

NEWSLETTER

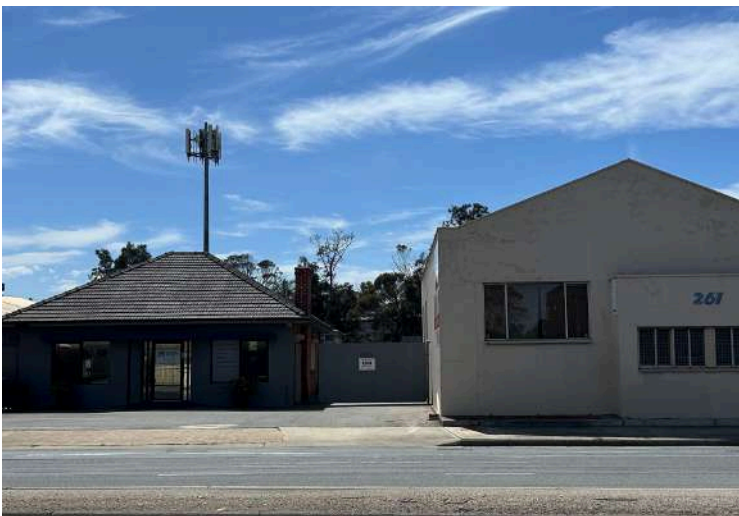
DECEMBER 2025

EDITION #28



NONNA'S NEW WESTERN HUB

Head over to page 8 & 9 for more information about Nonna's new Western Hub.



STEF'S SPECIAL RECIPE

This newsletter's special recipe is Stuffed Squid. Turn to page 25 to learn how to make it. Don't miss it!



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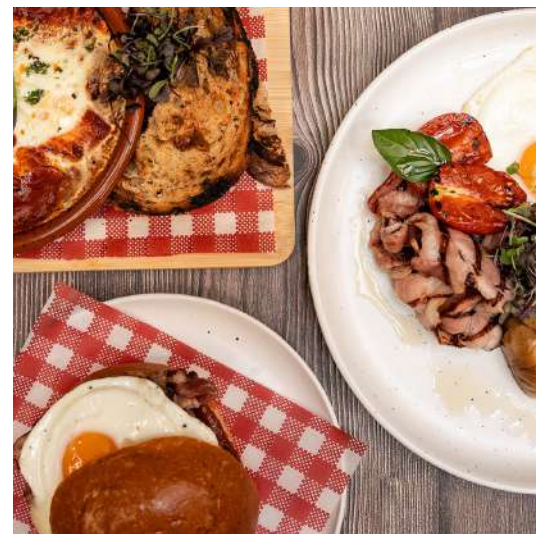
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**NONNA'S AGM
REPORT**



**NONNA'S CUCINA IS NOW
OPEN ON SATURDAYS!**



**CHRISTMAS WORD
SEARCH SOLUTION**



@nonnascucinaa

ABOUT NONNA'S

Nonna's Cucina pursues the vision:

'To be a provider of meals and a point of contact to enhance lifestyle choices of people in the community who are frail, elderly, or have a disability.'



Nonna's Cucina is a government funded charity organisation, providing home-style cooked meals to the elderly and people with disabilities. Our meals are made to HACCP standards and we are committed to providing our clients with nutritionally balanced and tasty meals.

Nonna's Cucina is predominantly volunteer based, engaging over 100 volunteers in a number of roles. Our volunteers are dedicated to service, excellence and add a personal touch when delivering our meals.

We also have an on site cafe and provide catering services and meals to the general public! If you have an upcoming event, or have a busy working life, you can purchase our meals any time. All money raised from events and catering supports our home meal delivery service for those in need.

Call our office on 08 8240 3491 and speak to one of our friendly staff today for more information.



Nonnas Traditional



MEAT LASAGNA

\$45

PICKUP ONLY



SERVES 6 - 8 PEOPLE

PLACE YOUR ORDER TODAY!

24 HOUR NOTICE REQUIRED

PHONE: 08 8240 3491

EMAIL: INFO@NONNASCUCINA.COM.AU

NONNA'S CUCINA PRESIDENT

MICHAEL COSTANTINI

As we approach the end of another remarkable year and the festive season draws near, I am delighted to reflect on what has been an extraordinary period for Nonna's Cucina – a year defined by growth, transformation, and meaningful community impact.

Our services have expanded significantly, the support from our community continues to inspire us, and our café has flourished beyond expectations. These achievements would not have been possible without the dedication of our clients, partners, and most importantly, our volunteers. Your commitment remains the cornerstone of everything we do.



I am thrilled to share some exciting news. Nonna's Cucina has secured a new home for our Western Suburbs Hub! Located on Tapleys Hill Road in Seaton, this facility will serve as a vibrant space for our Western Suburbs volunteers and a welcoming hub for connection and shared experiences. This strategic investment not only meets our current operational needs, but also aligns with our long-term vision for growth and sustainability.

In addition, our beloved café – already thriving in its inaugural year – has extended its operating hours and is now open on Saturdays from 8:00am to 2:00pm. Whether you're seeking your morning coffee, a cozy spot to catch up with friends, or a sweet treat to brighten your day, we look forward to welcoming you.

