

## PIZZAPERTA: WE ARE OPEN FOR PIZZA

November 18th, 2014 · Write comment

A slice of new wave pizza has opened at The Star and godfather of Italian cuisine Stefano Manfredi is at the helm. Pizzaperta – translated as “we are open for pizza”- is an innovative project showcasing the emerging trends of the humble Italian street food.

Manfredi’s appetite to remain at the forefront of modern Italian cuisine has driven this passion project. True to his title, Manfredi is introducing a new type of pizza to Australia, the way he introduced modern Italian cuisine to Sydney over 30 years ago. Manfredi has asked one of Italy’s best young pizzaioli, Antonio Pappalardo, the owner of La Cascina dei Sapori in Brescia Italy, to come and help train the pizza staff in working with these new flours and their particular fermentation properties. Stefano Manfredi says, “We have played with these special stone-milled flours with particular focus on their fermentation and hydration as well as non-traditional toppings to raise the level of pizza in Australia.”



Pizzaperta’s dough is made from unrefined stoneground Molino Quaglia ‘Petra’ flours imported from Italy. The dough is matured and then leavened naturally for a minimum of 24 hours using a classic biga method, resulting in a more easily digested dough. Pizzaperta is also experimenting with sprouted grains, such as germinated chickpeas and buckwheat, adding them to the dough to enhance the flavour and texture of the pizza base.

“Our work is to achieve one goal – to make pizza with the flavour of the grain, a texture that’s soft and airy, easily digested and a balance of flavours from the quality of our ingredients,” said Manfredi.

The menu will change seasonally and topping ingredients will be sourced locally from the best fresh produce suppliers. Each pizza is designed with simple flavours to complement the handcrafted pizza base, cooked to perfection in the Stefano Ferrara M130 wood-burning oven direct from Naples. All menu items, including sides, salads and desserts will be served in custom-made, biodegradable Pizzaperta takeaway boxes and bags offering the casual and communal values of Italian street food.



Traditional and Classic Italian flavours of Marinara and Margherita will no doubt be clear favourites, as will be the Buffalo Mozzarella & Prosciutto di Parma and Calzone Napoli. Seasonal and new wave pizza flavours include Prawns, Zucchini & Mint, Buffalo Ricotta & Fennel Sausage and Lamb Belly with Mediterranean herbs. The taller and crunchier Roman ‘Teglia’ style pizza is also available, favoured because of its focaccia-like appearance. Salads, local and imported salumi and desserts will also feature on the menu.

The open-air piazza-style Pizzaperta is the fusion of a traditional pizzeria and the quality and experience that Manfredi and business partner Julie Manfredi-Hughes bring to all their restaurants. Flagship Italian fine-dining restaurant Osteria Balla at The Star, and world-class seaside restaurant retreat Manfredi at Bells, embody Manfredi’s values of simplicity and freshness featuring seasonal dishes inspired by the garden-grown produce.

Pizzaperta’s pizzaiolo and Head Chef Gianluca Donzelli is at the helm and at the oven. Naples-born, he will share his hometown traditions and expertise acquired at two-Michelin-star Restaurant Don Alfonso near Sorrento. Donzelli is the official ambassador for Neapolitan Pizza in Australia and recently placed fourth at the International Pizza Competition in Naples.

Our host is the wonderful Natalia Onor. If you have dined upstairs at Osteria Balla, Natalia will probably have greeted you with the sort of style and passion that comes from a love of what they do. She will oversee and manage Pizzaperta to make sure all is as it should be.

Located at street level of the Pirrama Road entrance of The Star, Pizzaperta is the perfect location for casual dining over lunch or dinner overlooking Pyrmont wharf.

## PIZZAPERTA

The Star Sydney

Ground Floor, 80 Pirrama Road Pyrmont

Opening hours: Tuesday – Saturday 11:30am to 10pm, Sunday 11:30am-5pm

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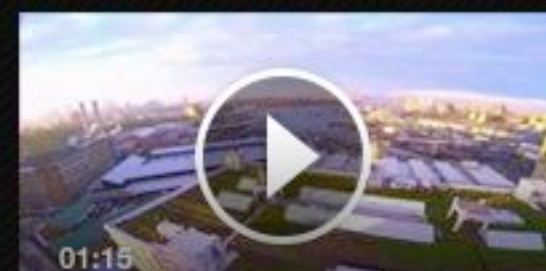
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