

Antipasti

- Tartara di Tonno Rosso** 120g red tuna, broadbean puree, baby peas, yoghurt, capers 25
- Rotolo** mozzarella sheet, white anchovies, 48h marinated salmon, air freighted buffalo mozzarella 18
- Fratelli d'Italia** our homemade crusty bread topped with buffalo mozzarella, heirloom tomatoes, tuna, fresh basil, organic Calabrian oregano and Extra Virgin olive oil 22
- Antipasto 48h** selection of Italian appetisers 25
- Mare Nostrum** rustic Mediterranean cheeses melted with wild herbs 22
- Salumi Misti** selection of cured meat 25
- Prosciutto & Bufala** prosciutto di Parma, air freighted buffalo mozzarella 22
- Carpaccio di Bresaola** cured beef, rocket, shaved parmigiano, iced celery 22
- Home made Porchetta** with Montasio cheese and fruit mustard (served warm) 22
- Bufala** air freighted buffalo mozzarella 125g 12
- Prosciutto di Parma** 12
- Olive** ask your waiter 8

Il nostro Pane

- Focaccia** with rosemary and Sicilian rock, salt straight from the oven 7.5
- Cestino di Vimini** selection of breads and other baked goods with butter 8.9

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 di Pollo** chicken, carrot, celery, mache salad, homemade mayonnaise 18
- Insalata Caprese** air freighted fresh buffalo mozzarella with tomato and pink Himalayan salt 18
- Mista** lettuce, rocket, witlof 9

Formaggi

- Pecorino** firm cheese from Lazio made from sheep's milk served with prickly pear paste 12.5
- Toma Delle Alpi** ewe and goat cheese served with organic manuka honey 12.5
- Montasio cheese** mountain cheese made from cow's milk served with fruit mustard 12.5
- Tris di Formaggi** selection of 3 cheeses accompanied with jam and jelly 25
- Gorgonzola** Blue cheese accompanied with home made confiture 12.5
- 24 Months Parmigiano** Reggiano hard cheese from Parma accompanied with truffle honey 12.5

Gnoccheria

25 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!

18

22

Di Patate

Potato, gluten free flour

- Alle Fave** broadbean puree, oyster mushrooms, salty ricotta, organic shallots 23
- Agnello** slow cooked lamb, tomato sauce, Taggiasche olives, wild mushrooms 22.5
- Sorrentina** tomato sauce, buffalo mozzarella, basil 20.5
- Ragú** minced beef and pork with tomato and herb sauce 19
- Al pomodoro** tomato and basil sauce 16

Carbone Vegetale

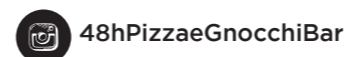
Potato, activated charcoal, gluten free flour

- Burro Chiarificato** clarified butter, sage, Parmigiano 19
- Trevigiana** Gorgonzola cheese, radicchio, vin cotto 22.5
- Pesto di Menta** pesto, mint organic broccolini, walnut, Parmigiano 22.5
- Parmigiano** sicilian cherry tomatoes sauce, parmesan raschiatura peeled datterini, served in a wheel of parmigiano (minimum 4 people) 24.5pp

Gamberi

Potato, prawns, gluten free flour, spices, garlic

- Ai Crostacei** tomato sauce, mixed crustaceans, parsley 24.5
- Capesante** scallops, crab meat, chickpeas, Avruga Caviar 24.5
- Aragosta** 250g of lobster, prawns, pomodorini di collina, avruga Caviar 37.5
- Allo Scoglio** cherry tomato sauce, mussels, calamari, prawns, garlic oil 26
- Gnocchi Special** gnocchi of the day - ask your waiter



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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Pizza Gourmet

strictly no changes

- Regina di Savoia dal 1889** tomato sauce, 125g of buffalo mozzarella, basil 25
- 48h** 48h's marinated salmon, organic red onion, Taggiasche olives, Avruga caviar, goats cheese, garlic infused oil 26
- Organica** tomato sauce, mixed organic vegetables, air freighted buffalo mozzarella 27.5
- Tonno rosso** air freighted buffalo mozzarella, marinated fresh red tuna, organic red onion, bottarga, organic strawberry 28
- Porchetta** DOP Taleggio cheese, home made porchetta, witlof salad 27.5
- La Norma** cherry tomato sauce, fried eggplant, basil, onion, burrata, salty ricotta 26.5

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!

- Marinara - The world's oldest Pizza** cherry tomato sauce, Calabrian oregano, organic garlic 15
- Margherita** tomato sauce, mozzarella fiordilatte, fresh basil 16
- Di Parma** tomato sauce, mozzarella fiordilatte, prosciutto di Parma, air freighted buffalo mozzarella, rocket, Parmigiano (36 months) 24
- Bressanone** organic apple, Gorgonzola cheese, speck, rosemary 23
- Vaie** tomato sauce, mozzarella, wild mushroom, pecorino sardo 23
- Capricciosa** tomato sauce, mozzarella fiordilatte, ham, wild mushroom, artichokes, olives 22.5
- Varese** buffalo mozzarella, asparagus, bresaola and goats cheese 23
- Ai Frutti di Mare** Sicilian cherry tomato sauce, prawns, calamari and mussels 25.5
- Bronte** homemade pesto, scampi, air freighted buffalo mozzarella, mint, pistacchio 24.9
- Tropea** tomato sauce, mozzarella, homemade nduja, hot salami, olives 23
- Genova** mozzarella, potato, Taggiasche olives, homemade pesto, pecorino sardo 22
- Caserta** smoked mozzarella, homemade sausage, organic broadbeans, chilli 23
- Calzone** "Folded Pizza" ham, mushroom, tomato sauce, parmigiano, basil, and buffalo mozzarella 23.5
- Napoletana** tomato sauce, mozzarella, anchovies, olives, oregano 22
- Mameli** stracchino, rocket, shaved parmigiano 24
- Speciale** pizza of the day - ask your waiter

Dolci

- Zuppa Inglese** sponge cake, Alchermes liquor, vanilla and chocolate custard 12
- Panna Cotta** ask your waiter 12
- Gnocco alla nutella** with vanilla icecream 12
- Tiramisú** 12
- Bambino** selection of gelato 11
- 48h gelato** made from organic or vegan imported italian wines 11
- Sorbetto** home made organic lemon granita 9
- Cheesecake** ask your waiter 12
- Digestivi** Limoncello, Mangocello, Nutellino, Amalia, Grappa, Amara, Averna 10

