

NONNA'S CUCINA MENU

WEEK 1		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	SOUP OF THE DAY	Chicken & Vegetable A selection of finely chopped vegetables in our own rich chicken broth.	Spring Onion & Vegetable A hearty soup of mixed vegetables and small pasta, enhanced with fresh spring onions.	Sweet Potato & Leek A delicious and filling puree of sweet potato and leek blended to a creamy smooth soup.	Chicken & Sweetcorn A delicately flavoured combination of chicken pieces and sweetcorn in a wholesome chicken broth.	Minestrone This is a nourishing and hearty combination of fresh vegetables and beans.
	MAIN COURSES	NONNA'S	Pork Sausage & Broccoli Risotto Traditional Italian pork & fennel sausage are added to a creamy risotto incorporating SA grown broccoli.	Chicken with Cacciatore Sauce This is a rustic Italian dish. Grilled chicken fillet topped with tomato, capsicum, zucchini and egg plant, cooked in white wine and served with steamed rice.	Meat Lasagne Our lasagne is made with fresh pasta, layered with pork and veal mincemeat in a tomato sauce with plenty of cheese.	Roast Lamb A traditional roast served with oven baked potato, pumpkin and gravy.
GRANDMA'S		Roast Beef A traditional roast served with oven baked potato, pumpkin and gravy.	Vegetable Quiche Free range eggs are combined with hand cut potato, zucchini, and spinach with grated parmesan cheese. Baked to golden.	Ham Steak with Pineapple & Cheese Old style baked ham steak with pineapple and melted cheese. Served with cocktail potato & peas.	Crumbed Fish Lightly crumbed oven baked fillet of fish and tartare sauce. Served with mash potato and beans.	Savoury Mince Casserole An Australian classic where lean beef minces are cooked in a rich homemade gravy served with creamy mash potato and carrots.
DESSERTS	NONNA'S	Semolina with Fruit A simple yet satisfying dessert made with semolina, milk, and a touch of vanilla. Set in fruit jelly.	Citrus Cake Nonna's traditional tea cake made with lemon and orange with icing sugar to garnish.	Fresh Fruit Salad Honey dew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	Tiramisu An Italian favourite made to Nonna's recipe. Lady finger biscuits are layered with mascarpone, marsala and cocoa.	Coffee Cake Our own soft sponge cake with a creamy coffee frosting.
	GRANDMA'S	Jelly with Pineapple Poached pineapple slices set in jelly.	Creamed Sago A creamy sago custard served with stewed fruit.	Bread & Butter Pudding Sliced bread layered with butter, jam and sultanas set in an egg custard.	Vanilla Slice Golden puff pastry layered with vanilla custard, iced with vanilla icing and coconut.	Fresh Fruit Salad Honey dew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.

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NONNA'S CUCINA MENU

WEEK 2		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	SOUP OF THE DAY	Cream of Chicken This creamy puree offers delicate flavours packed with nutrition.	Beef & Vegetable A selection of finely chopped vegetables in a rich beef broth.	Pea & Ham This is a hearty, warming soup with shredded ham in a pea puree.	Thick Vegetable This soup offers nutrition and flavour with lots of seasonal vegetables in a broth.	Pumpkin A velvety smooth puree of pumpkin.
	MAIN COURSES	NONNA'S	Pasta with Meatballs Traditional pork and veal minced meat, shaped into small balls and cooked gently in a homemade tomato and basil sauce served with pasta and parmesan cheese.	Roast Chicken Free range chicken leg fillet is marinated and rolled with crispy skin, served with seasoned herb potato, steamed broccoli and gravy.	Veal Scallopini Veal medallions topped with leg ham and shredded cheese are a traditional Italian favourite. Complemented by creamy mash potato and steamed carrot.	Pasta Alla Panna Short pasta is mixed with smoked, diced bacon and SA grown button mushrooms in a white wine and cream sauce.
GRANDMA'S		Crumbed Fish Lightly crumbed oven baked fillet of fish and tartare sauce. Served with mash potato and peas.	Cottage Pie An Australian icon, traditional cottage pie made with sauteed minced beef and vegetables. Topped with gratinated mash potato	Roast Lamb A traditional roast served with oven baked potato, pumpkin and gravy.	Beef Rissole Lean beef mince is mixed with rice, carrots, breadcrumbs, and cheese and rolled into patties that are oven baked. Served with a rich beef gravy, carrots & peas.	Vegetable Pastie One of our favourite recipes combines onion, celery, carrots, and potato in short crust pastry. Served with tomato sauce on the side.
DESSERTS	NONNA'S	Fresh Fruit Salad Honey dew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	Italian Coconut Cream Cake Traditional Italian butter cake, with a twist, gently flavoured with vanilla and topped with a delicious coconut cream.	Baked Ricotta Cheesecake Nonna's Cucina's well known baked cheesecake with fresh ricotta is given a lift with a hint of orange zest.	Chocolate Cake Moist and rich chocolate cake with a decadent chocolate frosting.	Rice & Orange Cake This is a much-loved recipe from Naples. We cook rice in an egg custard with a hint of orange and vanilla.
	GRANDMA'S	Carrot Cake A moist cake made with grated carrots and walnuts topped with Nonna's Cucina famous cream cheese frosting.	Chocolate Mousse on Biscuit Base Light fluffy milk chocolate mousse is set on a rich buttery crumbled biscuit base.	Fresh Fruit Salad Honey dew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	Creamed Rice A delicious creamy rice that is flavoured with cinnamon & vanilla.	Dark Chocolate Cake Moist and rich chocolate cake with a decadent chocolate frosting.

