

## 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

PIZZA TRUCK

EST. 2020



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

**Canguro Salame with Burrata** wild kangaroo and anise myrtle salame (contains pork fat), Italian burrata, native thyme oil **32**

## 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**

**Verde** warrigal greens and macadamia pesto, toasted macadamias, crispy saltbush, native dukkah **ve 35**

**Gnocco del Boccia** butter, native thyme, native oregano, Ollsson'd sea salt, Eucalyptus peppermint, cinnamon myrtle, crispy saltbush **vg 34**

## 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**

**Native Seafood** local prawns, tomato, lemon myrtle, native greens, native cracked pepper berry **39**

## PIZZA

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

**Canguro** tomato sauce, wild kangaroo and anise myrtle salame (contains pork fat), olives, mozzarella, warrigal greens and macadamia pesto, native greens, crispy saltbush **32**

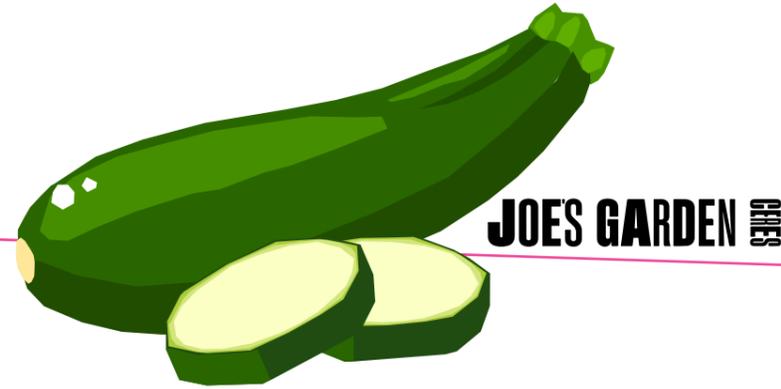
## DOLCI

**Native Gelato** vanilla gelato, olive oil, native cracked pepper berry, Davidson plum **vg 10**

**Wattleseed Pannacotta and Native Fruits** muntries and strawberry compote, toasted wattleseed **vg 16**

**Sorbetto al Limone** lemon sorbet, fingerlime, mint **ve 6**





## SPECIALS

We continue our collaboration with CERES Joe's Market Garden, a certified organic farm by the Merri Creek in Coburg. As Melbourne's oldest market garden, it grows nutrient-rich, seasonal produce while serving as a living classroom for regenerative agriculture and community connection in the city. These specials feature organic Zucchini Joe's Market Garden. Available for a limited time.

<b>Gnocchi Special</b> house made gluten free gnocchi, organic zucchini, crispy speck, saffron cream sauce, smoked scamorza	33
<b>Pasta Special</b> house made maltagliati, marinated prawns, organic zucchini, red onion, vodka, cream, parsley	33
<b>Wine recommendation</b>	
Sardus Pater   Terre Fenice   <b>Vermentino di Sardegna</b>   DOC   2024   13.5%	15
Rabbit Ranch   <b>Pinot Noir</b>   Central Otago NZ   2022   13.2%	16



## 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>Tagliere Reale</b> selection of Italian artisan meats, housemade bread + Burrata: 50g +6.5 or 125g +10 + Bufala: half +5 or 125g +10		33
<b>Valtellina Bresaola</b> cured beef bresaola from the Valtellina region, mixed lettuce, shaved grana padano, ginger mayonnaise	new!	28
<b>Calamari</b> deep fried calamari, mayonnaise		25
<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

## FRITTI CAMPANI

Housemade Neapolitan classic fried antipasti.

<b>Frittatina</b> bucatini pasta, free range ham, peas, grana padano, béchamel	new!	20	Launch price!
<b>Mozzarella in Carozza</b> pan fried crumbed mozzarella, contains egg	new!	20	Launch price!
<b>Scagnozzi</b> polenta, salame, pecorino (fried in same oil as gluten dishes)	new!	20	Launch price!
<b>Tris Fritti</b> try all three	new!	27	Launch price!

