



## PIZZA E GNOCCHI BAR

#1 PIZZERIA IN AUSTRALIA 2021 - 2024



#1 PIZZERIA IN ASIA PACIFIC 2022



#13 PIZZERIA IN THE WORLD 2022



### WHY 48H?

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!

ELSTERNWICK

EST. 2017

SOUTH YARRA

EST. 2015

ITALY

EST. 2023





PIZZA E GNOCCHI BAR

# FIRST NATIONS FOOD

WELCOME TO OUR SPECIAL FUSION MENU THAT BLENDS THE HEART AND SOUL OF ITALIAN CUISINE WITH THE ANCIENT FLAVOURS OF AUSTRALIAN INDIGENOUS FIRST NATIONS INGREDIENTS. IN AN EFFORT TO EXPLORE AND SHOW RESPECT TO THIS WONDERFUL LAND WE HAVE THOUGHTFULLY COLLABORATED WITH INDIGENOUS OWNED WARNDU TO CRAFT A MENU THAT HONOURS ITALY'S TIMELESS CULINARY TRADITIONS WHILE CELEBRATING THE RICH HERITAGE AND UNIQUE INGREDIENTS OF AUSTRALIA. THIS MENU IS A TRIBUTE TO THE LAND, ITS PEOPLE, AND THE NATURAL ELEMENTS THAT HAVE SHAPED BOTH ITALIAN AND INDIGENOUS AUSTRALIAN FOODWAYS FOR THOUSANDS OF YEARS. EACH BITE INVITES YOU ON A JOURNEY OF TRADITION, FLAVOUR, AND RESPECT FOR COUNTRY.

WE ACKNOWLEDGE THE BOON WURRUNG PEOPLE OF THE KULIN NATION, THE TRADITIONAL CUSTODIANS OF THE LAND ON WHICH WE GATHER, AND PAY OUR RESPECTS TO THEIR ELDERS PAST, PRESENT, AND EMERGING. WE HONOUR THEIR ENDURING CONNECTION TO THE LAND, WATER, AND COMMUNITY, AND WE CELEBRATE THE DEEP CULTURAL HERITAGE OF AUSTRALIA'S FIRST NATIONS PEOPLES AS WE SHARE THIS SPECIAL FUSION OF FLAVOURS.

WARNDU MAI



## ANTIPASTI

- |  |    |    |
|--|----|----|
| <b>Bushetta</b> housemade toasted bread with Warndu tomato Bush'etta tapenade, tomatoes, dried bush tomatoes, native salt, native cracked pepper berry, basil, EVO | ve | 25 |
| <b>Caprese</b> mozzarella, tomato, Warndu Bush'etta tapenade, native thyme oil, saltbush, toasted wattleseed   | vg | 29 |
| <b>Canguro Salame with Burrata</b> wild kangaroo and anise myrtle salame (contains pork fat), Italian burrata, native thyme oil                                    |    | 29 |

## 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**

- |  |    |    |
|--|----|----|
| <b>Verde</b> warrigal greens and macadamia pesto, toasted macadamias, crispy saltbush, Warndu dukkah | ve | 35 |
|--|----|----|

## PASTA

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

**These tagliatelle are made with egg and infused with native lemon myrtle. Served al dente**

- |  |  |    |
|--|--|----|
| <b>Native Seafood</b> local prawns, tomato, lemon myrtle, native greens, native cracked pepper berry |  | 39 |
|--|--|----|

