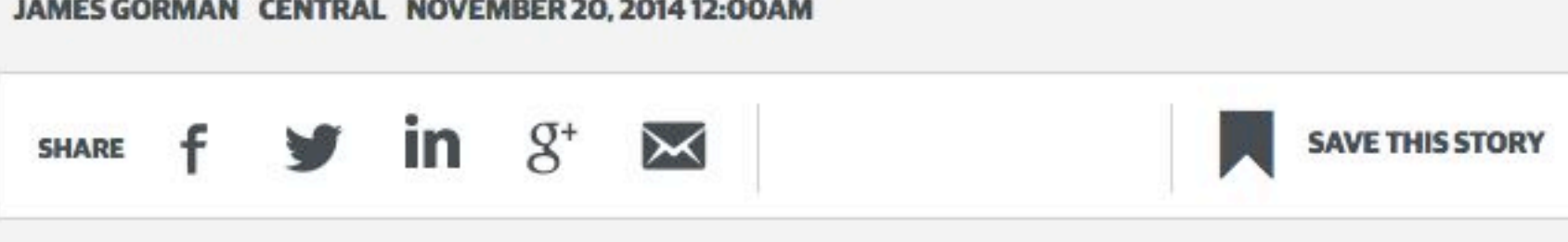


CITY EAST

Central Sydney Wentworth Courier Southern Courier

Stefano Manfredi, the godfather of Italian cuisine in Australia, launches Pizzaperta at The Star

JAMES GORMAN CENTRAL NOVEMBER 20, 2014 12:00AM



Stefano Manfredi, Gian Luca Donzelli and Antonio Pappalardo at Pizzaperta. Picture: Carly Earl

Stephano Manfredi wants to change the face of pizza in Sydney with the launch of his new venture Pizzaperta at The Star.

Hot on the heels of the success of Osteria Balla at The Star, Manfredi and restaurateur Julie Manfredi Hughes will launch of their Italianate open-air pizzeria and bar on November 20.

Pizzaperta will use imported stoneground flour and a fermentation process that produces a more easily digestible dough.

The end result are classic new wave pizzas which will be a first for many Sydneysiders.



Pizzaperta's pizza will be made using methods not used in Australia.

"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," Manfredi said

STEFANO MANFREDI ON MAKING THE PERFECT COFFEE

NEW HEAD CHEF FOR MANFREDI AT BELLS

"It is the first time these flours have been imported into Australia and I hope we are looked at by a lot of pizzerias around Sydney as they start using these flours as well.

