



PIZZA E GNOCCHI BAR

#1 PIZZERIA IN AUSTRALIA 2024



#1 PIZZERIA IN AUSTRALIA 2023



#1 PIZZERIA IN ASIA PACIFIC 2022



#13 PIZZERIA IN THE WORLD 2022



 BEST PIZZERIA IN OCEANIA 2021

BENVENUTI A CASA VOSTRA

15 GORDON STREET
ELSTERNWICK

EST. 2017

373 MALVERN ROAD
SOUTH YARRA

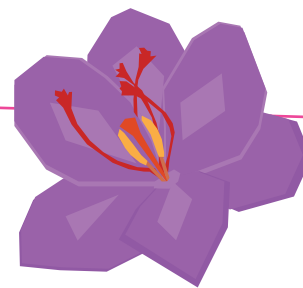
EST. 2015

VIA TORINO 27 SANT'ANTONINO DI SUSÀ
TORINO, ITALY

EST. 2023

48H.COM.AU

SPECIALS



Featuring Saffron. Available for a limited time.

Truffle Arancini truffle, porcini mushrooms, mozzarella, truffle pecorino	20
Pasta Special house made squid ink prawn and potato tortelli, saffron cream, nduja breadcrumbs, pea tendrils	41
Wine recommendation <i>Jean-Marc Lafont Blanc de Blancs Cremant de Bourgogne NV 12.5%</i>	19
Gnocchi Special house made gluten free gnocchi, saffron cream, brie, zucchini, crispy prosciutto, nduja crumbs, pea tendrils	36
Wine recommendation <i>Bricco Maiolica Barbera d'Alba DOC 2021 13%</i>	17
Pizza Special saffron cream, fior di latte, prawns, zucchini Avruga caviar, nduja breadcrumbs, pea tendrils	36
Wine recommendation <i>Varvaglione 12 e Mezzo Malvasia del Salento IGP 2022 12.5%</i>	14



PIZZA E GNOCCHI BAR

IF YOU WANT TO EAT A REAL PIZZA, MAKE SURE THE DOUGH HAS BEEN LEAVED FOR AT LEAST 48H 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 IT WOULD BE USED TO BARTER GOODS. BREAD WAS MADE ONCE A WEEK AND IN SOME VILLAGES JUST ONCE A MONTH, SO NATURAL YEAST HAD TO BE BARTERED WITH 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!



ANTIPASTI

Classic Bruschetta housemade toasted bread with tomatoes, basil, Calabrian oregano, garlic, black pepper, vegan Parmesan EVO	ve	23
48h Bruschetta housemade toasted bread with pesto, Italian burrata, toasted pine nuts, EVO	vg	24
Prosciutto e Bufala Prosciutto di Parma, 125g of Italian buffalo mozzarella		28
Tagliere Reale wagyu bresaola, speck italiano, cotto di culatello, lonza, served with bread		26
Speck Italiano served with 100g of brie		28
Wagyu Bresaola cured wagyu beef, mixed lettuce, shaved Grana Padano, ginger mayonnaise		28
Calamari deep fried calamari, served with mayonnaise		25
Arancini napoli sauce, vegan mozzarella, served with mixed leaf salad	ve	20
Matriciana Arancini napoli sauce, guanciale, mozzarella, Pecorino Romano		21
48h Polenta polenta with Grana Padano cheese, crunchy sage	vg	16
Olive Mediterranee housemade marinated olives, served warm	ve	14
Chiacchiere fried pizza dough with Italian Burrata	vg	24
Culatello e Scamorza melted smoked mozzarella with olive centre, prosciutto cotto di culatello, served with bread.		24
Acciughe Cantabriche 48g of anchovies in olive oil served with bread, Italian butter		20

MARE NOSTRUM

Rustic mediterranean cheeses and wild herbs melted in the pizza oven and served with freshly baked bread. Gluten free available please +5

Mare Nostrum Classico rustic mediterranean melted cheese, herbs		28
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FOCACCE

Our freshly baked focacce are available gluten free, please +5

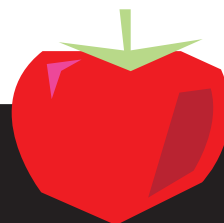
Focaccia Classica rosemary, sea salt, EVO	ve	14
Focaccia all'Aglio organic garlic, sea salt, EVO	ve	15
Mozzarella Focaccia mozzarella, sea salt, EVO	vg	17