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NONNA'S CUCINA MENU

WEEK 3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	SOUP OF THE DAY	Egg and Parmesan Soup This is our traditional chicken broth enhanced with tiny balls of egg and parmesan.	Chicken & Vegetable Broth A selection of finely chopped vegetables and chicken pieces in a rich chicken broth.	Minestrone This is a nourishing and hearty combination of fresh vegetables and beans.	Cauliflower & Leek A soup of pureed cauliflower and leek with a smooth texture and well-developed flavours of fresh vegetables.	Beef & Barley A selection of finely chopped vegetables in a rich beef broth enriched with pearl barley.
	MAIN COURSES	NONNA'S	Chicken Parmigiana Oven baked crumbed chicken breast topped with a tomato and basil sauce & mozzarella cheese. Served with sauté, baby beans and carrots	Bacon & Potato Frittata Smoked bacon and hand cut potatoes with spinach, free range eggs and parmesan cheese.	Cabbage Rolls Hand rolled cabbage leaves filled with pork and veal mince, rice, parsley and cheese cooked in a tomato and basil sauce.	Pasta Fagioli Pasta and cannellini beans cooked in a tomato and basil sauce, served with parmesan cheese. An Italian classic!
GRANDMA'S		Bangers & Mash Beef sausages with creamy mash potato, onion gravy and steamed peas.	Chicken Casserole A classic casserole made with diced chicken, tomato, mushroom and capsicum served on a bed of rice.	Tuna Mornay A traditional dish of tuna, potato and cheese, baked in a bechamel sauce.	Chicken Schnitzel Lightly crumbed breast of chicken served with gravy, baby carrots and beans.	Corned Beef Silverside poached with onions celery and carrots, sliced and topped with a white sauce. Served with mash potato and carrot.
DESSERTS	NONNA'S	Creamed Caramel A creamy set custard, served with a homemade caramel sauce.	Fresh Fruit Salad Honey dew, 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 cream icing.	Jelly Fruit Poached apple slices set in fruit jelly.	Lemon Cheesecake Creamy cheesecake made with a hint of fresh lemon.
	GRANDMA'S	Jelly Fruit Poached apple slices set in fruit jelly.	Peaches & Cream Peaches lightly baked with honey and crumble mix, served with cream.	Berry Cheesecake Creamy cheesecake made with fresh berries.	Fresh Fruit Salad Honey dew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	Lemon Tea Cake A light cake made with lemon zest dusted with icing sugar.