Last month, we proudly hosted our AGM – the first at Holden Hill, which was beautifully catered by Stefan and his team. Thank you to everyone who attended and contributed to making it such a memorable occasion.

As we close out 2025, I am filled with gratitude for the incredible year we have shared and optimistic about the opportunities that lie ahead in 2026 and beyond. Thank you for your unwavering support and dedication. I invite you to explore the following pages for highlights of our recent activities and a preview of the exciting events on the horizon.

Warm Regards,

A handwritten signature in black ink that reads "Michael Costantini". The script is fluid and cursive.

Michael Costantini
President

**Proud Bronze Sponsor
of Nonna's Cucina**



Christmas

Cafe Opening Hours

24 December
7 am - 3 pm

30 December
7 am - 3 pm

25 December
Closed

31 December
7 am - 3 pm

26 December
Closed

01 December
Closed

27 December
Closed

02 January
7 am - 3 pm

28 December
Closed

03 January
8 am - 2 pm

29 December
7 am - 3 pm

04 January
Closed

From the 5th of January we will resume normal operating hours:
Monday - Friday 7am - 4pm & Saturday 8am - 2pm

NONNA'S CUCINA CEO

MARCO STALTARI

As we come to the close of another busy and rewarding year, I want to take this opportunity to reflect on everything we've achieved and to thank the many people who helped make it all possible. First, a sincere thank you to our Board for their ongoing leadership and for a successful Annual General Meeting. It was also fantastic to see so many members join us in the café space at Holden Hill for the AGM your support and engagement means a great deal.

It's now been 12 months since we moved into our new home at Holden Hill, and what a journey it's been. Change is never easy, but our amazing team of 40 plus staff have not only adjusted they've gone above and beyond. Their hard work, commitment, and team spirit have been key to settling into the new space and continuing to grow Nonna's into what it is today.



One of the most exciting milestones this year has been the purchase of a new site for our future Western Hub in Seaton. This is a big and bold step forward in our vision for the future, and I want to thank my executive team Dario and Stefan for their leadership and tireless support in making this happen. Their efforts, alongside the broader team, are helping shape the next chapter for Nonna's.

Our café is now also open on Saturdays, and it's been wonderful to see the community coming in, connecting, and enjoying the space. Whether it's for a coffee or a chat, the café continues to be a warm and welcoming hub for many.

To our incredible volunteers, thank you. Your passion, energy, and generosity make such a difference, whether you've been with us for years or just recently joined the Nonna's family. And to our supporters and all those working quietly behind the scenes thank you for always putting your hand up when we need you. Your willingness to help, often without fanfare, is truly appreciated and doesn't go unnoticed.

As we head into the festive season, I want to wish all our clients, staff, volunteers, and supporters a very safe and joyful Christmas and New Year. A quick reminder that our office and café will remain open during the Christmas break, so feel free to drop in we'd love to see you. And finally, with the warmer months ahead, please remember to stay cool and hydrated, and look after yourselves and each other.

Thank you again for being part of the Nonna's family. I'm excited for what lies ahead and proud of all we've accomplished together!

Marco Staltari

Marco Staltari
Chief Executive Officer

NONNA'S NEW WESTERN HUB

WE ARE THRILLED TO ANNOUNCE THE
PURCHASE OF A NEW SITE
259-261 TAPLEYS HILL ROAD, SEATON.

A significant and exciting step forward for Nonna's Cucina! This location will become our official Western Hub, providing a dedicated space for our amazing volunteers to pick up meals and deliver them across the western suburbs. As we continue to grow, this hub will help streamline our operations, making it easier and more efficient to reach those in need.

We're excited to share that volunteer deliveries from our new Seaton site will officially begin early 2026. This marks a new chapter in our journey, and we couldn't be more thrilled about what lies ahead.

This site is more than just a logistics point, it's a long-term investment in the future of Nonna's Cucina. In time, we're exploring the potential to develop this hub into a reheat kitchen, adding even more flexibility to how we prepare and distribute meals. It's all part of our commitment to futureproofing our organisation so we can continue to support our community for many years to come.

Just as importantly, this new hub will serve as a welcoming meeting point for our volunteers, a place to catch up, share a coffee, and enjoy the camaraderie that makes Nonna's Cucina so special. This is just the beginning, this new site opens the door to bigger and better things for Nonna's Cucina, and we're incredibly excited about the possibilities.

A special thank you to Christ the King Lockleys Parish who have allowed us to use their space as our volunteer drop off point for over 12 months, their support has made it possible for us to continue servicing the Western Suburbs, we are very grateful for your support. A heartfelt thank you to all our supporters, volunteers, and partners who help make moments like this possible. We can't wait to share more updates as we bring this wonderful new space to life!





ANNUAL GENERAL MEETING 2025

REFLECTING ON A WONDERFUL YEAR AND LOOKING AHEAD

Our recent annual general meeting at the Holden Hill site was a fantastic opportunity to reflect on the past year, one marked by meaningful growth, community impact, and shared purpose.