INSALATE

Insalata Rucola rocket, pear, Pecorino Romano, raspberry vinegar, hazelnuts, EVO, sea salt	vg	18
Insalata Eruca rocket, pear, vegan feta, raspberry vinegar, hazelnuts, EVO, sea salt	ve	17
Insalata Mista iceberg lettuce, radicchio, rocket, apple vinegar, EVO, sea salt	ve	17
Insalata Caprese buffalo mozzarella, tomatoes, basil, EVO, sea salt	vg	28
Insalata Montanara radicchio, rocket, goat's cheese, vincotto, EVO, sea salt	vg	19
Insalata Moncenisio radicchio, rocket, vegan feta, vincotto, EVO, sea salt	ve	18
Insalata Finocchio fennel, orange, mixed lettuce leaves, vincotto, EVO, sea salt	ve	19

CONTORNI

Patatine Fritte thick cut chips, mayonnaise	vg	15
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GNOCCHI

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

**Traditional recipe of potato, gluten free flour, salt.
Housemade and hand rolled**

Agnello slow cooked lamb, tomato sauce, Kalamata olives, mushrooms, rosemary		32
48h Sorrentina oven baked gnocchi with yellow tomato sauce, smoked mozzarella, basil	vg	34
Porto di Sorrento oven baked gnocchi with yellow tomato sauce, vegan feta, basil	ve	33
Al Pomodoro tomato and basil sauce	ve	28
Ragú minced beef and Prosciutto di Parma in a tomato and herb sauce		31
Gustosi lamb sausage, peeled tomatoes, Pecorino cheese, Rum, rosemary, black garlic		33
Gnocco di Mare mixed seafood, napoli sauce, marinated prawns, <u>unpitted</u> black olives		39
Pantelleria yellow tomato sauce, roasted peppers, semi sun dried cherry tomatoes, pine nuts, capers, basil, garlic oil	ve	33
Trevigiana gorgonzola, grilled radicchio, walnuts, vincotto	vg	31

PASTA

JUST LIKE OUR GNOCCHI, ALL OF OUR PASTA IS MADE BY HAND RIGHT HERE IN THE RESTAURANT

**Tagliatelle, spaghetti and ravioli are made with egg, casarecce and maccheroncini are egg free.
Served al dente.**

Ravioli di Aragosta lobster and mascarpone filling, wild Patagonian prawns, napoli sauce, Pilu's tuna bottarga		42
Ravioli Spinaci spinach and ricotta filling, napoli sauce, Italian burrata	vg	37
Maccheroncini Ossobuco lamb shank ragu, Mediterranean herbs, pecorino		36
Spaghetti Carbonara egg yolk, guanciale, pecorino cheese, black pepper		36
Tagliatelle Ragú minced beef and Prosciutto di Parma in a tomato and herb sauce		31
Tagliatelle ai Porcini grade A porcini mushrooms, garlic, parsley, Grana Padano, black pepper	vg	37
Casarecce Selva wild mushrooms, grade A porcini, truffle paste, garlic, onion, truffle oil, rosemary, vegan Parmezan	ve	33
Casarecce Pesto rocket pesto, broccolini, vegan Parmezan, walnuts	ve	33



PIZZE

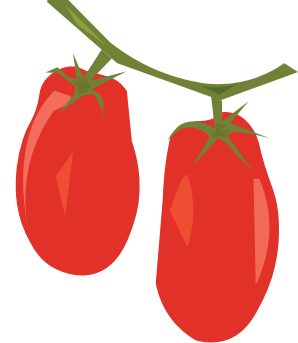
OUR HEAD CHEF AND PIZZA MAKERS HAVE CAREFULLY SELECTED THE INGREDIENTS THAT TOP OUR PIZZA... THEY ARE BALANCED IN FLAVOUR SO WE ASK THAT YOU DON'T MAKE CHANGES TO YOUR CHOSEN PIZZA. UNLESS OF COURSE IT'S ABSOLUTELY NECESSARY. GRAZIE!

