

# NONNA'S CUCINA MENU

(EFFECTIVE January – June 2025)

WEEK 1		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	SOUP OF THE DAY	<b>Chicken &amp; Vegetable</b> A selection of finely chopped vegetables in our own rich chicken broth.	<b>Minestrone</b> An Italian classic, a nourishing and hearty combination of fresh vegetables and beans.	<b>Pea &amp; Ham</b> Warm and hearty soup with shredded ham in a pea purée.	<b>Chicken Noodle</b> A selection of finely diced vegetables in a rich chicken broth with noodles.	<b>Vegetable &amp; Barley</b> Vegetable stock made with root vegetables and pearl barley.
	NONNA'S	<b>Tortellini Alla Panna</b> Pasta with ham, cheese and mushroom cooked in a creamy white sauce, topped with parmesan.	<b>Chicken Parmigiana</b> Crumbed chicken breast oven baked, topped with a tomato and basil sauce & mozzarella cheese. Served with mashed potato, beans and pumpkin.	<b>Pasta Broccoli</b> An Italian classic from southern Italy, fresh broccoli mixed through pasta with a creamy sauce and parmesan cheese.	<b>Crumbed Fish</b> Lightly crumbed fillet of fish oven baked and served with roast potato, carrots, cauliflower and broccoli with tartare sauce.	<b>Chicken Piccata with Lemon</b> Oven baked chicken marinated in fresh lemon and capers, served on saffron rice and green beans.
NONNAS COURSES	DESSERT	<b>Chocolate Cake topped with Coconut</b> Moist and rich chocolate cake with coconut topping.	<b>Fresh Fruit Salad</b> Honeydew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	<b>Jelly with Fruit</b> Poached pieces of fruit set in flavoured jelly.	<b>Limoncello Slice</b> Lady finger biscuits layered with a creamy mousse and a hint of limoncello.	<b>Cappuccino Cake</b> Nonna's soft sponge cake with coffee buttercream.
	MAIN	<b>Chicken &amp; Bacon Potato Pie</b> Free range chicken and smoked bacon cooked and topped with mashed potato and tasty cheese. Served with broccoli and carrot.	<b>Vegetable Slice</b> Free range eggs combined with hand cut potatoes, zucchini, and spinach.	<b>Beef Rissoles</b> Lean beef mince mixed with rice, carrots, breadcrumbs, and cheese, rolled into patties and oven baked. Served with a rich beef gravy, peas & pumpkin.	<b>Irish Stew</b> Slowly braised lamb with hand cut turnip, parsnip, carrot, peas and potato served on a bed of rice.	<b>Steamed Fish</b> Delicately steamed fish served with a creamy white sauce, accompanied with mashed potato, carrots and peas.
GRANDMAS COURSES	DESSERT	<b>Yoghurt &amp; Fruit</b> A traditional vanilla Yoghurt with stewed fruit	<b>Carrot Cake</b> A moist cake with fresh grated carrot and topped with a vanilla frosting	<b>Apple Pie</b> Apple baked with cinnamon and topped with a golden crumble and fresh cream.	<b>Fresh Fruit Salad</b> Honeydew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	<b>Baked Cheesecake</b> Baked cheesecake with a hint of orange and lemon zest, topped with a lemon curd.