We're proud to report significant progress across our programs, especially in food delivery and support services. With more meals going out to the community than ever before, this growth reflects not just increased need, but our strengthened capacity to respond. We're continuing to reach more people, more often and that's something worth celebrating.

A warm welcome also goes out to our two newest board members, Natalie Williams and Delia Thompson. Their experience, passion, and fresh perspectives will be a great addition to our leadership as we move into a new chapter of service and sustainability.



A huge thank you to our amazing team of over 100 volunteers, who are truly the heart of our organisation. Whether you're delivering meals, assisting as a driver's assistant, working in the office, kitchen, or tending to the garden your time, energy, and kindness make everything we do possible. We are deeply grateful for your dedication.

The meeting wrapped up with great conversations, future planning, and as always plenty of good food shared among good people. Here's to another strong year ahead!

**We are proud to announce our complete
board structure moving forward:**

President - Michael Costantini

Vice President - Juile-Ann Finney

Treasurer - Jason Luccon

Secretary - Ron Yates

**Board Members - Paul Capobianco, Nigel
Leckie, Natalie Williams, Delia Thompson**



CATERING SERVICES

EXTERNAL CATERING

DINING PARTY

CORPORATE EVENT

OTHER EVENT

**BOOK
NOW**

ABOUT US

At Nonna's Cucina, we will help make your events stand out with our catering; perfect for birthdays, social & sporting functions, corporate or office catering and family gatherings.

Phone 08 8240 3491

Email cafe@nonnascucina.com.au

Website www.nonnascucina.com.au

Follow us on   @nonnascucinaa



NONNA'S CUCINA GM

DARIO FABRETTO

As we approach the end of another busy year at Nonna's Cucina, I want to take a moment to reflect and celebrate our achievements, and thank everyone who plays a role in delivering meals and care to our community every single day.

This year saw continued growth not only in our volunteer family, but also in our client base and staff team. We are proud to welcome new faces across all areas of Nonna's Cucina, strengthening our mission and community connections.

We are excited to announce the purchase of our new Seaton property, acquired exactly one year after moving into our Holden Hill site! This space has been purchased for our amazing volunteers in the western suburbs and will significantly improve meal deliveries and strengthen community engagement.

The Seaton property will initially and primarily be used as a drop-off and pick-up location for the volunteers. In the future the site has potential to become a purpose-built reheat facility and positions us strongly for future demand.

I would also like to personally welcome Delia Thompson and Natalie Williams to our Board. I am looking forward to working with both and learning from their insight and experience as we continue to grow.

To all our staff, volunteers and supporters, thank you. This has been a challenging year, but together we have achieved remarkable outcomes. Your commitment, resilience, and compassion ensure over 500 household deliveries each day and make a real difference in the lives of our clients.

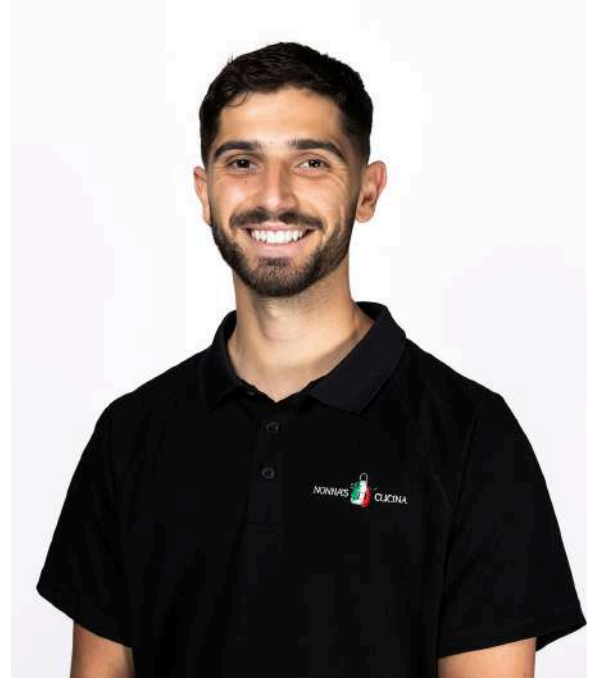
We are excited for a year of continued growth, improvement, and strengthened community connection. With the Seaton property underway and our teams expanding, 2026 will bring new opportunities to enhance our service and support more people across Adelaide.

I hope everyone has a safe, joyful, and relaxing holiday season.

Warm regards,



Dario Fabretto
General Manager



Proud Silver Sponsor
of Nonna's Cucina

NONNA'S IS OPEN SATURDAYS

LAUNCHING WITH A NEW MENU
AND DELICIOUS SPECIALS!

The Nonna's Cucina cafe came alive on Saturday, October 18, with the aroma of freshly cooked porchetta welcoming guests for the launch of 'Saturday's at Nonna's' at our Holden Hill Café. The café was filled with good food, relaxed conversations, and a vibrant summer atmosphere complete with coffee specials and refreshing spritzes.