All our pizza are available gluten free, please +5

Marinara - The world's oldest Pizza tomato sauce, Calabrian oregano, organic garlic	ve	21
Margherita tomato sauce, mozzarella, fresh basil	vg	24
Veganita tomato sauce, vegan mozzarella, fresh basil	ve	24
Di Parma #1 Pizza in Australia Pizza World championships 2019 tomato sauce, mozzarella, prosciutto di Parma, Italian buffalo mozzarella, rocket, Grana Padano		32
Regina di Savoia dal 1889 tomato sauce, 125g of Italian, buffalo mozzarella, basil	vg	29
Abbrustolita tomato sauce pickled grilled eggplant, zucchini, capsicum and radicchio, vegan feta, mint, toasted breadcrumbs	ve	28
La Norma tomato sauce, crumbed fried eggplant, basil, onion, Italian Burrata, ricotta salata. Not available completely gluten free.	vg	32
Vaie on the Beach mixed wild mushrooms, mozzarella, Pecorino Romano, garlic, truffle oil, parsley	vg	30
48h Australia's Best Seafood Pizza 2017 smoked ocean trout, Avruga caviar, red onion, goat's cheese, garlic infused oil, unpitted Ligurian olives		34
Porcini mozzarella, rolled pancetta, grade A porcini mushrooms, truffle pecorino, thyme		33
48h Napoletana yellow tomato sauce, capers, oregano, olives, 48g cantabriche anchovies served on side		27
Capricciosa tomato sauce, mozzarella, ham, champignon mushrooms, artichokes, olives		30
Tropea tomato sauce, mozzarella, nduja, hot salame, olives		30
Genova mozzarella, roasted potato, unpitted Ligurian olives, cime di rapa, Pecorino Romano	vg	29
Notti d'Oriente tomato sauce, lamb sausage, mozzarella, capsicum, red onion		29
Salame tomato sauce, mild salame, provolone, walnuts, brie, basil		28
Rodolfo Sorbillo 1959 ricotta filled crust, rocket, prosciutto di parma, fiordilatte, grana padano	new!	31
Summer Bressanone mozzarella, brie, smoked Italian speck, pear		28
Gamberi marinated prawns, roasted pickled zucchini, mozzarella		33
Wagyu yellow tomato sauce, smoked mozzarella, wagyu bresaola (cured beef), rocket, Italian buffalo mozzarella		33
Melanzana grilled pickled eggplant, mint, vegan Parmezan, vegan feta, cherry tomatoes	ve	28
Tre Esse beef sausage, pork sausage, lamb sausage, rainbow silverbeet, truffle pecorino, mozzarella		31
Sottobosco wild mushrooms, garlic, vegan cheddar, rosemary, red onion	ve	29
Cotto di Culatello Italian buffalo mozzarella, pacchetelle cherry tomatoes, prosciutto cotto di Culatello, basil		31
Luciano yellow tomatoes, mozzarella, gorgonzola, olives, 48g Cantabriche anchovies served on side	new!	31



VEGAN MENU



ANTIPASTI

Classic Bruschetta housemade toasted bread with tomatoes, basil, Calabrian oregano, garlic, black pepper, vegan Parmezan, EVO	ve	23
Arancini napoli tomato sauce, vegan mozzarella, served with rocket	ve	20
Olive Mediterranee housemade marinated olives, served warm	ve	14
Patatine Fritte thick cut chips, served with napoli sauce	ve	15

INSALATE

Insalata Eruca rocket, pear, vegan feta, raspberry vinegar, hazelnuts, EVO, sea salt	ve	18
Insalata Mista iceberg lettuce, radicchio, rocket, apple vinegar, EVO, sea salt	ve	17
Insalata Moncenisio radicchio, rocket, vegan feta, vincotto, EVO, sea salt	ve	18
Insalata Finocchio fennel, orange, mixed lettuce leaves, vincotto, EVO, sea salt	ve	19

FOCACCE

Our freshly baked focacce are available gluten free, please +5

Focaccia Classica rosemary, sea salt, EVO	ve	14
Focaccia all'Aglio organic garlic, sea salt, EVO	ve	15

GNOCCHI

Al Pomodoro tomato and basil sauce	ve	28
Porto di Sorrento oven baked gnocchi with yellow tomato sauce, vegan feta, basil	ve	34
Pantelleria yellow tomato sauce, roasted peppers, semi sun dried cherry tomatoes, pine nuts, capers, basil, garlic oil	ve	33

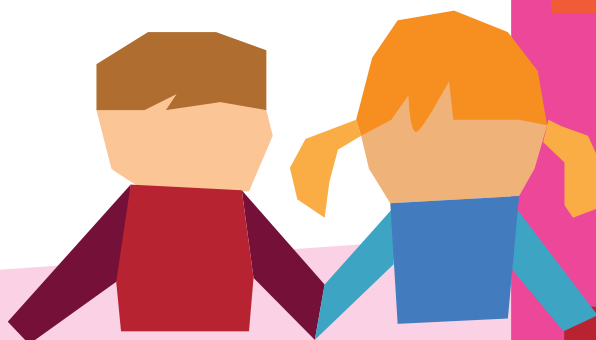
PASTA

Casarecce Selva wild mushrooms, porcini, truffle paste, garlic, onion, truffle oil, rosemary, vegan Parmezan	ve	33
Casarecce Pesto rocket pesto, organic broccolini, roasted potatoes, vegan Parmezan, walnuts	ve	33
Maccheroncini Pomodoro tomato and basil sauce	ve	26