## MARE NOSTRUM

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

<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	22
<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
--	----	----



## 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>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, <u>unpitted</u> 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 and ravioli are made with egg, casarecce and maccheroncini are egg free.  
Served al dente.**

<b>Ravioli di Aragosta</b> slipper lobster and mascarpone filling, wild Patagonian prawns, napoli sauce, Pilu's tuna bottarga	<b>new!</b>	<b>42</b>
<b>Ravioli Spinaci</b> spinach and ricotta filling, napoli sauce, Italian burrata	vg	<b>37</b>
<b>Maccheroncini Ossobuco</b> slow cooked beef ossobuco and tomato ragu, Mediterranean herbs, pecorino	<b>new!</b>	<b>36</b>
<b>Tagliatelle 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>

## PIZZE

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!

## PIZZE GOURMET

**A collaboration between 48h's kitchen chef and pizzaiolo. Sorry no change except gluten free base +5**

<b>Pulled Pork</b> mozzarella, 18hr slow cooked pulled pork with Worcestershire sauce, Australian cheddar, garlic, smoked paprika mayonnaise, pickled red cabbage, caramelised red onion, smoked paprika potato crisps	<b>new!</b>	<b>36</b>	<b>Launch price!</b>
<b>Ossobuco</b> spinach, mozzarella, saffron rice velouté, slow cooked ossobuco in a tomato sauce	<b>new!</b>	<b>36</b>	<b>Launch price!</b>
<b>Guazzetto</b> tomato sauce, mozzarella, sweet chilli, garlic, mixed seafood with prawns	<b>new!</b>	<b>36</b>	<b>Launch price!</b>

## SEASONAL PIZZE

**Rainbow chard from certified organic farm CERES Joe's Market Garden. Gluten free base +5**

<b>Polpettine</b> organic rainbow chard, mozzarella, mixed Italian wild mushrooms and porcini, lamb meatballs	<b>new!</b>	<b>33</b>
<b>Arcobaleno</b> organic rainbow chard, scamorza, mixed Italian wild mushrooms and porcini, garlic, bread crumbs, shaved pecorino	<b>new!</b> vg	<b>33</b>

## CLASSIC PIZZE

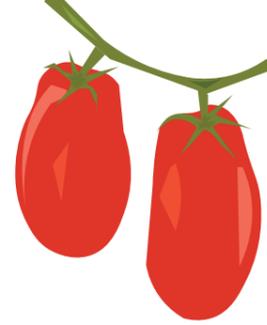
**Gluten free base +5, vegan cheese +3, add Burrata: 50g +6.5 or 125g +10, add Bufala: half +5 or 125g +10**

<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>25</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>34</b>
<b>La Norma</b> tomato sauce, crumbed fried eggplant, basil, onion, Italian burratina 50g, ricotta salata. Not available completely gluten free.	vg	<b>32</b>
<b>Vaie on the Beach</b> mixed Italian wild mushroom and porcini, mozzarella, shaved Pecorino Romano, garlic, truffle oil, parsley	<b>new!</b> vg	<b>30</b>
<b>48h Australia's Best Seafood Pizza 2017</b> smoked ocean trout, Avruga caviar, red onion, mozzarella, garlic infused oil, <u>un-pitted</u> Ligurian olives, goat's cheese		<b>35</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, free range ham, champignon mushrooms, artichokes, olives	<b>new!</b>	<b>32</b>
<b>Tropea</b> tomato sauce, mozzarella, Italian nduja D.O.P, hot salame, olives, red onion	<b>new!</b>	<b>32</b>
<b>Notti d'Oriente</b> tomato sauce, lamb meat balls, mozzarella, capsicum, red onion	<b>new!</b>	<b>29</b>
<b>Salame</b> tomato sauce, mild salame, provolone, walnuts, brie, basil		<b>28</b>
<b>Rodolfo</b> ricotta filled crust, rocket, prosciutto di parma, mozzarella, grana padano		<b>31</b>
<b>Canguro</b> tomato sauce, wild kangaroo and anise myrtle salame (contains pork fat), olives, crispy saltbush		<b>32</b>
<b>Tartufo</b> truffle paste, Italian black truffle, mixed Italian wild mushrooms and porcini, mozzarella, parsley	<b>new!</b> vg	<b>34</b>
<b>Friarielli</b> Italian friarielli, scamorza, potato, flat pancetta	<b>new!</b>	<b>33</b>



P.S check out our vegan menu for more vegan pizze!