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# NONNA'S CUCINA MENU

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WEEK 2

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

	SOUP OF THE DAY	Italian Bean Soup	Roasted Tomato, Basil & Parmesan	Chicken & Sweetcorn	Potato, Leek & Bacon	Spinach & Chickpea
NONNAS COURSES	SOUP	Nourishing and hearty combination of fresh vegetables and a selection of beans.	Vine ripened roasted tomato with basil and parmesan.	A mouth-watering soup, made with corn, finely chopped chicken, and finished with spring onions.	Pureed potato, leek and bacon soup with a smooth velvety texture.	Nutritional and full of spinach and chickpeas in a wholesome vegetable broth.
	MAIN	<b>Chicken, Mushroom &amp; Spinach Risotto</b> Rich creamy rice with chicken, mushroom, spinach and parmesan cheese.	<b>Zucchini &amp; Ricotta Frittata</b> Sliced zucchini, ricotta cheese, free range eggs and parmesan frittata served with carrot, broccoli, and cauliflower.	<b>Pasta with Neapolitan Sauce</b> Pasta in a rich tomato and basil sauce served with parmesan cheese.	<b>Porchetta</b> Pork marinated with fennel, lemon and fresh herbs served with cocktail potatoes, pumpkin, green beans & gravy.	<b>Herb Crust Fish</b> Fillet of fish topped with fresh breadcrumbs, herbs and parmesan cheese served with mashed potato and carrots.
GRANDMA COURSES	DESSERT	<b>Semolina with Fruit</b> A simply satisfying dessert made with semolina, milk, and a touch of vanilla. Set in a fruit jelly.	<b>Fresh Fruit Salad</b> Honeydew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	<b>Black Forest Cake</b> Chocolate sponge cake with a rich cherry and cream filling.	<b>Italian Orange &amp; Almond Cake</b> An Italian favourite, orange and almond meal sponge with a flaked almond icing.	<b>Baked Cherry Cheesecake</b> Nonna's baked cheesecake with a hint of lemon zest, topped with a cherry compote.
	MAIN	<b>Bangers &amp; Mash with Onion Gravy</b> Beef sausages with a creamy mashed potato, carrots, peas & an onion gravy.	<b>Crumbed Fish</b> Lightly crumbed fillet of fish oven baked and served with cocktail potatoes, carrots, roast zucchini and tartare.	<b>Chicken Patties with Mushroom Sauce</b> Oven baked chicken patties served with a creamy mushroom sauce, cocktail potatoes and green beans.	<b>Vegetable Stir Fry</b> Seasonal vegetables of zucchini, peas, capsicum, carrots, spinach, broccoli, and cauliflower stirred through rice.	<b>Chunky Beef Meat Pie</b> Chunky beef in a rich gravy topped with golden pastry and served with carrots and peas.
	DESSERT	<b>Jam Rolly Polly</b> A delicious vanilla sponge with strawberry jam, rolled and served with fresh cream.	<b>Blueberry Custard Crumble Tart</b> Tart filled with blueberry compote & cream custard, topped with golden crumble.	<b>Fruit &amp; Jelly</b> Poached pieces of fruit set in flavoured jelly.	<b>Chocolate Brownie</b> Delicious chocolate brownie slice, rich in flavour and served with fresh whipped cream.	<b>Fresh Fruit Salad</b> Honeydew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.