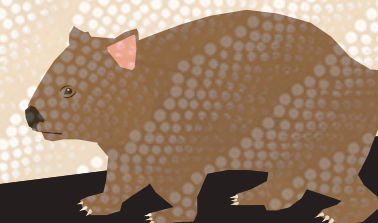
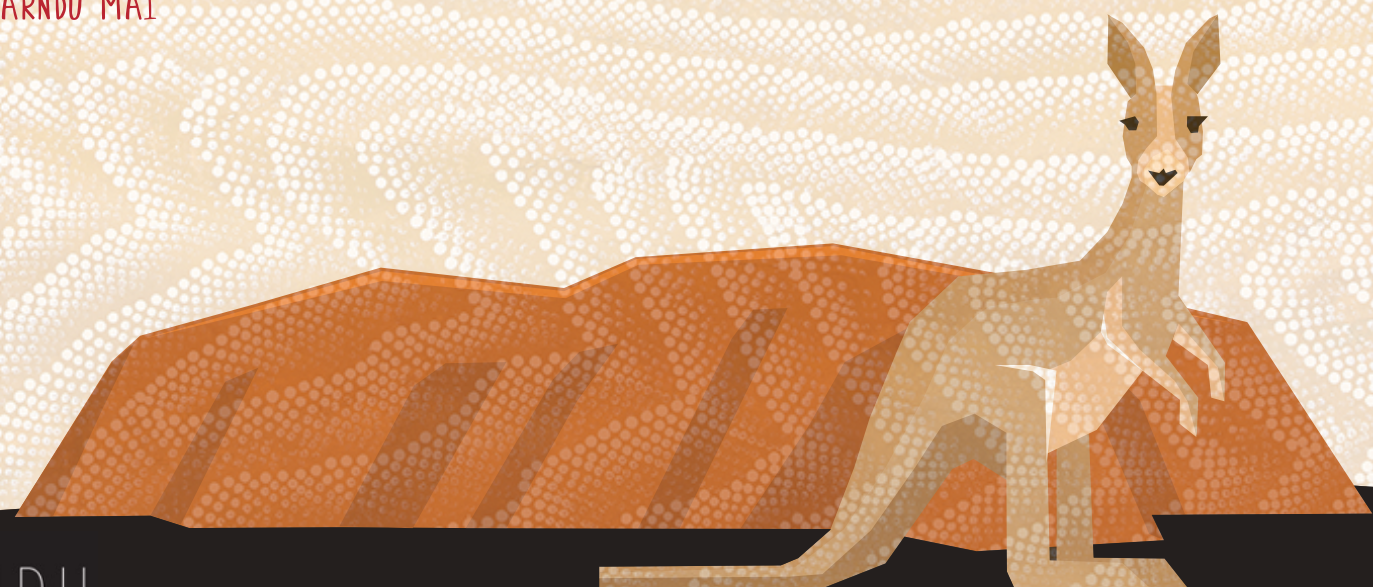
## PIZZA

**All our pizze are available gluten free, please +5**

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|---|--|----|
| <b>Canguro</b> tomato sauce, wild kangaroo and anise myrtle salame (contains pork fat), olives, mozzarella, warrigal greens and macadamia pesto, native greens, crispy saltbush |  | 32 |
|---|--|----|

## DOLCI

- |  |    |    |
|--|----|----|
| <b>Native Gelato</b> vanilla gelato, olive oil, native cracked pepper berry, davidson plum chips   | vg | 10 |
| <b>Wattleseed Pannacotta and Native Fruits</b> fresh strawberries, macerated muntries, quandong chips, wattleseed balsamic vinegar, toasted wattleseed | vg | 16 |
| <b>Sorbetto al Limone</b> lemon sorbet, freeze dried fingerlime, mint  | ve | 6  |
| <b>Strawberry Gum Tea</b> teapot of native strawberry gum  | ve | 5  |





# SPECIALS

Featuring pumpkin. Available for a limited time.

<b>Truffle Arancini</b> truffle, porcini mushrooms, mozzarella, truffle pecorino	vg	20
<b>Gnocchi Special</b> house made gluten free gnocchi with pumpkin puree, sage, crispy hot salame, fresh ricotta		33
<b>Pasta Special</b> house made pumpkin and ricotta filled cocoa agnolotti with butter, sage, amaretti, sweet potato crisps		39
<b>Pizza Special</b> Pumpkin puree, scamorza, pork and beef sausages, rosemary oil, rosemary, sweet potato crisps		34

Wine recommendation

Virgo   Campania Aglianico Red   IGP   2019   13%	14	69
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# ANTIPASTI