*Dj duo 'mutuals'
joined us for the day!*





The café was alive with energy as families, friends, and volunteers joined us for a day of good food, live music, and plenty of smiles. Our sunny outdoor area was brimming with guests relaxing in the sunshine, enjoying handmade pasta, freshly brewed coffee, and the day's star attraction - Nonna's famous porchetta rolls, which quickly sold out!

Adding to the atmosphere were our refreshing \$8 spritzes, mouth-watering pastries, and new breakfast specials that had everyone snapping pictures. The sound of conversation and clinking coffee cups created the perfect backdrop for what turned out to be a truly memorable day.

The event was a true team effort, with our staff and volunteers working together to deliver a day full of warmth, delicious food, and genuine Italian hospitality. It was wonderful to see so many familiar faces and new visitors come together to share in the joy of good food, sunshine and community.

All proceeds from the café continue to support our mission of delivering home-style meals and companionship to the elderly and vulnerable across Adelaide.

A heartfelt thank you to everyone who joined us and made our first "Saturday's at Nonna's" such a wonderful success. We can't wait to welcome you back for more delicious Italian favourites, fresh coffee, and good company every Saturday from 8am to 2pm.

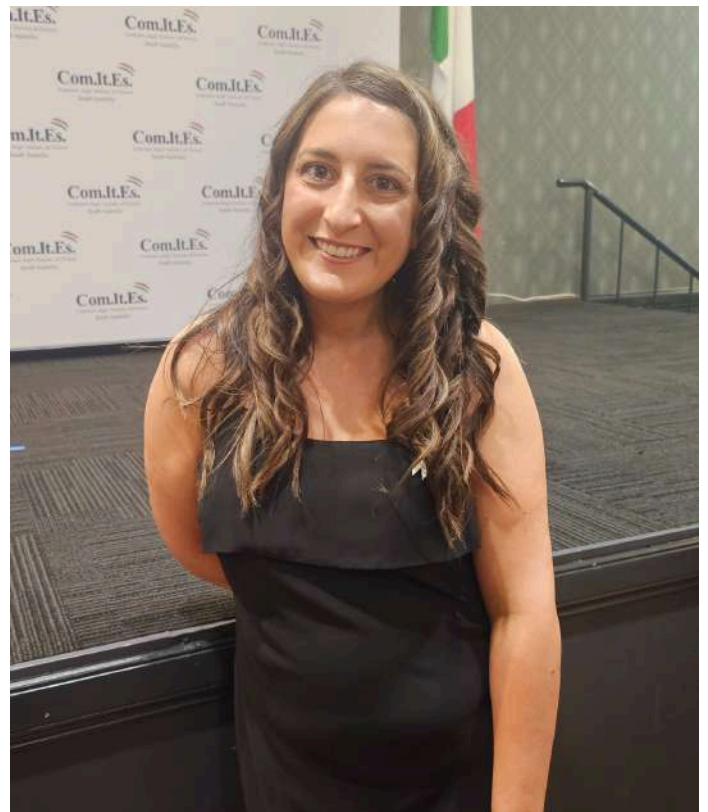


CELEBRATING REBECCA STALTARI NOMINATED IN TWO CATEGORIES FOR THE PROGETTO DONNA AWARDS!

We're incredibly proud of Rebecca Staltari who was nominated in two categories for the Progetto Donna Awards, recognising her outstanding leadership and contribution at Nonna's Cucina.

The Progetto Donna Awards celebrates women who make a meaningful difference through their leadership, compassion, and community service. The award's name - Cuore, meaning "heart" in Italian - represents the warmth, kindness, and generosity shown by women who lead and inspire others in their communities. Rebecca's nomination is a testament to her leadership, empathy, and the positive impact she continues to make within Nonna's Cucina and beyond. Her ability to guide, support, and connect with others strengthens our mission of delivering care through food and genuine human connection.

We're so proud to see Rebecca recognised among such remarkable women - a well-deserved honour that reflects her heart, dedication, and the true spirit of Nonna's Cucina. The Nonna's team was there at the event to support her.



BEHIND THE SCENES:

TEAMWORK AT ITS BEST - NONNA'S CUCINA SERVES UP HEART, HOSPITALITY, AND SUPPORT FOR THE PROGETTO DONNA AWARDS

Nonna's Cucina was honoured to support the event, proudly serving individual antipasto plates for more than 320 guests. It was a wonderful opportunity for our team to showcase what we do best - delivering delicious, homestyle Italian food made with love and teamwork.

The evening was a true example of collaboration and community spirit, reflecting the essence of Nonna's Cucina. A heartfelt thank you to our amazing staff and volunteers who generously donated their time to the event, and to our valued suppliers for generously donating products that helped make the night such a success. Congratulations, Rebecca, on your well-earned nominations - we are so proud of you and grateful for all that you bring to Nonna's Cucina!





JOIN OUR TEAM TODAY!

VOLUNTEERS NEEDED



**Looking for a valuable way to spend
a few hours each week?**

Join Nonna's Cucina as a volunteer delivery driver or assistant and help us bring home-cooked Italian meals to those who need it most in our community.

WHY VOLUNTEER WITH US?