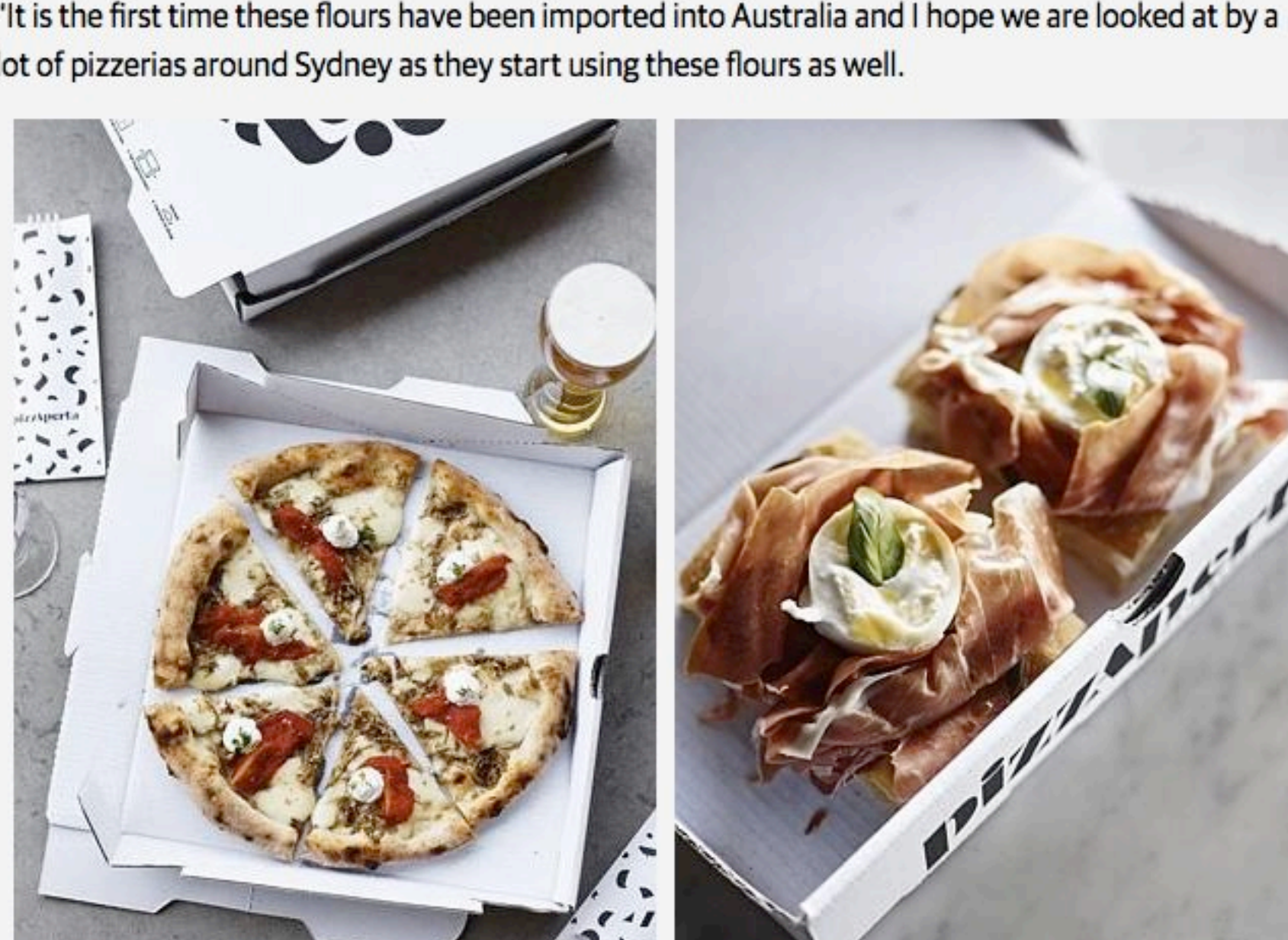


The pizzas come in full-size... and mini versions.

"We want to advance this sort of pizza-making in Australia and I believe this is a great way to go about it."

Coming for the launch is one of Italy's top pizzaioli, Antonio Pappalardo.

Originally from Naples, Pappalardo will share his expertise and understanding of the imported flours that Manfredi and Pizzaperta head chef Gianluca Donzelli will use.



Coming to Australia for the launch is one of Italy's most respected pizzaioli and good friend of Stefano, Antonio Pappalardo.

"It is not that we are doing anything really different in terms of the look of the pizza and the toppings because napoletana pizzas are the classics," Manfredi said.

"However if you really look at these pizzas and taste these pizzas and know what you are looking for, you will know they are different because they rise differently and they have a different gluten structure, which makes them much more easily digestible."



A freshly-cooked pizza emerges from Pizzaperta's imported, handcrafted oven.