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WEEK 3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	<b>SOUP OF THE DAY</b>	<b>Beef &amp; Vegetable</b> A selection of finely chopped vegetables in our own rich beef broth.	<b>Zucchini, Spinach &amp; Potato</b> A hearty soup with zucchini, spinach and potato broth.	<b>Chicken &amp; Vegetable Broth</b> A selection of finely chopped vegetables in our own rich chicken broth.	<b>Egg &amp; Parmesan Pastina</b> Nonna's traditional vegetable soup enhanced with beaten egg, parmesan and pastina.	<b>Pumpkin Soup</b> A hearty soup of velvety smooth pumpkin puree.
	NONNAS COURSES	<b>MAIN</b>	<b>Spinach &amp; Cheese Cannelloni</b> Fresh pasta rolled and filled with spinach and cheese cooked in a tomato and basil sauce.	<b>Oven Baked Chicken w' Italian Rice</b> Tender oven baked chicken infused with tomato, served on an Italian style rice & steamed broccoli.	<b>Crumbed Fish</b> Lightly crumbed oven baked fillet of fish served with mashed potato, green beans, carrots and tartare sauce.	<b>Pumpkin Risotto</b> A rich creamy risotto rice with sweet pumpkin and parmesan cheese.
<b>DESSERT</b>		<b>Salted Caramel Custard</b> A creamy set custard, served with a homemade caramel sauce.	<b>Italian Orange &amp; Semolina Cake</b> A traditional Italian cake made with semolina & a hint of fresh oranges.	<b>Fresh Fruit Salad</b> Honeydew, watermelon, pineapple, orange, kiwi fruit & grapes, hand cut in our kitchen.	<b>White Chocolate Mud Cake</b> A rich and moist white chocolate mud cake, served with fresh cream.	<b>Italian Cinnamon Strudel</b> A delicious pastry dough, filled with a cinnamon and apple filling
GRANDMA COURSES	<b>MAIN</b>	<b>Beef Cevapi</b> Our handmade cevapi are caseless sausages bursting with a smoky flavour served with mashed potato, carrots, peas and gravy.	<b>Vegetable &amp; Cheese Bake</b> Free range eggs combined with hand cut vegetables and grated parmesan cheese. Baked until golden, with sweet potato.	<b>Beef Chow Mein</b> Lean beef mince with chow mein noodles and hand cut vegetables and cabbage in a tasty stir-fry sauce.	<b>Chicken Leek Casserole</b> Succulent chicken diced and cooked with fresh leek in a rich sauce and served with roast potatoes and carrots.	<b>Crumbed Fish</b> Lightly crumbed oven baked fillet of fish served with baked potato wedges, corn, green beans and tartare sauce.
	<b>DESSERT</b>	<b>Fresh Fruit Salad</b> Honeydew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	<b>Custard Tart</b> Oven-baked tart shell filled with delicious creme brulée custard.	<b>Trifle</b> A traditional three-tier dessert. Sponge cake, custard and jelly.	<b>Fruit &amp; Jelly</b> Poached pieces of fruit set in flavoured jelly.	<b>Strawberry Cheesecake</b> Creamy cheesecake on a biscuit base with fresh strawberry compote.

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WEEK 4

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

	SOUP OF THE DAY	CHICKEN NOODLE	CANNELLINI BEANS	PUMPKIN & SWEET POTATO	CHICKEN MEATBALLS BROTH	POTATO, BROCCOLI & PARMESAN
SOUP		A selection of finely diced vegetables in a rich chicken broth with noodles.	Nourishing and hearty combination of fresh vegetables and cannellini beans.	A delicious and filling puree of pumpkin and sweet potato blended to a creamy smooth soup.	Our traditional chicken broth made with tiny chicken meatballs and parmesan.	Pureed potato & broccoli with a smooth texture and well-developed flavours of fresh vegetables and parmesan.
NONNA COURSES	MAIN	Roast Chicken Free range chicken fillet marinated and served with seasoned potatoes, pumpkin, green beans and gravy.	'Pipi e Patati' con Salsiccia Pork fennel sausage stir fried with potatoes, capsicum, and onions in a light tomato sauce with green beans.	Pasta & Meatballs Pork and veal mince, shaped into small balls & cooked gently in a homemade tomato and basil sauce served with pasta and parmesan.	Roast Veal A traditional roast served with oven baked potato, roast pumpkin, peas, and a rich brown gravy.	Crumbed Fish Lightly crumbed oven baked fillet of fish served with mashed potato, carrot, broccoli, and tartare sauce.
	DESSERTS	Panna Cotta A delicate Italian dessert made with milk, cream, and mixed berries.	Italian Peach Cake Vanilla sponge with poached peaches and dusted with icing sugar.	Jelly with Fruit Poached pieces of fruit set in flavoured jelly.	Mocha Cake Chocolate mud cake with coffee frosting.	Fresh Fruit Salad Honeydew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.
GRANDMACOURSES	MAIN	Mac & Cheese A delicious creamy cheese sauce tossed with pasta and baked with buttery breadcrumbs. Served with pumpkin and peas	Fried Rice with Chicken A fabulous chicken fried rice with hand cut vegetables, fluffy egg and bacon.	Tuna and Corn Mornay A traditional tuna mornay with creamy corn and potato in a béchamel sauce, served with broccoli, cauliflower, carrot mix.	Quiche Lorraine Free range eggs combined with bacon and cheese, baked with a pastry top until golden and served with beans & carrots	Roast Pork A tradition roast served with roast potato, green beans, roast pumpkin, and gravy.
	DESSERTS	Fruit & Jelly Poached pieces of fruit set in flavoured jelly.	Fresh Fruit Salad Honeydew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	Banana Cake A rich cake made with fresh banana and topped with a banana frosting	Strawberry Lamington Homemade sponge cake coated in a layer of strawberry and rolled in coconut.	Upside Down Pineapple Cake Moist vanilla cake with pineapple pieces and juice.