- ✓ Make a real impact
- ✓ Develop new skills
- ✓ Meet new people
- ✓ Improve well-being

 **Monday - Friday**
10:30am-2:00pm



CONNECT WITH US!



Connect with us for more info:
(08) 8240 3491



Visit our website:
www.nonnascucina.com.au



NONNA'S CUCINA PATRON

ROSA MATTO

Wow! Another year has galloped past us and the team here at Nonna's Cucina has not missed a beat.

We will soon celebrate the anniversary of the move to Holden Hill, a big step for us but one that has allowed us to increase our client base for food deliveries. It has also meant that we have realised the dream of opening our café and allowing the general public to get to know us and celebrate our ethos and hospitality.

As the Patron of this amazing organisation, I am always proud of our achievements and the way we conduct our mission of helping our clients achieve better, safer nutrition and how we add to their independence and well being.



As we approach the Christmas season we are reminded of another layer of concern for our precious clients: so many older people are isolated at home and suffer from loneliness and separation from family and friends. I hope that in the new year, you will decide to join us as a volunteer to deliver meals.

The meals we deliver are a point of human contact: we are not only delivering a delicious, nutritious meal, we are making a welfare check on our clients, making sure they are coping with the heat, sharing a joke and a laugh, reminding them that the world still cares about them.

And so my wish for you – our volunteers, our staff in the kitchens and in the office, our friends from the café – is for a safe and happy Christmas and New Year season. I hope to see you in the café or on the roads as we deliver love and joy!

Buon Natale a tutti!

Rosa Matto
Patron

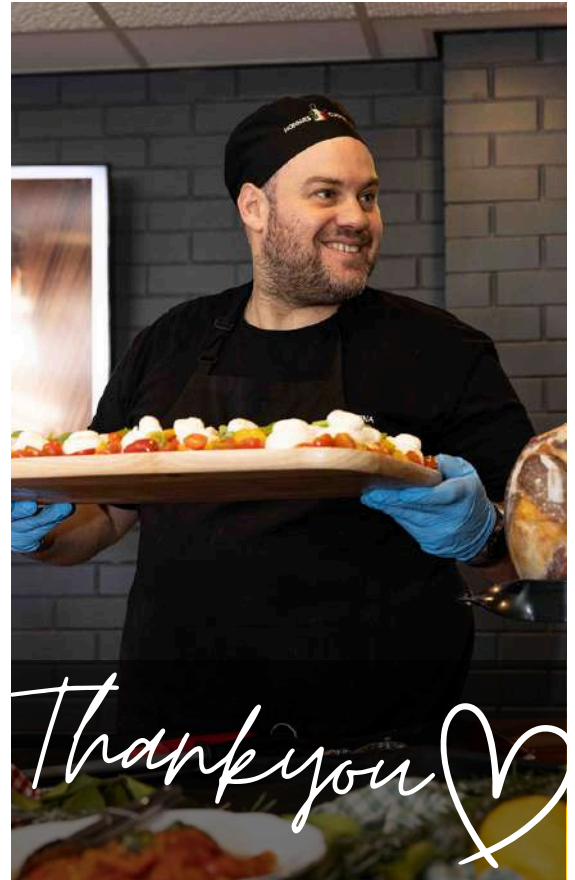
EXCITING UPDATE:

NEW 5-WEEK ROTATING MENU LAUNCHING JANUARY 2026!

This updated menu was created with you in mind. We've carefully listened to client feedback and incorporated your suggestions to bring even more variety, flavour, and satisfaction to every meal. Our goal is to continue offering meals that are both enjoyable and aligned with your needs.

We're also proud to share that the new menu has been developed in accordance with nutritional guidelines, ensuring a balanced and health-conscious selection every week.

Thank you for being a valued part of our community, we can't wait for you to experience what's coming!



WELCOMING

ARIA BOLKUS AND DANA WORTLEY MP

On 8th September, Aria Bolkus and Dana Wortley MP visited Nonna's Cucina for a tour of our facility, taking the time to understand how our service supports the community each day. Their encouragement and ongoing support means a great deal to us.



Flour, Fun, and Fantastic Pizza!

There's nothing quite like the aroma of freshly cooked pizza - and this school holidays, that scent filled the Nonna's Cucina café thanks to some enthusiastic young chefs, with the help of our Executive Chef, Stefan. Kids rolled up their sleeves and stepped into the kitchen to make their own pizza's under Stef's guidance. With flour flying, plenty of focus, and proud smiles, the café was full of energy as they created their own delicious pizza's from scratch.



It's clear Stef enjoys these sessions. His passion for sharing food and culture shows as he teaches the kids in a relaxed, hands-on way. It's a fun, simple way for them to learn and connect through food.

Seeing families fill the café - and enjoy the freshly baked results - is a great reminder of why we love offering these activities. We look forward to creating more of these experiences for young members of our community.



NONNA'S CUCINA CLIENTS

BUILDING CONNECTIONS THROUGH MEALS:

At Nonna's Cucina, it's not just about delivering meals - it's about building meaningful connections. Our clients, like Paola enjoy more than just fresh, home-cooked meals; they enjoy the friendships and care that come with them.

