



48h Elsternwick
9089 0422



48h SouthYarra
9824 2573

48h

Pizza e Gnocchi Bar



@48hPizaeGnocchiBarElsternwick

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48h.com.au

Why 48h?

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 the true Italian flavours, remastered for today's refined palates.

Buon Appetito!

KIDS MENU AVAILABLE

FUNCTIONS AND CATERING AVAILABLE. ASK OUR STAFF

Antipasti

Antipasto 48h selection of Italian appetisers	25
Salumi Misti selection of cured meat	25
Prosciutto e Bufala prosciutto di Parma, air freighted buffalo mozzarella fresh from Italy	23
Wagyu Bresaola Carpaccio cured beef, rocket, shaved Grana padano, iced celery	25
Home-made Porchetta with Montasio cheese and fruit mustard (served warm)	22
Bufala air freighted buffalo mozzarella fresh from Italy, 125g	13
Prosciutto di Parma 120g	12
Olives please ask your waiter	8 ve
new Mortadella e Diavoleto cured pork and melted smoked mozzarella with a single chilli stuffed olive at its centre, 80g	19
new Polenta Croccante polenta chips with melted asiago cheese, crunchy sage	12 vg
new Acciughe al Verde sicilian anchovies with Piedmont salsa verde	12
new Burrata alla Elena fresh cow's milk cheese, bottarga, raw zucchini concasse, served with bread	22
new Formaggi selection of cheeses, see cheese menu	12.5
new Tre Formaggi selection of 3 cheeses 250g, see cheese menu	25

Vegan cheeses available, see cheese menu

Mare Nostrum

Rustic Mediterranean cheeses melted with wild herbs and served with freshly baked bread. Gluten free option +4

Classico from 2015	24
new Boscaiolo infused with porcini mushrooms	25
new Alpino with egg	24
new Vegano vegan cheese	24 ve

Il Nostro Pane

Gluten free option +4

Focaccia with rosemary and Sicilian rock salt, straight from the oven	9 ve
Cestino di Vimini selection of breads and other baked goods with butter	9 vg
Garlic bread	10 ve
Mozzarella bread	12
new Onion bread	10 ve
new Anchovies bread	11
new Ricotta bread with black pepper	11 vg

#48hPizaeGnocchiBar

CARD PAYMENTS INCUR 1.49% FEE



Our potato 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!

I Nostri Gnocchi

Potato, gluten free flour

Alle Fave broadbean puree, oyster mushrooms, salty ricotta, organic shallots	23	<div>vg</div>
Agnello slow cooked lamb, tomato sauce, Kalamata olives, wild mushrooms	23.5	
Sorrentina tomato sauce, air freighted buffalo mozzarella, basil	21.5	<div>vg</div>
Ragú minced beef and pork with tomato and herb sauce	20	
Al Pomodoro tomato and basil sauce	18	<div>ve</div>
Ai Crostacei tomato sauce, mixed crustaceans, parsley	27.5	
<div>new</div> Al Tartufo porcini mushrooms, home-made sausage, Asiago cheese, truffle paste	28.5	

Gnocchi con Carbone Vegetale

Potato, activated charcoal, gluten free flour

Burro Chiarificato clarified butter, sage, Parmigiano	19	<div>vg</div>
Trevigiana Gorgonzola, radicchio, vin cotto	23.5	<div>vg</div>
Al Pesto basil pesto, mint leaves, organic broccolini, walnut, Grana Padano	23.5	<div>vg</div>
<div>new</div> Pecorino sicilian cherry tomato sauce, Pecorino raschiatura, peeled datterini, served in a wheel of Pecorino sardo	27.5pp	<div>vg</div>

Gnocchi Ricotta e 3 Cereali

Ricotta gnocchi, buckwheat, spelt and Senatore Cappelli durum wheat flour

<div>new</div> Acciughe oven baked gnocchi with cherry tomatoes smoked mozzarella, black garlic, anchovies, butter, topped with breadcrumbs	25	
<div>new</div> Primavera scallops, zuchine, saffron, garlic, shallots, Avruga caviar	28	
<div>new</div> Guanciaie chicory pesto, almonds, crunchy guanciaie cured meat	26.5	
<div>new</div> Spilinga tomato, spicy home-made n'duja, ricotta, basil	26	

Pizze Gourmet

Strictly no changes.

Regina di Savoia dal 1889 tomato sauce, 125g of air freighted buffalo mozzarella, basil	26	<div>vg</div>
48h 48h's marinated salmon, organic red onion, goats cheese, unpitted Taggiasche olives, Avruga caviar, garlic infused oil	26	
Organica tomato sauce, mixed organic vegetables, air freighted buffalo mozzarella calabrian oregano	27.5	<div>vg</div>
<div>new</div> N'Duja asiago, gorgonzola, ricotta, mozzarella, home-made nduja	27	
Porchetta DOP Taleggio cheese, home-made porchetta radicchio	27.5	
<div>new</div> Mare e Monti n'duja, scallops, yellow capsicum, mozzarella, edible flowers	27	
La Norma tomato suace, fried eggplant, basil, onion, burrata, salty ricotta	26.5	<div>vg</div>

