



## PIZZA E GNOCCHI BAR

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' &  
VEGAN

Kids' & vegan menu available.  
Please ask our staff.

FUNCTIONS  
& CATERING

Functions & catering available.  
Please ask our staff.

GLUTEN  
FREE

Please ask our waiter for our gluten free  
alternatives and try our award-winning  
hemp pizza base! +4

## ANTIPASTI

<b>Antipasto 48h</b> selection of Italian appetisers	25
<b>Salumi Misti</b> selection of cured meat	23
<b>Prosciutto e Bufala</b> prosciutto di Parma, buffalo mozzarella	23
<b>Bresaola Carpaccio</b> cured beef, rocket, shaved Grana Padano, iced celery	21
<b>Tartare di Vitello</b> 120g of raw hormone free, grass fed Gippsland beef, <b>new!</b> Kalamata olives, capers, onion, pasteurised egg yolk	20
<b>Cornetti di Trota Salmonata</b> savoury cones filled with ocean trout, goat's cheese, salmon roe, dill	19
<b>Ortiz Sardines</b> 140g served with butter and bread <b>new!</b>	19
<b>Ortiz White Tuna</b> 112g in olive oil served with butter and bread <b>new!</b>	23
<b>Prosciutto di Parma</b> 120g	12
<b>Speck e Diavoletto</b> smoked prosciutto and melted smoked mozzarella with a single chilli stuffed olive at its centre 80g <b>new!</b>	19
<b>Bufala</b> buffalo mozzarella 125g	vg 13
<b>Olives</b> please ask your waiter	ve 8
<b>48h Polenta</b> polenta with melted Asiago cheese, crunchy sage	vg 12
<b>Burrata</b> fresh cow's milk cheese, Pilu bottarga, roasted zucchini concasse, served with bread	23

## FORMAGGI

Our cheeses are served with confiture and/or honey

<b>Toma Delle Alpi</b> ewe and goat's milk cheese	12
<b>Gorgonzola</b> blue cheese	12
<b>Taleggio</b> semisoft, washed-rind, semi-ripened cheese	12
<b>Pecorino Toscano</b> firm textured ewe's milk cheese from Tuscany	12
<b>Fiore Sardo</b> firm sheep's milk cheese from Sardinia	12
<b>Asiago</b> cow's milk cheese from Veneto	12
<b>Tre Formaggi</b> selection of 3 cheeses 250g	25

## FRITTO

From our deep-fryer

<b>Calamari</b> with salad	18
<b>Patatine</b> potato chips served with home-made mayonnaise	vg 11

## MARE NOSTRUM

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

<b>Classico</b> from 2015	vg 24
<b>Boscaiolo</b> infused with porcini mushrooms	vg 25
<b>Alpino</b> with egg	vg 24

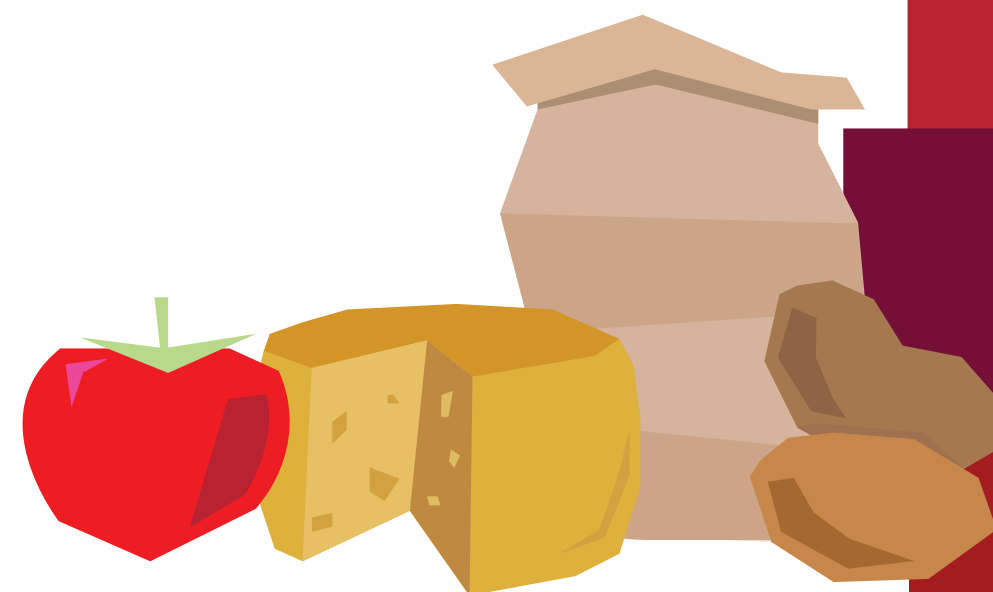
## IL NOSTRO PANE

All of our freshly baked breads are available gluten free, please +4

<b>Cestino di Vimini</b> selection of breads and other baked goods with butter	vg 9
<b>Focaccia Classica</b> with rosemary and Sicilian rock salt, straight from the oven	ve 9
<b>Garlic Focaccia</b>	ve 10
<b>Mozzarella Focaccia</b>	vg 12
<b>Onion Focaccia</b>	ve 10
<b>Anchovies Focaccia</b>	11
<b>Ricotta Focaccia</b> with black pepper	vg 11
<b>Chiacchiere</b> fried pizza dough <b>new!</b>	vg 9