Paola, a valued client of our meal service, recently joined us for our opening Saturday dining. Grace, her daughter, shared that they had "a great time" and were welcomed warmly by our volunteers, who even invited them to join their table. It was more than a meal - it was an experience of warmth and community.

While Paola still enjoys cooking for herself, she loves having Nonna's meals nearly every day. But what she truly cherishes are the moments of connection - the friendly chats, the check-ins, the genuine care from our volunteers. These relationships make a real difference, providing companionship, support, and a sense of belonging.

Our volunteers are at the heart of what makes Nonna's Cucina special. They take the time to listen, share a laugh, and genuinely get to know each client. These bonds go beyond delivering food - they nurture our community, brighten days, and remind clients that they are valued and cared for.

Paola's experience is a beautiful example of how our volunteers make a difference, one meal - and one smile - at a time. At Nonna's Cucina, the love, care, and connections shared around the table are just as important as the meals themselves.



VOLUNTEER'S CORNER

Meet Gilbert

At Nonna's Cucina, our volunteers are the heart and soul of what we do, and Gilbert is a shining example of this spirit. Originally from San Giorgio La Molara, Gilbert brings not just his time and effort, but his warmth, kindness, and a genuine love for connecting with people.

Before joining Nonna's Cucina, Gilbert had an impressive career behind the wheel - spending over 20 years as a bus driver, 6 years as a limo driver, and also working with Dial a Truck. His passion for vehicles continues in his personal life, where he enjoys working on his 1970 Holden HT Kingswood and riding his Vespa 50cc. Gilbert is also creative and actively involved with the San Giorgio La Molara Club, reflecting the depth and richness of his interests.



Gilbert volunteers almost every day, and his impact goes far beyond delivering meals. He takes the time to build genuine relationships with our clients, ensuring they feel valued, respected, and cared for. He's always up for a chat, happy to listen, laugh, and brighten someone's day with his friendly, approachable nature. For many of our clients, seeing Gilbert is a highlight of their day - a moment of connection and companionship that goes beyond the meals themselves.

In addition to his care for clients, Gilbert is an incredible mentor to new volunteers, sharing his wealth of experience on the runs, offering guidance, and inspiring others with his dedication and positivity. His presence not only enriches the lives of our clients but strengthens the entire volunteer community.

Gilbert, your kindness, dedication, and infectious warmth does not go unnoticed. You embody the very heart of Nonna's Cucina, and the difference you make - day after day - is immeasurable. From all of us here, thank you for everything you do. You are valued, appreciated, and truly make a lasting impact on everyone you meet.

Grazie, Gilbert ♡



Tony & Mark's is a leading South Australian family owned and operated grocery retailer, priding themselves on providing the finest quality produce to their customers. With eight successful stores across Adelaide (Newton, Newton Village, Glenunga, Brickworks, Golden Grove, Burnside, Unley and now Port Adelaide), Tony & Mark's offer a huge variety of fresh fruits and vegetables, groceries, gourmet treats and floral arrangements. The business holds strong family values reflected in the service of their staff and friendly atmosphere for the past 45 years. As well as 8 store locations, Tony & Mark's also offers an array of services including:

- Deli: smallgoods, platters, deli meats and cheese
- T&M Butchery: premium quality meats
- Zeea's Eatery: coffee and breakfast/brunch/lunch (Glenunga, Brickworks, Golden Grove)
- Fresh Stems: floral arrangements, florals for events and weddings
- Online shopping and home delivery service at shop.tonyandmarks.com.au
- Functions: internal and external events, birthdays, christenings, work shows etc.
- Catering: corporate and group catering, business meetings, school events, birthdays
- Tony & Mark's Direct: wholesale sector for hotels, restaurants and cafes across Adelaide



www.tonyandmarks.com.au

RECIPE OF THE MONTH

By Nonna's Cucina Executive Chef Stefan Dimasi

Stefan's Stuffed Squid in Napoletana Sauce

SQUID INGREDIENTS

1kg baby squid, cleaned, retain the tentacles

4 tbsp extra virgin olive oil

1 garlic, finely chopped

1 onion, finely chopped

all the tentacles, washed and chopped finely

¼ cup flat leaf fresh parsley finely chopped

½ cup dry white wine

Salt & cracked black pepper, to taste

1 cup fresh breadcrumbs

½ cup finely grated parmesan

cheese

2 eggs

METHOD

 4 servings

In a wide frypan heat the 4 tablespoons of olive oil, sauté the onion until transparent but not coloured. Add the garlic, the chopped tentacles and the parsley. Cook for a few minutes, then add the wine and scrape up all the juices. Evaporate the liquid. Remove from the heat and allow to cool slightly. Season well and add the breadcrumbs, parmesan and lightly beaten eggs, mix thoroughly. Fill into the cavity of the squid but leave two centimetres for expansion. Seal with a toothpick.