<b>Classic Bruschetta</b> housemade toasted bread with tomatoes, basil, Calabrian oregano, garlic, black pepper, vegan Parmezan EVO	ve	23
<b>48h Bruschetta</b> housemade toasted bread with pesto, Italian burrata, toasted pine nuts, EVO	vg	24
<b>Prosciutto e Bufala</b> Prosciutto di Parma, 125g of Italian buffalo mozzarella		28
<b>Tagliere Reale</b> selection of Italian artisan meats, housemade bread		33
<b>Culatello e Scamorza</b> melted smoked mozzarella with olive centre, prosciutto cotto di culatello, served with bread		24
<b>Wagyu Bresaola</b> cured wagyu beef, mixed lettuce, shaved Grana Padano, ginger mayonnaise		28
<b>Calamari</b> deep fried calamari, mayonnaise		25
<b>Arancini Tartufo</b> porcini, truffle, vegan mozzarella	new! ve	20
<b>Arancini Formaggio</b> four cheeses	new! vg	20
<b>Arancini Bolognese</b> pork, beef and tomato ragu, mozzarella	new!	20
<b>Crocchette di Patate</b> potato, mozzarella, Amalfi limone, served with mayonnaise	new! vg	16
<b>Olive Mediterranee</b> housemade marinated olives, served warm	ve	14
<b>Chiacchiere</b> fried pizza dough with Italian Burrata	vg	24
<b>Acciughe Cantabriche</b> 48g of anchovies in olive oil served with bread, Italian butter		20

# MARE NOSTRUM

<b>Rustic mediterranean cheeses and wild herbs melted in the pizza oven and served with freshly baked bread. Gluten free available please +5</b>		
<b>Mare Nostrum Classico</b> rustic mediterranean melted cheese, herbs		28

# FOCACCE

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

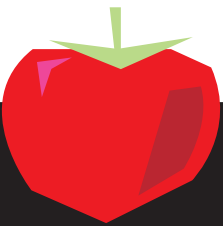
<b>Focaccia Classica</b> rosemary, sea salt, EVO	ve	14
<b>Focaccia all'Aglio</b> organic garlic, sea salt, EVO	ve	15
<b>Mozzarella Focaccia</b> mozzarella, sea salt, EVO	vg	17

# INSALATE

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

# CONTORNI

<b>Patatine Fritte</b> 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 KITHEN. CONTAMINATION MAY OCCUR

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

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

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.

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

Pizza

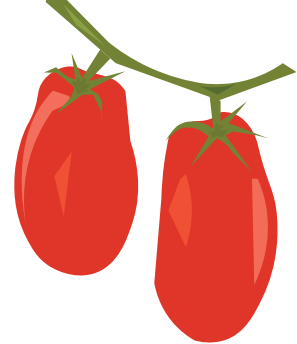
OUR HEAD CHEF AND PIZZA MAKERS HAVE CAREFULLY SELECTED THE INGREDIENTS THAT TOP OUR PIZZE... THEY ARE BALANCED IN FLAVOUR SO WE ASK THAT YOU DON'T MAKE CHANGES TO YOUR CHOSEN PIZZA. UNLESS OF COURSE IT'S ABSOLUTELY NECESSARY. GRAZIE!

All our pizze are available gluten free, please +5. Try our special gourmet dough +4

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



# VEGAN MENU



## ANTIPASTI

**Classic Bruschetta** housemade toasted bread with tomatoes, basil, Calabrian oregano, garlic, black pepper, vegan Parmezan, EVO

**Arancini Tartufo** porcini, truffle, vegan mozzarella,

**Olive Mediterranee** housemade marinated olives, served warm

**Patatine Fritte** thick cut chips, served with napoli sauce

ve 23

ve 20

ve 14

ve 15

## INSALATE

**Insalata Eruca** rocket, pear, vegan feta, raspberry vinegar, hazelnuts, EVO, sea salt

**Insalata Mista** iceberg lettuce, radicchio, rocket, apple vinegar, EVO, sea salt

**Insalata Moncenisio** radicchio, rocket, vegan feta, vincotto, EVO, sea salt

**Insalata Finocchio** fennel, orange, mixed lettuce leaves, vincotto, EVO, sea salt

ve 18

ve 17

ve 18

ve 19

## FOCACCE

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

**Focaccia Classica** rosemary, sea salt, EVO

**Focaccia all'Aglio** organic garlic, sea salt, EVO

ve 14

ve 15

## GNOCCHI

**Al Pomodoro** tomato and basil sauce

**Porto di Sorrento** oven baked gnocchi with yellow tomato sauce, vegan feta, basil

**Pantelleria** yellow tomato sauce, roasted peppers, semi sun dried cherry tomatoes, pine nuts, capers, basil, garlic oil