## INSALATE

<b>Rucola</b> rocket, pear, Pecorino Romano, hazelnuts	vg 15
<b>Mista</b> mixed lettuce leaves, rocket, spinach	ve 9
<b>Arrostita</b> baby cos lettuce, roasted capsicum, zucchini and artichokes <b>new!</b>	vg 18
<b>Montanara</b> radicchio, rocket, goat's cheese, raspberry vinegar	vg 16
<b>Insalata Caprese</b> buffalo mozzarella, tomatoes, basil and black Hawaiian salt	vg 18
<b>Sciaccia</b> roasted peppers, stracciatella, Sicilian anchovies from Sciacca, served with bread <b>new!</b>	17
<b>Australe</b> mache leaves, prawns marinated in lime and native herbs, passion fruit, served with chiacchiere (fried pizza dough) <b>new!</b>	21





## PIZZA E GNOCCHI BAR

OUR POTATO GNOCCHI ARE MADE WITH GLUTEN FREE FLOUR, MAKING THEM LIGHTER AND EASIER TO DIGEST. BUT PLEASE KEEP IN MIND, THAT AS WE ARE A PIZZERIA AND USE TRADITIONAL GLUTEN FLOURS IN OUR KITCHEN, CONTAMINATION MAY OCCUR.

### I NOSTRI GNOCCHI

#### Potato, gluten free flour

<b>Agnello</b> slow cooked lamb, tomato sauce, Kalamata olives, wild mushrooms	23.5
<b>Sorrentina</b> oven baked gnocchi with tomato sauce, buffalo mozzarella, basil	vg 21.5
<b>Ragù</b> minced beef and pork in a tomato and herb sauce	20
<b>Al Pomodoro</b> tomato and basil sauce	vg 18
<b>Al Tartufo</b> porcini mushrooms, home-made sausage, Asiago cheese, truffle paste	28.5
<b>Nordico</b> smoked ocean trout, Zubrowka vodka, fresh cream, chives, onion, fresh tomatoes <b>new!</b>	24.5
<b>Pantelleria</b> yellow tomato sauce, roasted peppers, pine nuts, capers, onion, basil, garlic oil <b>new!</b>	24

### GNOCCHI CON CARBONE VEGETALE

#### Potato, activated charcoal, gluten free flour

<b>Burro Chiarificato</b> clarified butter, sage, Parmigiano	vg 19
<b>Trevigiana</b> Gorgonzola, radicchio, vin cotto	vg 23.5
<b>Al Pesto</b> basil pesto, mint leaves, organic broccolini, walnut	vg 23.5
<b>Pecorino</b> tomato sauce, Pecorino raschiatura, peeled datterini, served in a wheel of Pecorino Sardo	vg 27.5pp
<b>Acciughe</b> oven baked gnocchi with cherry tomatoes smoked mozzarella, black garlic, anchovies, butter, topped with breadcrumbs	vg 25
<b>Gustosi</b> lamb sausage, peeled tomatoes, scamorza, Rum Agricolo, rosemary, black garlic <b>new!</b>	vg 24



### GNOCCHI MASTERCLASS

Learn how to make gnocchi at our gnocchi masterclasses, visit 48h.com.au for more info.