Stef's Tips:

Serve hot or at room temperature. Remove the toothpick and cut into broad slices



NAPOLETANA SAUCE INGREDIENTS

4 tbsp extra virgin olive oil

1 garlic clove, finely chopped

½ onion, finely chopped

2 tins chopped tomatoes with their juices

½ bunch basil, leaves taken off the stems, keep the stems

METHOD

Heat the oil and gently sauté the onions until soft but not coloured, add the garlic, basil stems and tomatoes and cook gently until thick. Adjust with salt, pepper. Finish with basil leaves, torn into shreds.

PEA SAUCE INGREDIENTS

1 cup frozen peas

¼ cup of chicken stock

salt and pepper

METHOD

Cook the peas in the stock until tender. Puree until smooth. Season to taste.

TO FINISH THE DISH

Pour a thin layer of sauce on the bottom of the baking dish. Put the squid in one layer and cover with more sauce. Bake in a preheated oven for 20 mins at 180c. Serve with pea puree.

NONNA'S SPECIAL MERCHANDISE

BAGS
\$12

NONNA'S  CUCINA
Made with love, shared with joy.

NONNA'S  CUCINA
Made with love, shared with joy.

NONNA'S  CUCINA
Made with love, shared with joy.

NONNA'S  CUCINA

HATS
\$20

NONNA'S  CUCINA
Made with love, shared with joy.

BOTTLE
OPENERS
\$3

APRONS
\$20

GIFT
VOUCHERS
AVAILABLE



PLACE YOUR ORDER TODAY

PHONE: (08) 8240 3491

EMAIL: info@nonnascucina.com.au

QUALITY ASSURANCE

SAVERIO CATANZARITI

Ciao,

As we come to the end of another year, it's a perfect time to reflect on the incredible efforts of our staff and volunteers at Nonna's Cucina. Together, we have continued to serve the community across metropolitan Adelaide with dedication, pride, and genuine care. Every meal delivered and every connection made reflects the heart of our organisation.

Our Food Safety Team has also had a particularly strong and successful year. We completed both our annual SA Health audit and our HACCP accreditation audit through Global Compliance Certification - two major assessments that ensure our operations meet the highest industry standards. These audits take a deep and detailed look into every area of our food service, including:

- Cooking and cooling procedures
- Receiving, handling, and processing of goods
- Accuracy and completeness of documentation and records
- Overall cleanliness and hygiene of our kitchens
- Staff knowledge, training, and adherence to best practice



We are thrilled to share that we achieved excellent results in all areas. Both audit reports highlighted the strength of our systems and the professionalism of our team, with positive outcomes and valuable feedback that reinforce our commitment to quality and safety.

A tremendous effort by Executive Chef Stefan and the entire kitchen team. Their consistency, attention to detail, and high standards are a major reason for our ongoing success. From daily food handling practices to implementing improvements throughout the year, their dedication sets the benchmark for excellence in our facility.

Looking ahead to 2026, we are excited to continue strengthening our compliance processes. Each year brings new challenges and opportunities, and we remain committed to maintaining and improving the systems that keep our community safe. Continuous improvement is at the heart of what we do, and we look forward to evolving our practices even further in the new year.

To our wonderful volunteers, sponsors, supporters, and staff — thank you for everything you bring to Nonna's Cucina. Your energy, generosity, and passion are what make our mission possible. Wishing you all a very Merry Christmas and a joyful, safe, and prosperous New Year.

Buona Festa!

Saverio Catanzariti

Saverio Catanzariti
Quality Assurance Manager



NONNA'S CUCINA HOLIDAY CLOSURE NOTICE

Our last meal deliveries before Christmas will be on Wednesday, 24 December, and meal deliveries will resume on Monday, 5 January 2026. During this period, our office and on-site café will remain open, except on public holidays.

Nonna's Cucina will be closed on all public holidays.

Christmas Day – Thursday, 25 December 2025

Boxing Day – Friday, 26 December 2025

New Year's Day Thursday, 1 January 2026

Australia Day – Monday, 26 January 2026

Adelaide Cup – Monday, 9 March 2026

To keep everyone informed, we have sent out both email and printed notifications asking if you require frozen meals. Printed notices can be returned to our volunteers during deliveries. If you have any questions or need assistance in the meantime, please don't hesitate to reach out. You can contact us by phone at 08 8240 3491 or via email at info@nonnascucina.com.au.

Our Beautiful Nonna's

Our lovely volunteers spent the day crafting Biscotti, Cavatelli, and Crostoli - traditional favourites made with care, laughter, and a few secret ingredients only Nonna would approve of. Their passion, teamwork, and love for keeping these timeless recipes alive made the kitchen feel extra special.





CHRISTMAS 2025:

An Italian Christmas in the Australian Summer

For many Italian Australians, Christmas is a beautiful fusion of Mediterranean tradition and Australian summer spirit. It's a season marked by generous feasting, warm weather, cherished rituals, and the gathering of multiple generations under one (often very busy!) roof.

A Celebratory Season That Starts Early

The festivities typically begin on Christmas Eve with La Vigilia, the traditional Italian Vigil. Rooted in Catholic custom, this evening centres around a lavish seafood feast - think prawns, calamari, marinara pasta, grilled fish, and antipasto spreads that cover entire tables. Families linger late into the evening, sharing stories, laughter, and perhaps a few Italian carols to set the tone for the days ahead.

