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Pizzaperta - We are Open for Pizza



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November 20, 2014

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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”.

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.

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.

“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.

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 Prawn, Zucchini & Mint, Buffalo Ricotta & Fennel Sausage and Lamb Belly with Mediterranean herbs.

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.

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.

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.

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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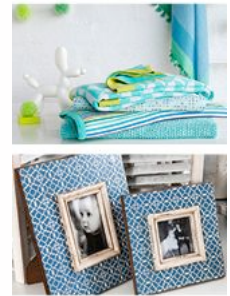
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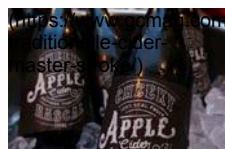
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