## PIZZE

OUR HEAD CHEF AND PIZZA MAKERS HAVE CAREFULLY SELECTED THE INGREDIENTS THAT TOP OUR PIZZE... 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>Marinara - The world's oldest Pizza</b> tomato sauce, Calabrian oregano, organic garlic	vg 16
<b>Margherita</b> tomato sauce, mozzarella Fiordilatte, fresh basil	vg 18
<b>Di Parma #1 Pizza in Australia Pizza World championships 2019</b> tomato sauce, mozzarella Fiordilatte, prosciutto di Parma, Italian buffalo mozzarella, rocket, Grana Padano	26
<b>Regina di Savoia dal 1889</b> tomato sauce, 125g of Italian buffalo mozzarella, basil	vg 26
<b>48h Australia's Best Seafood Pizza 2017</b> smoked ocean trout, organic red onion, goat's cheese, <b>unpitted</b> Taggiasche olives, Avruga caviar, garlic infused oil	26
<b>Organica</b> tomato sauce, mixed organic vegetables, Italian buffalo mozzarella, Calabrian oregano	vg 27.5
<b>La Norma</b> tomato sauce, fried eggplant, basil, onion, burrata, salty ricotta	vg 26.5
<b>Vaie on the beach</b> mixed mushrooms, mozzarella, Pecorino Romano, garlic, truffle oil	vg 24
<b>Capricciosa</b> tomato sauce, mozzarella Fiordilatte, ham, champignon mushrooms, artichokes, olives	23
<b>Varese</b> Italian buffalo mozzarella, asparagus, bresaola, goat's cheese	25
<b>Gamberi Nativi</b> , prawns marinated in lime, passionfruit and native herbs, zucchini, mozzarella <b>new!</b>	26.5
<b>Tropea</b> tomato sauce, mozzarella, home-made nduja, hot salami, olives	24
<b>Genova</b> mozzarella, potato, <b>unpitted</b> Taggiasche olives, home-made pesto, Pecorino Sardo	vg 22
<b>Caserta</b> smoked mozzarella, home-made sausage, cime di rape, chilli	24
<b>Napoletana</b> tomato sauce, mozzarella, anchovies, olives, oregano	22
<b>Notti d'Oriente</b> lamb sausage, mozzarella, capsicum, red onion	24
<b>Calzone</b> "Folded Pizza" tomato sauce, ham, mushroom, parmigiano, mozzarella, basil	24.5
<b>Contadina</b> house made sausage, Italian porcini, ricotta, peas, mozzarella <b>new!</b>	24
<b>Salame</b> tomato sauce, mild salame, provolone, walnuts, brie, basil <b>new!</b>	26
<b>Summer Bressanone</b> mozzarella, brie, smoked prosciutto, pear <b>new!</b>	24
<b>Alla Brace</b> Gorgonzola, roasted zucchini, rocket, mozzarella, Grana Padano <b>new!</b>	vg 24
<b>Bologna</b> mozzarella, mortadella, pistachios, ricotta, lemon zest, sesame seeds <b>new!</b>	25

## GOURMET PIZZE

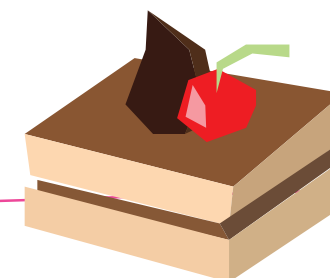
### Strictly no changes

<b>The Queen</b> ocean trout, wild blue scampi caviar, mozzarella, 23ct gold, crunchy seaweed, served warm <b>new!</b> <i>Wine suggestion Bellavista Franciacorta Alma Gran Cuvée</i>	59
<b>Bizantina</b> 112g white Ortiz tuna in olive oil, mozzarella, artichokes, onion, house-made thyme mayonnaise <b>new!</b> <i>Wine suggestion Bellavista Franciacorta Alma Gran Cuvée</i>	33
<b>Ortiz</b> 140 g Ortiz sardines, yellow tomato sauce, capers, Calabrian oregano, cherry tomatoes <b>new!</b> <i>Wine suggestion Fondo Antico Grillo Parlante</i>	33
<b>Trapani</b> sea urchins, Pilu Bottarga, basil, mozzarella <b>new!</b> <i>Wine suggestion Fondo Antico Grillo Parlante</i>	31

## HOUSE MADE PASTA

### Wholemeal pasteurised egg pasta served al dente

<b>Palermitana Tagliatelle</b> sea urchins, Pilu Bottarga, shallots, lemon, parsley, chilli <b>new!</b>	29
<b>Al Cresto Tagliatelle</b> mixed mushrooms, bay leaf, truffle oil, juniper, <b>new!</b>	ve 24
<b>Oceana Maltagiati</b> prawns marinated in lime, passionfruit and native herbs, rainbow chard, lime juice <b>new!</b>	26.5
<b>Tirolese Tagliatelle</b> Italian porcini, peas, smoked prosciutto, caprino <b>new!</b>	24



## DOLCI

<b>Panna Cotta</b> please ask your waiter for our current special	14
<b>Gnocco alla Nocciola</b> oven baked with hazelnut spread, served with vanilla ice cream. Gluten free available +4 <b>new!</b>	12
<b>Tiramisù</b> Italian coffee layered dessert	14
<b>Gelato</b> please ask your waiter for our current selection	12
<b>Cheesecake</b> please ask your waiter for our current special	14
<b>Gluten Free Cheesecake</b> please ask your waiter for our current special <b>new!</b>	14
<b>Nutellino</b> home-made drinkable dessert made with Nutella and vodka	10
<b>Semifreddo</b> selection of ice cream desserts available, please ask your waiter	12
<b>Sorbetto</b> house-made organic lemon granita	ve 9
<b>Tris di Cannoli</b> Limoncello, cioccolato, classico <b>new!</b>	12
<b>Cuore di pistacchio</b> deep fried calzoncino filled with pistachio spread, served with pistachio ice cream <b>new!</b>	12



