarella, homemade nduja, hot salami, olives	23
<b>Caserta</b> smoked mozzarella, homemade sausage, cime di rape, chilli	24
<b>Napoletana</b> tomato sauce, mozzarella, anchovies, olives, oregano	22

## Focacce

Our home made daily baked "Pizza Bread" served with mixed salad

<b>Locale</b> mortadella, auricchio cheese	15
<b>Di Stagione</b> Seasonal Veggies and goat cheese	15
<b>Ariccia</b> Homemade porchetta, taleggio cheese	15
<b>Di Borgo</b> Salame Di Borgo, pecorino toscano cheese	15
<b>La Mucca</b> Wagyu Bresaola, Rocket, parmesan cheese	15
<b>Emiliana</b> prosciutto di Parma, air freighted Buffalo mozzarella	15

## Formaggi

Our cheeses are served with confiture and/or honey

<b>Pecorino Romano</b> firm cheese from Lazio made from sheep's milk	12.5
<b>Toma Delle Alpi</b> ewe and goat cheese	12.5
<b>Montasio cheese</b> mountain cheese made from cow's milk	12.5
<b>Bufala</b> air freighted buffalo mozzarella 125g	12.5
<b>Gorgonzola</b> blue cheese	12.5
<b>Fotnina Italiana</b> cow milk alpine cheese	12.5
<b>Taleggio</b> semisoft, washed-rind, smear-ripened cheese	12.5
<b>Pecorino Toscano</b> firm-textured ewe's milk cheese produced in Tuscany	12.5
<b>Fiore Sardo</b> firm cheese sheep milk cheese from Sardinia	12.5
<b>Provolone Piccante</b> Aged pasta filata cheese originating near Vesuvius Vulcan	12.5
<b>Secret of the Forest</b> matured hard cheese boy buffalo milk mixed with black winter truffle	12.5

## Dolci

<b>Panna Cotta</b> Ask your waiter	12
<b>Gnocco alla nutella</b> with vanilla icecream	12
<b>Tiramisú</b>	12
<b>Gelato</b> selection of gelato	11
<b>Sorbetto</b> home made organic lemon granita	9
<b>Cremosito</b> coffee cream	5



If you want to eat a real pizza, make sure the dough has been leavened for at least 48 hours! For us, 48 hours is the minimum time required for the dough to rise. A dough that has been leavened for 48h with natural yeast will make your pizza light, fragrant and aromatic... just like in Italy.

Natural yeast has been used for generations in Italy. In fact, back in the day, only one person in the village would have natural yeast and they would use it to barter goods with. Bread was made once a week, and in some villages, just once a month, so natural yeast had to be bartered or families would go without their bread... a sacrilegious thought to any food-respecting Italian! At 48h, we want to respect and maintain these traditions and introduce you to true Italian flavours, remastered for today's refined palates. Buon Appetito!

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# 48h

## Pizza e Gnocchi Bar



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## LUNCH MENU

### Antipasti

- Tris di Formaggi** selection of 3 cheeses accompanied with jam and jelly 25
- Rotolo** mozzarella sheet, white anchovies, 48h marinated salmon, air freighted buffalo mozzarella 18
- Antipasto 48h** selection of Italian appetisers 25
- Salumi Misti** selection of cured meat 25
- Prosciutto & Bufala** prosciutto di Parma, air freighted buffalo mozzarella 22
- Wagyu Bresaola Carpaccio** cured beef, rocket, shaved parmigiano, iced celery 25
- Home made Porchetta** with Montasio cheese and fruit mustard (served warm) 22
- Prosciutto di Parma** 12
- Olive** ask your waiter 8
- New** **Pesce Azzurro** white anchovies, anchovies served with butter 12

### Insalate

- Cefalú** lettuce, medley tomatoes, Italian tuna, ricotta 18
- Rucola** rocket, green apple, pecorino romano, Barrel Apple Vinegar, hazelnuts 17
- Montanara** radicchio, rocket, goats cheese, raspberry vinegar 16
- Insalata Caprese** air freighted fresh buffalo mozzarella with tomato and pink Himalayan salt 18
- Mista** lettuce, rocket, witlof 9
- New** **Meditearanea** octopus, potato, kalamata dives, celery 18