



Gnocchi-Festival

Gnocchi and the Verona Carnival

For hundreds of years, Carnival Friday in Verona has been celebrated with food and drink. This tradition is widely believed to date back to a famine which occurred in the 15th century.

When Verona came under the authority of the Venetian government, the new subjects were given free victuals to encourage their support. This tradition was continued up until the end of the 18th century, at the cost of the state. Even today, a «papà del gnocco» or «gnocchi father» is chosen on the occasion of the festival, and a large number of housewives from one of Verona's town quarters prepare mountains of gnocchi. Punctually at 12 noon on the Friday, these are then cooked in huge pots, and served garnished with parmesan and hot butter.

Gnocchi di patate alla salvia
Potato gnocchi, with fresh sage and butter.

21.–

Gnocchi di patate alla verdure gratinati
Potato gnocchi gratin with carrots, leek, celery and onions on a tomato cream sauce with mozzarella.

24.–

Gnocchi di patate alla diavola
Potato gnocchi on a spicy tomato sauce with hot chili peppers, garlic, onions, fresh herbs and white wine.

22.–

Gnocchi con tartufi neri e panna
Potato gnocchi prepared with black truffles, truffle oil and white truffle butter in a delicious cream saute.

29.–

Gnocchi di patate al salmone
Potato gnocchi with strips of smoked salmon on a light cream sauce with white wine and parmesan.

27.–

Gnocchi di patate al gorgonzola
A classic dish: potato gnocchi prepared on a creamy gorgonzola sauce with salt, pepper and a pinch of nutmeg.

22.–

To accompany our gnocchi-dishes we recommend a Chianti from the Toscana in 7.5 dl quality, sold by the glass.

Chianti
Terra Grande docg
Toscana
1dl Fr. 6.–