

CASA NOVA

BRINGS

PREMIUM WOODFIRE GNOCCHI NIGHT

Every Wednesday | \$26 per Dish | \$10 pairing wine

Gnocchi with Classic Burnt Butter and Sage, parmesan cheese and toasted pine nuts

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

Fried Gnocchi with four cheese fondue, and a drizzle of truffle oil

*Pairing Wine: Marty's Block Chardonnay - South Australia
(A lightly Chardonnay can match the buttery richness of the dish
and compliment the nutty flavours of the Parmesan and nuts)*

Gnocchi with pesto genovese, cherry tomato, and fresh buffalo mozzarella

*Pairing Wine: West Cape Pinot Noir - Western Australia
(Acidity, vibrant cherry and plum note to pair the nutty flavour of pesto genovese)*

Spinach Gnocchi with roasted pepper sauce, and blue cheese crumble

*Pairing Wine: Santa Christina Sangiovese Merlot - Italy
(This wine have enough structure to match the truffle oil while
their light acidity can balance the richness of the cheese)*

Gnocchi Tartufi with truffle paste, cream, and a drizzle of truffle oil

*Pairing Wine: Corte Giara Pinot Grigio - Veneto, Italy
(Dry, bright acidity note, 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)*