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WEEK 5		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
NONNA COURSES	SOUP	<b>SOUPE OF THE DAY</b> <b>Cream of Cauliflower</b> Cauliflower pureed to a smooth texture, finished off with cream.	<b>Potato &amp; Leek</b> A delicious and filling puree of potato and leek blended to a creamy smooth soup.	<b>Minestrone</b> Nourishing and hearty combination of vegetables and beans.	<b>Beef &amp; Barley</b> A selection of finely chopped vegetables in a rich beef broth enriched with pearl barley.	<b>Chicken &amp; Vegetable</b> A selection of finely chopped vegetables in our own rich chicken broth.
	MAIN	<b>Chicken Lasagne</b> Layers of fresh pasta sheets with chicken mincemeat in a tomato and basil sauce with plenty of cheese.	<b>Veal Saltimbocca</b> A traditional dish made of thin sliced veal with crispy prosciutto cotto and fragrant sage leaves served in a jus with mashed potato, peas, pumpkin.	<b>Tomato &amp; Bacon Quiche</b> Smoked bacon, fresh tomato together with free range eggs and parmesan cheese, baked with golden pastry served with broccoli & carrots.	<b>Polenta Con Salsiccia Al Sugo</b> Chef's pork and fennel sausage served with polenta in a tomato and basil sauce served with peas.	<b>Pasta with Tuna &amp; Capers</b> Pasta served in a light tomato sauce made with tuna, onions, capers, white wine and parsley.
NONNA COURSES	DESSERTS	<b>Jelly with Fruit</b> Poached pieces of fruit set in flavoured jelly.	<b>Italian Citrus Cake</b> Nonna's traditional sponge cake made with lemon and orange zest, with icing sugar.	<b>Tiramisu</b> An Italian favourite made to Nonna's recipe. Lady finger biscuits layered with marsala and cocoa.	<b>Fresh Fruit Salad</b> Honeydew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	<b>Apple &amp; Granola Yoghurt</b> Stewed apples paired with crunchy granola and creamy yoghurt.
	MAIN	<b>Vegetable Patties</b> Hand cut vegetables, made into a patty, oven baked and topped with tomato and basil sauce with cheese. Served with herbed potato, carrots and peas.	<b>Crumbed Fish</b> Lightly crumbed oven baked fillet of fish served with roast potato, peas, pumpkin and tartare sauce.	<b>Lamb &amp; Rosemary Casserole</b> Rosemary is the perfect companion for this lamb dish. Served with sautéed potato, peas, and carrots.	<b>Chicken &amp; Spinach Sausages w Gravy</b> Chicken & spinach sausages served with creamy mashed potato, carrot, peas and a rich onion gravy.	<b>Corned Beef Silverside</b> Silverside poached with onions, celery and carrots, sliced and topped with a white sauce. Served with cocktail potato, pumpkin & green beans.
GANDMA COURSES	DESSERT	<b>Chocolate Mud Cake</b> Moist and rich chocolate mud cake topped with a fresh strawberry compote.	<b>Fresh Fruit Salad</b> Honeydew, watermelon, pineapple, orange, kiwi fruit, and grapes, hand cut in our kitchen.	<b>Peach Crumble</b> Sliced and lightly spiced peaches with a classic crumble, served with vanilla custard	<b>Irish Apple Cake</b> This classic apple cake is full of flavour and served with fresh cream.	<b>Pavlova</b> Delicate meringue crust on the outside, soft marshmallow on the inside, topped with cream and seasonal fruit.

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