

Gnoccheria

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!

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
Pesto di Menta pesto, mint organic broccolini, walnut, Parmigiano	22.5
Alla Bava fontina cheese melted with Evien wine and nutmeg	23

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

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, wagyu 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
Sudtirolo fontina cheese, Wild Mushroom, speck italiano, airfreighted buffalo mozzarella	27

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

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
Fotnina Italiana cow milk alpine cheese served with raw organic honey	12.5



48hrestaurant



48hPizzeGnocchiBar

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!

SHARE YOUR EXPERIENCE WITH US #48HPITZAEAGNOCCHIBAR

48h

Pizza e Gnocchi Bar



48hrestaurant



48hPizzaeGnocchiBar



48h.com.au



9824 2573

#48hPizzaeGnocchiBar

Antipasti

Neu 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
Neu Wagyu Bresaola Carpaccio	cured beef, rocket, shaved parmigiano, iced celery	25
Neu Home made Porchetta	with Montasio cheese and fruit mustard (served warm)	22
Neu Speck Italiano	smoked prosciutto, fontina italiana cheese	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

Neu Cefalu'	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 bufalo mozzarella with tomato and pink Himalayan salt	18
Mista	lettuce, rocket, witlof	9