PIZZE

All our pizze are available gluten free, please +5

Marinara - The world's oldest Pizza tomato sauce, Calabrian oregano, organic garlic	ve	21
Veganita tomato sauce, vegan mozzarella, fresh basil	ve	24
Abbrustolita tomato sauce pickled grilled eggplant, zucchini, capsicum and radicchio, vegan feta, mint, toasted breadcrumbs	ve	28
Melanzana grilled pickled eggplant, mint, vegan Parmezan, vegan feta, cherry tomatoes	ve	28
Sottobosco wild mushrooms, garlic, vegan cheddar, rosemary, red onion	ve	29



BAMBINI

For all children 8 years and under

FRITTO

From our deep-fryer

Calamari e Patatine 125g deep fried calamari served with thick cut chips **13**

PIZZA 10 inches

Available gluten free, please +4

Margherita Pizza tomato sauce, mozzarella vg **16**

Ham e Cheese Pizza tomato sauce, ham, mozzarella **18**

GNOCCHI 80g

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Gnocchi Pomodoro Bambini tomato and basil sauce vg **14**

Gnocchi Ragù Bambini minced beef and Prosciutto di Parma in a tomato and herb sauce **16**

PASTA 80g

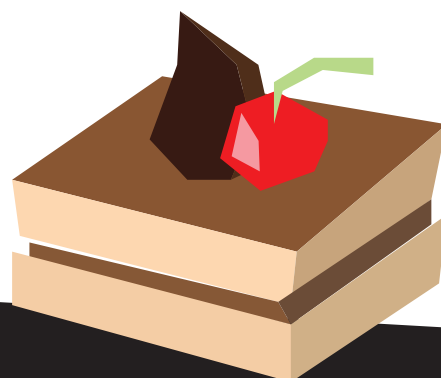
Pasta served al dente. Made with 00 flour
Spaghetti (with egg) or vegan maccheroncini available

Pasta Pomodoro Bambini tomato and basil sauce vg/ve **17**

Pasta Ragù Bambini minced beef and Prosciutto di Parma in a tomato and herb sauce **19**

DOLCI

Gnocco alla Nocciola deep fried calzoncino filled with chocolate hazelnut spread, served with vanilla gelato		15
Veganino deep fried calzoncino filled with vegan chocolate hazelnut spread, served with sorbetto limone	ve	15
Tiramisú Italian coffee layered dessert		16
Panna Cotta please ask your waiter for the current special		15
Cheesecake please ask your waiter for the current special		15
Coppa Gelato three scoops of ice cream. Your choice of; vaniglia, cioccolato, pistacchio, sorbetto limone. One scoop 4.5		13.5
Sorbetto al Limone lemon sorbet, price per scoop	ve	4.5





GNOCCHI + PIZZA MASTERCLASSES + LUNCH

Join us on a Saturday morning to learn the art of gnocchi and pizza making. Classes are hands on and run by our chefs and the best part...they include lunch with a glass of wine! To find out more and to view the schedule of classes visit our website 48h.com.au
P.S. We also hold private masterclasses; great for hens parties, corporate events and birthdays.



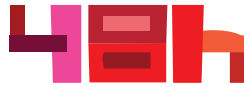
GIFT CARDS

Did you know we sell both physical and digital gift cards? These cards can be used in the restaurants or for our masterclasses. Speak to your waiter if you would like to purchase or visit our website 48h.com.au



PRIVATE EVENTS + CATERING

We love to celebrate! Our restaurants are available for private events or we can come to you with our pizza truck! Cater your party with pizzas and gnocchi for everyone street food style, or level up with canapés and pasta stations. We cater for a variety of events from 1st birthdays, to anniversaries and weddings. For packages and menus please contact us at catering@48h.com.au



PIZZA E GNOCCHI BAR

SET MENU FOR GROUPS OF 12 +

Designed to Share

ANTIPASTO

Prosciutto e Bufala

Prosciutto di Parma, Italian buffalo mozzarella

Mare Nostrum Classico

Rustic mediterranean cheeses melted with wild herbs and served with freshly baked bread. Straight from the oven, gluten free available
vg

Focaccia Classica

Rosemary, sea salt, EVO. Straight from the oven, gluten free available
ve

MAIN

Selection of 3 gnocchi dishes

Choose from our menu. Our potato gnocchi are made with gluten free flour, making them lighter and easier to digest
gf

Selection of pizze

Choose from our menu. No limit, within reason.
Gluten free available

Insalata Mista

Iceberg lettuce, radicchio, rocket, apple vinegar, EVO, salt
ve

DOLCI

Gnocco alla Nocciola

Deep fried calzoncino filled with chocolate hazelnut spread, served with vanilla gelato.
Gluten free available

Caffè

Choice of coffee or tea

\$59pp

\$24pp for children 7-10yrs old

Please enquire for gluten free pricing.