Pizze

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

Marinara - The world's oldest Pizza tomato sauce, Calabrian oregano, organic garlic	16	<div>ve</div>
Margherita tomato sauce, mozzarella fiordilatte, fresh basil	18	<div>vg</div>
Di Parma tomato sauce, mozzarella fiordilatte, prosciutto di Parma, air freighted buffalo mozzarella, rocket, Grana Padano	25	
Bressanone organic apple, Gorgonzola cheese, prosciutto di parma, rosemary	24	
<div>new</div> Vaie on the beach wild mushrooms, mozzarella, Pecorino Romano, garlic, truffle oil	24	<div>vg</div>
Capricciosa tomato sauce, mozzarella fiordilatte, ham, champignon mushrooms, artichokes, oilves	23	
Varese air freighted buffalo mozzarella, asparagus, wagyu bresaola, goats cheese	25	
Gamberi air freighted buffalo mozzarella, prawns, zucchini	26.5	
Tropea tomato sauce, mozzarella, home-made nduja, hot salami, olives	24	
Genova mozzarella, potato, unpitted Taggiasche olives, home-made pesto, pecorino sardo	22	<div>vg</div>
Caserta smoked mozzarella, home-made sausage, cim di rape, chilli	24	
Napoletana tomato sauce, mozzarella, anchovies, olives, oregano	22	
<div>new</div> Costa scampi, chicory, prawns, mozzarella, chilli	27.5	
<div>new</div> Notti d'Oriente lamb sausage, mozzarella, capsicum, red onion	24	
Calzone "Folded Pizza" ham, mushroom, tomato sauce, parmigiano, basil, air freighted buffalo mozzarella	24.5	

Fritto

From our deep-fryer

Calamari with salad	18	
Pantalone deep fried "folded pizza" with spinach and ricotta	23.5	<div>vg</div>
Italia deep fried pizza dough served with half a air freighted buffalo mozzarella, green olives, tomato	20	<div>vg</div>
Chips home-made potato chips served with home-made mayonaise	11	<div>vg</div>

Pizze Vegane

Our vegan pizza options

Marinara - The world's oldest pizza tomato sauce, Calabrian oregano, organic garlic	16	<div>ve</div>
<div>new</div> Calabria vegan salame, vegan tasty cheese, broccolini, capsicum	25	<div>ve</div>
<div>new</div> Sottobosco wild mushrooms, garlic, vegan cheddar, rosemary, red onion	24	<div>ve</div>
<div>new</div> Verde zucchini, chicory, asparagus, vegan mozzarella, mint, edible flowers	25	<div>ve</div>
<div>new</div> Veganita tomato sauce, vegan mozzarella, fresh basil	18	<div>ve</div>
<div>new</div> Tre Formaggi vegan cheddar, vegan mozzarella, vegan tasty cheese, red onion, walnut	24	<div>ve</div>

Insalate

All salads can be requested vegan

Cefalú lettuce, cherry tomamto, fresh ricotta, tuna from Cefalù	18	
Rucola rocket, green apple, pecorino romano, barrel apple vinegar, hazelnuts	17	<div>vg</div>
Montanara radicchio, rocket, goats cheese, raspberry vinegar	16	<div>vg</div>
Insalata Caprese air freighted buffalo mozzarella with tomatoes and black Hawiian salt	18	<div>vg</div>
Mista lettuce, rocket, spinach	9	<div>ve</div>
<div>new</div> Estiva radicchio, yellow capsicum, mustard seed, grapes, red onion	17	<div>ve</div>

gluten free

Please ask your waiter for our gluten free alternatives for \$4 extra including our award winning gluten free pizza base

Formaggi

Our cheese is served with confiture and/or honey

Pecorino Romano firm cheese from Lazio made from sheep's milk	12
Toma Delle Alpi ewe and goat's cheese	12
Gorgonzola blue cheese	12
Taleggio semisoft, washed-rind, smear-ripened cheese	12
Pecorino Toscano firm textured ewe's milk cheese produced in Tuscany	12
Fiore Sardo firm sheep's milk cheese from Sardinia	12
Asiago cow's milk from the Veneto region	12
Tre Formaggi selection of 3 cheeses 250g	25
Vegan cheddar 125g	12.5 <input type="checkbox"/> ve
Vegan tasty 125g	12.5 <input type="checkbox"/> ve
Vegan mozzarella 125g	12.5 <input type="checkbox"/> ve
Vegan Tre Formaggi 3 vegan cheeses 250g	25 <input type="checkbox"/> ve

Dolci

Panna Cotta please ask your waiter for current special	14
Gnocco alla nutella with vanilla icecream. Gluten free available + 4	12
Tiramisú	14
Gelato selection of gelato	12
Creposito coffee cream	5
Cheesecake please ask your waiter for current special	14
Nutellino home-made drinkable dessert made with nutella and vodka	10
Semifreddo selection of icecream deserts available, please ask your waiter	12
Sorbetto home-made organic lemon granita	9
Veganino vegan chocolate dessert. Gluten free available +4	12 <input type="checkbox"/> ve