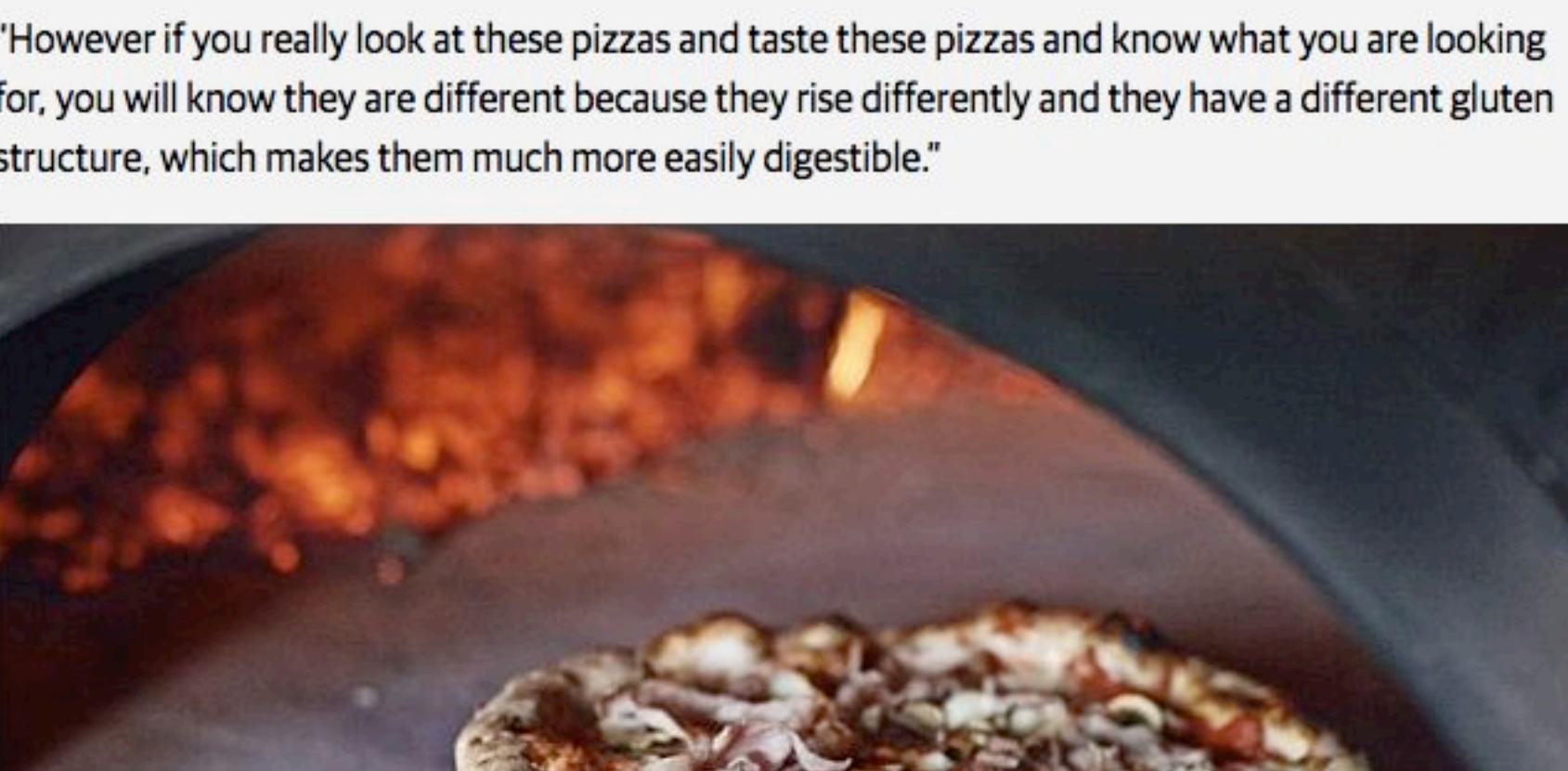
WHO MAKES SYDNEY'S BEST PIZZA?

Pizzaperta has thrown down the gauntlet - but what's your favourite? Let us know

Architect Vince Squillace, also of Italian heritage, imagined and executed the design of Pizzaperta, working closely with the client to inject the classic Italianate features and reclaimed factory feel.

Carrara marble bench tops, raw steel, custom lights, paint-peeled brickwork and Corten steel panels are riveted together to complement the centrepiece - the Stefano Ferrara M130 handcrafted wood-burning oven direct from Naples.

With pizza in his DNA, head chef Gianluca Donzelli will share hometown traditions and expertise acquired at the two-Michelin-star restaurant, Don Alfonso, near Sorrento.



Stefano Manfredi (left) with Gianluca Donzelli.

Donzelli placed fourth at the International Pizza Competition in Naples in 2013 and has since been appointed the official ambassador for neapolitan pizza in Australia.

Donzelli and Manfredi have curated a menu of classics and new wave, including margherita, marinara and hot calabrese, using the best local and imported ingredients such as mozzarella fior di latte and bufala, and traditional 'nduja pork sausage.

Extra virgin olive oil will be used exclusively for all preparations.

Salads, local and imported salumi and desserts will also feature on the menu.

Manfredi and Juli Manfredi Hughes launched Manfredi Enterprises in 1995 to manage their Manfredi hospitality concepts and projects.

The brand encompasses restaurants and brand extensions including Espresso di Manfredi, publishing and ceramics.

THE DETAILS

WHAT: Pizzaperta

WHERE: Ground Floor, 80 Pirrama Rd, Pyrmont

WHEN: Tuesday-Saturday 11.30am to 10pm, Sunday 11.30am-5pm

CONTACT: manfredi.com.au



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