Christmas Day: A Feast of Cultures

Christmas Day brings another round of celebration, but with a distinctly Australian twist. While the menu may feature classic Italian dishes such as agnolini, cappelletti, or regional specialties handed down through generations, it also makes plenty of room for Aussie favourites.

Cold spreads with ham, turkey, fresh salads, and prawns are common, alongside the quintessential summer BBQ - sausages, seafood, and grilled vegetables sizzling away in the backyard. Dessert tables are just as generous: panettone and pandoro sit proudly next to pavlova, trifle, chocolate ripple cake, and bowls of fresh cherries.

A Warm and Welcoming Atmosphere

The decorations blend traditions too. Nativity scenes (presepe) take pride of place in many homes, while Christmas trees adorned with twinkling lights and tinsel reflect Australia's love for colourful, cheerful décor. And thanks to the warm weather, much of the celebration spills outdoors. Backyards fill with long tables, kids running around, umbrellas for shade, and the unmistakable sounds of extended family - laughing, playing, and enjoying the holiday. Games like tombola (Italian bingo) often make an appearance, continuing a tradition that goes back generations.

Gift-Giving Across Generations

Santa still plays his role, with most families opening presents on Christmas morning. Some Italian Australian families also exchange gifts on Christmas Eve, keeping with European tradition. A smaller number continue the custom of celebrating the Feast of the Epiphany on January 6th - sometimes referred to as "the third Christmas" - which marks the arrival of the Three Kings.

Music, Faith, and Family Traditions

Music is at the heart of many gatherings, with carols sung in both English and Italian filling the house. Many families attend Christmas Eve or Christmas Day Mass, continuing the deep cultural and religious roots of the season.

Old family recipes and traditions are retold, shared, and passed to younger generations connecting past and present in a way that makes an Italian Australian Christmas truly unique.

MERRY CHRISTMAS

WORD SEARCH

Find and circle the words.

M	T	R	D	B	Y	B	A	G	Y	T	A	R	T
R	E	I	N	D	E	E	R	N	S	E	L	O	M
U	R	B	I	K	N	R	A	H	D	O	D	L	I
T	C	E	L	E	B	R	A	T	E	G	N	H	S
R	E	C	H	R	I	S	T	M	A	S	H	A	T
X	Y	Z	D	U	L	O	R	H	A	U	A	G	L
H	O	L	I	B	A	U	B	L	E	I	N	D	E
U	X	G	B	R	A	E	T	Y	K	R	T	A	T
W	R	E	A	T	H	M	A	S	P	E	A	L	O
P	G	O	R	N	A	M	E	N	T	S	N	T	E
K	T	Y	O	S	T	O	C	K	I	N	G	L	M

- reindeer
- wreath
- bauble
- christmas
- stocking
- mistletoe
- celebrate
- ornaments





Australian
Human Rights
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English | Italiano

1800 ELDERHelp (1800 353 374)

I am **treated** with **respect** by family and friends Vengo **trattato/a** con **rispetto** dai miei familiari e amici

I **know** how my **money** is being spend Sono **al corrente** di come **il mio denaro** viene speso

I **choose** what happens in my **home** Decido io cosa succede in **casa mia**

Decisions about my life are in my **best interest** Le **decisioni** per la mia vita vengono prese nel mio **interesse**

My will reflects **my own wishes** Il mio testamento rispecchia i miei desideri

I **know** where my **medications** is So **dove** si trovano le **mie** medicine

If you answered “**no**” to any of these statements, you may wish to **talk to someone you can trust.**

Se avete risposto “**no**” ad una di queste affermazioni, potreste voler **parlare con una persona di fiducia.**

If you experience, witness, or suspect elder abuse, call the free and confidential National Elder Abuse phone line for information, support and referrals. In an emergency, contact 000).

Se subite, osservate o sospettate casi di abuso sugli anziani (elder abuse), chiamate la linea telefonica **gratuita e confidenziale** di National Elder Abuse per informazioni, supporto e segnalazioni.

In caso di emergenza, contattate il **triplo zero (000).**



NONNA'S CUCINA

30 LYONS ROAD HOLDEN HILL

DECEMBER 2025

EDITION #28



DONATE TODAY AND HELP YOUR COMMUNITY

As Nonna's Cucina is a not-for-profit organisation, we have many different ways in which you can support us. You can make a direct cash contribution to the organisation and can stay anonymous if you wish, or become a sponsor and have your brand advertised by us. You can even become a Nonna's Cucina member for a small yearly fee. We also have sponsorship packages for businesses and families to promote themselves within the communities. Call if you would like to receive a pack.

All donations to Nonna's Cucina are tax deductible.

Why not leave the gift of love by bequeathing funds or property to Nonna's Cucina? By supporting us with this generous gift of love, you will provide ongoing services to our most vulnerable in our community. If you are considering supporting a dedicated and reliable service in your will, consider Nonna's Cucina. We would be very grateful for your consideration. A donation to Nonna's Cucina would provide funding for equipment and supporting consumers who struggle to pay for their meals.



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