## PIZZA E GNOCCHI BAR

### BAMBINI

For all children 8 years and under

#### PIZZA 10 Inches

**Margherita** tomato sauce, mozzarella fiordilatte, fresh basil

vg 10

**Ham and Cheese** tomato sauce, ham, mozzarella cheese

12

**Additional toppings** olive, mushrooms or **gluten free base**

+2

#### GNOCCHI 120g

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**Gnocchi Pomodoro** tomato and basil sauce

vg 10

**Gnocchi Ragù** minced beef and pork with tomato and herb sauce

12

#### PASTA 120g

**Spaghetti Pomodoro** (Organic) tomato and basil sauce

ve 12

#### FRITTO

**Calamari e Patatine** fried calamari served with potato chips

12

**Fish 'n' Chips** battered fried fish served with potato chips

12

**Patine** potato chips

ve 8



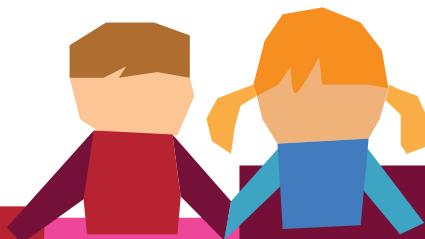
#### KIDS' SCHOOL HOLIDAY GNOCCHI MASTERCLASS

Learn how to make our gnocchi at our kids' gnocchi masterclasses, visit [48h.com.au](http://48h.com.au) for more info.



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48H.COM.AU



#### KIDS EAT FREE

Monday to Friday 5pm-6pm. Bookings only.  
One dish each from the Bambini menu.  
Book online at [48h.com.au](http://48h.com.au)



## PIZZA E GNOCCHI BAR

### VEGAN

#### ANTIPASTI

<b>Olives</b> please ask your waiter for current selection	8
<b>Polenta Vegana</b> polenta with melted vegan cheese, crunchy sage	12
<b>Vegan cheddar</b> 125g	12.5
<b>Vegan tasty</b> 125g	12.5
<b>Vegan mozzarella</b> 125g	12.5
<b>Vegan Tre Formaggi</b> 3 vegan cheeses 250g	25
<b>Patatine Vegane</b> potato chips	11
<b>Mare Nostrum Vegano</b> melted vegan cheese served with freshly baked bread Gluten free available +4	24

#### IL NOSTRO PANE

All of our focacce are available gluten free +4

<b>Focaccia Classica</b> rosemary and Sicilian rock salt	9
<b>Garlic Focaccia</b>	10
<b>Onion Focaccia</b>	10

#### INSALATE

<b>Mista</b> mixed lettuce leaves, rocket, spinach	9
<b>Rucola Vegana</b> rocket, green apple barrel, apple vinegar, hazelnuts	17
<b>Arrostita</b> baby cos lettuce, roasted capsicum, zucchini, artichokes	18
<b>Montanara Vegana</b> radicchio, rocket, raspberry vinegar	16

#### GNOCCHI

Our potato gnocchi are made with gluten free flour

<b>Al Pomodoro</b> tomato and basil sauce	18
<b>Sorrentina Vegana</b> oven baked gnocchi with tomato sauce, vegan mozzarella, basil	21.5
<b>Pantelleria</b> roasted peppers, yellow tomato sauce, pine nuts, capers, onion, basil, garlic oil	24

#### PIZZE

<b>Marinara - The world's oldest pizza</b> tomato sauce, Calabrian oregano, organic garlic	16
<b>Veganita</b> tomato sauce, vegan mozzarella, fresh basil	18
<b>Calabria</b> vegan salame, vegan tasty cheese, broccolini, capsicum	25
<b>Sottobosco</b> wild mushrooms, garlic, vegan cheddar, rosemary, red onion	24
<b>Verde</b> zucchini, chicory, asparagus, vegan mozzarella, mint, edible flowers	25
<b>Tre Formaggi</b> vegan cheddar, vegan mozzarella, vegan tasty cheese, red onion, walnut	24
<b>Organica Vegana</b> tomato sauce, mixed organic vegetables, vegan mozzarella, Calabrian oregano	26

#### DOLCI

<b>Sorbetto</b> home-made organic lemon granita	9
<b>Veganino</b> vegan chocolate dessert. Gluten free available +2	12

**GLUTEN  
FREE**

Please ask your waiter for our gluten free alternatives and try our award-winning hemp pizza base! +4

