

# CASA NOVA BRINGS

## GOURMET HOUSEMADE GNOCCHI NIGHT

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Every Wednesday • \$28 per Dish • \$10 Pairing Wine

### **FRIED GNOCCHI**

*With four cheese fondue, and a drizzle of truffle oil*

*Pairing Wine: Marty's Block Chardonnay-South Australia*

*(Light, fresh zesty aroma, clean persistent finish)*

### **GNOCCHI TARTUFI**

*With truffle paste, cream, and a drizzle of truffle oil*

*Pairing Wine: Corte Giara Pinot Grigio-Vaneto, Italy (Dry, bright acidic notes,*

*provides refreshing contrast and elevate the lux of the truffle)*

### **GNOCCHI WITH BEEF BOLOGNESE**

*And parmesan cheese*

*Pairing Wine: Yalumba Y-series Shiraz (Juicy red fruit, hint of spice and*

*smooth texture complementing the beef bolognese sauce)*

### **BUTTERNUT SQUASH GNOCCHI**

*With sage, burnt butter, parmesan cheese, and toasted pumpkin seed*

*Pairing Wine: Bottega Prosecco-Italy (Refreshing and crisp, notes of peach and apple, hint of citrus)*

### **SPINACH GNOCCHI**

*With cacio e pepe sauce topped with crispy prosciutto*

*Pairing Wine: West Cape Pinot Noir- Western Australia*

*(Acidic notes, vibrant cherry and plum notes to pair the nutty flavour of the Pesto Genovese)*

### **BEETROOT GNOCCHI**

*With leek and gorgonzola sauce, and beetroot chips*

*Pairing Wine: Santa Christina Sangiovese Merlot-Italy (Bright ruby red, savoury notes*

*of cherry and red fruit, perfect balance for pepper sauce and pungent blue cheese)*

### **Try Our Dessert Gnocchi!**

### **RICOTTA AND SWEET POTATO GNOCCHI 16**

*With Prosecco basil syrup, sautéed fresh strawberries & toasted pistachio*



House Special



Chef's Special