ve 28

ve 34

ve 33

## PASTA

**Casarecce Selva** wild mushrooms, porcini, truffle paste, garlic, onion, truffle oil, rosemary, vegan Parmezan

**Casarecce Pesto** rocket pesto, broccolini, vegan Parmezan, walnuts

**Maccheroncini Pomodoro** tomato and basil sauce

ve 33

ve 33

ve 26

## PIZZE

**All our pizza are available gluten free, please +5**

**Marinara - The world's oldest Pizza** tomato sauce, Calabrian oregano, organic garlic

**Veganita** tomato sauce, vegan mozzarella, fresh basil

**Abbrustolita** tomato sauce pickled grilled eggplant, zucchini, capsicum and radicchio, vegan feta, mint, toasted breadcrumbs

**Melanzana** grilled pickled eggplant, mint, vegan Parmezan, vegan feta, cherry tomatoes

**Sottobosco** wild mushrooms, garlic, vegan cheddar, rosemary, red onion

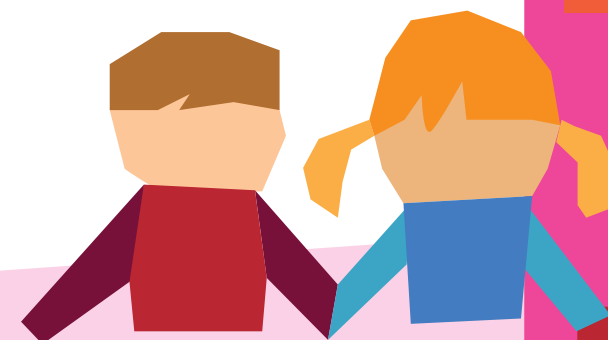
ve 21

ve 24

ve 28

ve 28

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

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

**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

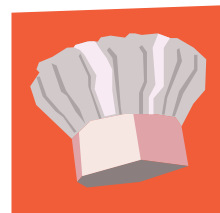
**Pasta served al dente. Made with 00 flour Spaghetti (with egg) or vegan maccheroncini available**

**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

<b>Gnocco alla Nocciola</b> deep fried calzoncino filled with chocolate hazelnut spread, served with vanilla gelato		<b>15</b>
<b>Veganino</b> deep fried calzoncino filled with vegan chocolate hazelnut spread, served with sorbetto limone	ve	<b>15</b>
<b>Tiramisú</b> Italian coffee layered dessert		<b>16</b>
<b>Panna Cotta</b> please ask your waiter for the current special		<b>15</b>
<b>Cheesecake</b> please ask your waiter for the current special		<b>15</b>
<b>Coppa Gelato</b> three scoops of ice cream. Your choice of; vaniglia, cioccolato, pistacchio, sorbetto limone. One scoop 5		<b>14</b>
<b>Native Gelato</b> vanilla gelato, olive oil, cracked pepper berry, davidson plum chips	new!	<b>10</b>
<b>Wattleseed Pannacotta and Native Fruits</b> fresh strawberries, macerated muntries, quandong chips, wattleseed balsamic vinegar, toasted wattleseed	new!	<b>16</b>
<b>Sorbetto al Limone</b> lemon sorbet, freeze dried fingerlime, mint	new! ve	<b>6</b>



## 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](http://48h.com.au) P.S. We also hold private masterclasses; great for hens parties, corporate events and birthdays.



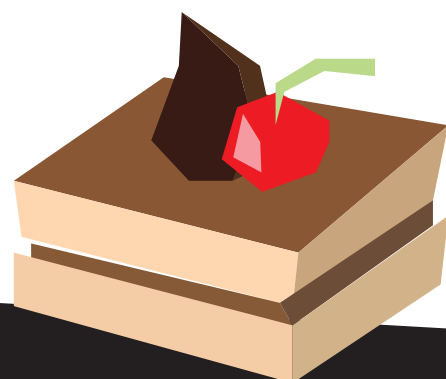
## GIFT CARDS

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](http://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 1<sup>st</sup> birthdays, to anniversaries and weddings. For packages and menus please contact us at [catering@48h.com.au](mailto:catering@48h.com.au)



48H.COM.AU



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## 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.*