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WEEK 4		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	SOUP OF THE DAY	Zucchini & Bacon This is a hearty, warming soup with pieces of bacon in a zucchini & vegetable broth.	Cannellini Bean This is a nourishing and hearty combination of fresh vegetables and cannellini beans.	Sweet Potato & Leek A delicious and filling puree of sweet potato and leek blended to a creamy smooth soup.	Lentil and Vegetable This soup offers nutrition and flavour with lots of fresh vegetables in a vegetable broth with lentils.	Chicken Noodle A selection of finely diced vegetables in a rich chicken broth with noodles.
		Pasta with Ragù A traditional rich Italian sauce made with chicken, veal and pork, served with pasta and parmesan cheese.	Porchetta Marinated pork with fennel, lemon and fresh herbs served with cocktail potato and beans.	Pumpkin & Spinach Ricotta Lasagne Layers of pasta sheets, pumpkin, spinach and ricotta, in a rich tomato and basil sauce.	Risotto all' Ortolana Traditional creamy risotto with seasonal vegetables of zucchini, peas, onion, carrots, spinach and pumpkin with parmesan cheese.	Crumbed Fish Lightly crumbed oven baked fillet of fish and tartare sauce. Served with steamed potato and carrots.
MAIN COURSES	NONNA'S	Chicken Leek Pie Succulent diced chicken cooked with fresh leek topped with a creamy mash potato.	Crumbed Fish Lightly crumbed oven baked fillet of fish and tartare sauce. Served with steamed cocktail potato and carrots.	Mexican Chilli Con Carne (mild) A baked potato topped with beef, tomato and spiced beans mix. Topped with melted cheese.	Pork Stir Fry Strips of pork tossed with vegetables and soy sauce. Served with rice.	Roast Beef A traditional roast served with oven baked potato, peas and gravy.
		Apple Crumble Lightly spiced apples with an Italian crumble topping, served with cream.	Italian Fruit Cake A particularly delicious cake made with sultanas, fruit zest served with custard	Fresh Fruit Salad Honey dew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	Italian Custard Slice Italian baked custard with poached fruit.	Chocolate Marble Cake A light vanilla sponge cake with chocolate swirl and chocolate frosting.
DESSERTS	NONNA'S	Fresh Fruit Salad Honey dew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	Cinnamon Cake Vanilla cake with butter and a cinnamon sugar topping.	Trifle A traditional 3 tier dessert with biscuit, custard and jelly.	Jelly Fruit Poached peaches set in fruit jelly.	Sticky Date Pudding Grandma's favourite recipe of rich dates, baked and topped with butterscotch sauce.
		Grandma's	Grandma's	Grandma's	Grandma's	Grandma's

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NONNA'S CUCINA MENU

WEEK 5		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	SOUP OF THE DAY	Chickpea and Vegetable This soup offers extra nutrition and flavour with lots of fresh vegetables and chickpea in a wholesome broth.	Pumpkin A velvety smooth puree of pumpkin.	Italian Bean This is a nourishing and hearty combination of fresh vegetables and beans.	Chicken with Pastina A selection of finely diced vegetables and chicken pieces in our chicken broth with small pasta added.	Potato, Broccoli & Parmesan A soup of pureed potato & broccoli with a smooth texture and well-developed flavours of fresh vegetables and parmesan.
		Pasta Al Forno A meaty Bolognese sauce with mushrooms and peas, mixed through pasta with melted cheese.	Italian Pork Sausage Chef's pork and fennel sausage recipe. Served with peperonata of capsicum, potato, zucchini, onion and tomato.	Chicken filled with Spinach & Cheese Rolled chicken, with a fresh spinach and cheese filling, baked and served with creamy mash potato and beans.	Ravioli with Napolitana Sauce Beef ravioli in a rich tomato and basil sauce served with parmesan cheese.	Crumbed Fish Lightly crumbed oven baked fillet of fish and tartare sauce. Served with cauliflower cheese bake and beans.
MAIN COURSES	NONNA'S	Lamb Hot Pot Slowly braised lamb dish with hand cut vegetables. Served with steamed potatoes.	Crumbed Fish Lightly crumbed oven baked fillet of fish and tartare sauce. Served with steamed beans and carrots.	Roast Pork A traditional roast served with oven baked potato, pumpkin, and gravy.	Sausage Casserole Traditional beef sausages cooked with vegetables in a rich beef gravy, served on creamy mash potato with beans.	Meat Loaf Hand rolled beef mince and vegetables with cheese and herbs, served with creamy mash potato, peas and gravy.
		GRANDMA'S	Jelly fruit Poached apricots set in fruit jelly.	Fruit & Custard Poached fruit in a cream custard.	Fresh Fruit Salad Honey dew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	Panna Cotta A delicate Italian dessert made with milk and cream, served with a berry sauce.
DESSERTS	NONNA'S	Fresh Fruit Salad Honey dew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	Peach Crumble Sliced and lightly spiced peaches with a classic crumble, served with fresh cream.	Orange Cake A citrus sponge made with an orange zest and topped with buttercream frosting.	Jelly Fruit Poached apricots set in fruit jelly.	Creamed Sago A creamy sago custard with stewed fruit.
		GRANDMA'S				

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