# VEGAN MENU



## ANTIPASTI

<b>Classic Bruschetta</b> housemade toasted bread with tomatoes, basil, Calabrian oregano, garlic, black pepper, vegan Parmezan, EVO	ve	23
<b>Olive Mediterranee</b> housemade marinated olives, served warm	ve	14
<b>Patatine Fritte</b> thick cut chips, served with napoli sauce	ve	15

## INSALATE

<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 Moncenisio</b> radicchio, rocket, vegan feta, vincotto, EVO, sea salt	ve	18
<b>Insalata Finocchio</b> fennel, orange, mixed lettuce leaves, vincotto, EVO, sea salt	ve	19

## 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

## GNOCCHI

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

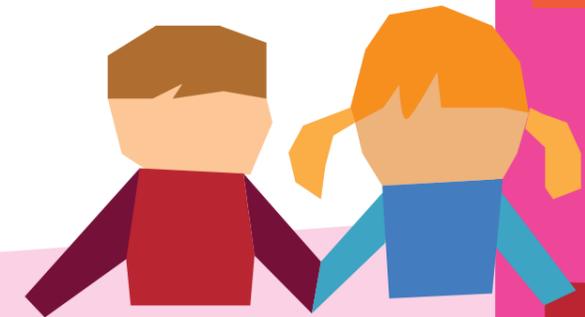
## PASTA

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

## PIZZE

All our pizze are available gluten free, please +5

<b>Marinara - The world's oldest Pizza</b> tomato sauce, Calabrian oregano, organic garlic	ve	21
<b>Veganita</b> tomato sauce, vegan mozzarella, fresh basil	ve	27
<b>Sottobosco</b> wild mushrooms, garlic, vegan cheddar, rosemary, red onion	ve	29



## BAMBINI

For all children 8 years and under

## FRITTO

From our deep-fryer

<b>Calamari e Patatine</b> 125g deep fried calamari served with thick cut chips		13
<b>Mozzarella in Carrozza</b> pan fried crumbed mozzarella, contains egg	new! vg	20

## PIZZA 10 inches

Available gluten free, please +4

<b>Margherita Pizza</b> tomato sauce, mozzarella	vg	16
<b>Ham e Cheese Pizza</b> 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

<b>Gnocchi Pomodoro Bambini</b> tomato and basil sauce	vg	14
<b>Gnocchi Ragù Bambini</b> 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

<b>Pasta Pomodoro Bambini</b> tomato and basil sauce	vg/ve	17
<b>Pasta Ragù Bambini</b> minced beef and Prosciutto di Parma		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		<b>10</b>
<b>Wattleseed Pannacotta and Native Fruits</b> muntries and strawberry compote, toasted wattleseed	vg	<b>16</b>
<b>Sorbetto al Limone</b> lemon sorbet, fingerlime, mint	ve	<b>6</b>



## COOKING MASTERCLASSES GNOCCHI + PIZZA + PASTA

Join us weekend mornings to learn the art of gnocchi, pasta 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.



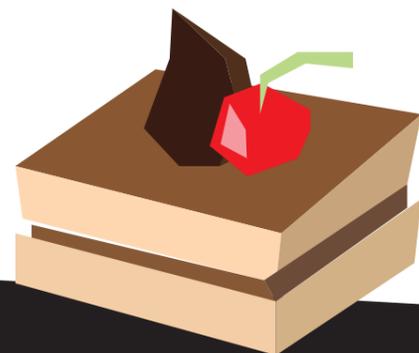
## GIFT CARDS

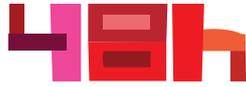
Did you know we sell both physical and digital gift cards? These cards can be used in the restaurants or for our masterclasses. Speak to your waiter if you would like to purchase or visit our website [48h.com.au](http://48h.com.au)



## 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)





## PIZZA E GNOCCHI BAR

### SET MENU FOR GROUPS OF 10+

Designed to Share

#### GIRO PIZZA

##### ANTIPASTO

###### **Prosciutto e Bufala**

Prosciutto di Parma, Italian buffalo mozzarella

###### **Focaccia Classica**

Rosemary, sea salt, EVO.

Straight from the oven, gluten free available  
ve

##### MAIN

###### **Pizza Degustation**

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

**\$40pp**

**\$25pp for children 7-10yrs old**

*Please enquire for gluten free pricing.*

#### THE CLASSIC

##### 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**

Mixed lettuce leaves, apple vinegar, EVO, sea salt  
ve

##### DOLCI

###### **Gnocco alla Nocciola**

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

###### **Caffè**

Choice of coffee or tea

**\$65pp**

**\$30pp for children 7-10yrs old**

*Please enquire for gluten free pricing.*

