

Address: 30 Lyons Road, Holden Hill SA 5088  
 Phone: (08) 8240 3491  
 Email: info@nonnascucina.com.au  
 Website: www.nonnascucina.com.au

# NONNA'S CUCINA MENU

(EFFECTIVE January – June 2026)

**Week 1 starting dates:**  
 5<sup>th</sup> Jan | 20<sup>th</sup> April  
 9<sup>th</sup> Feb | 25<sup>th</sup> May  
 16<sup>th</sup> March | 29<sup>th</sup> June

WEEK 1		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	<b>SOUP OF THE DAY</b>	<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>Cream of Cauliflower</b> Cauliflower pureed to a smooth texture, finished off with cream.	<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.
	NONNAS COURSES	<b>MAIN</b>	<b>Pasta 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 &amp; Meatballs</b> Pork and veal mincemeat, shaped into small balls & cooked gently in a homemade tomato and basil sauce served with pasta and parmesan.	<b>Crumbed Fish</b> Lightly crumbed fillet of fish oven baked and served with roast potato, carrots, and broccoli with tartare sauce.
<b>DESSERT</b>		<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.
GRANDMAS COURSES	<b>MAIN</b>	<b>Beef Rissoles</b> Lean beef mince mixed with rice, carrots, breadcrumbs, and cheese, rolled into patties. Served with a rich beef gravy, mashed potato, peas & pumpkin.	<b>Cottage Pie</b> Tradition cottage pie made with sauteed minced beef and vegetables. Topped with gratinated mash potato & served with carrots and beans.	<b>Vegetable Slice</b> Free range eggs combined with hand cut potatoes, zucchini, and spinach. Served with sweet potato and broccoli.	<b>Irish Stew</b> Slowly braised lamb with hand cut turnip, parsnip, and potato served on a bed of rice with carrot and peas.	<b>Steamed Fish</b> Delicately steamed fish served with a creamy white sauce, accompanied with mashed potato, carrots and beans.
	<b>DESSERT</b>	<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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**Week 2 starting dates:**  
 12<sup>th</sup> Jan | 27<sup>th</sup> April  
 16<sup>th</sup> Feb | 1<sup>st</sup> June  
 23<sup>rd</sup> March

WEEK 2		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
NONNAS COURSES	SOUP	<b>SOUP OF THE DAY</b> Nourishing and hearty combination of fresh vegetables and a selection of beans in a broth.	<b>Roasted Tomato, Basil &amp; Parmesan</b> Vine ripened roasted tomato with basil and parmesan.	<b>Chicken &amp; Sweetcorn</b> A mouth-watering soup, made with corn, finely chopped chicken, and finished with spring onions.	<b>Cream of Potato, Leek &amp; Bacon</b> Pureed potato, leek and bacon soup with a smooth velvety texture.	<b>Spinach &amp; Chickpea</b> Spinach and chickpeas in a wholesome and nutritional vegetable broth.
	MAIN	<b>Zucchini &amp; Ricotta Frittata</b> Zucchini, ricotta cheese, free range eggs and parmesan frittata served with carrot, broccoli, and cauliflower.	<b>Chicken, Mushroom &amp; Spinach Risotto</b> Rich creamy rice with chicken, mushroom, spinach and parmesan cheese.	<b>Pasta al Forno</b> Pasta with peas, capsicum, zucchini in a rich tomato and basil sauce with parmesan cheese. Served with pumpkin & broccoli.	<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, carrots and peas.
GRANDMA COURSES	DESSERT	<b>Fresh Fruit Salad</b> Honeydew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	<b>Semolina with Fruit</b> A simply satisfying dessert made with semolina, milk, and a touch of vanilla.	<b>Black Forest Cake</b> Chocolate sponge cake with a rich cherry glaze, served with fresh cream.	<b>Italian Orange &amp; Almond Cake</b> An Italian favourite, orange and almond meal sponge with a flaked almond icing.	<b>Baked Cheesecake</b> Nonna's baked cheesecake with a hint of lemon zest, topped with a fruit 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 Schnitzel with Mushroom Sauce</b> Chicken Schnitzel served with a creamy mushroom sauce, roast potato, peas and corn.	<b>Vegetable Stir Fry</b> Zucchini, capsicum, carrots, celery, broccoli, and cauliflower, with tofu and edamame beans served on a bed of rice.	<b>Chunky Beef Pie</b> Chunky beef in a rich gravy topped with golden pastry and served with carrots & broccoli.
GRANDMA COURSES	DESSERT	<b>Vanilla Strawberry Torte</b> A delicious vanilla sponge with strawberry jam served with fresh custard.	<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 cream.	<b>Fresh Fruit Salad</b> Honeydew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.

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# NONNA'S CUCINA MENU

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**Week 3 starting dates:**  
 19<sup>th</sup> Jan | 4<sup>th</sup> May  
 23<sup>rd</sup> Feb | 8<sup>th</sup> June  
 30<sup>th</sup> March

WEEK 3		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
NONNAS COURSES	SOUP	<b>SOUPI OF THE DAY</b> A selection of finely chopped vegetables in our own rich beef broth.	<b>Cream of Zucchini, Spinach &amp; Potato</b> A hearty creamy soup with zucchini, spinach and potato.	<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 smooth creamy soup of velvety pumpkin puree.
	MAIN	<b>Spinach &amp; Cheese Cannelloni</b> Fresh pasta rolled and filled with spinach and cheese cooked in a tomato and basil sauce, served with sweet potato & cauliflower.	<b>Roast Chicken</b> Free range chicken fillet marinated and served with seasoned potatoes, pumpkin, green beans and gravy.	<b>Crumbed Fish</b> Lightly crumbed oven baked fillet of fish served with mashed potato, green beans, carrots and tartare sauce.	<b>Risotto All'Ortolana</b> Traditional creamy risotto with seasonal vegetables of zucchini, onion, peas, carrots, spinach and pumpkin with parmesan cheese.	<b>Meat Lasagne</b> Nonna's meat lasagne is made with fresh pasta sheets, layered with pork and veal mince, sauce & plenty of cheese. Served with pumpkin & broccoli.
NONNAS COURSES	DESSERT	<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, served with custard.	<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 cinnamon and apple filling with custard.
	MAIN	<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, with sweet potato and beans.	<b>Beef Chow Mein</b> Lean beef mince with chow mein noodles, 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, peas and carrots.	<b>Crumbed Fish</b> Lightly crumbed oven baked fillet of fish served with baked potato wedges, corn, green beans and tartare sauce.
GRANDMA COURSES	DESSERT	<b>Fresh Fruit Salad</b> Honeydew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	<b>Fruit &amp; Jelly</b> Poached pieces of fruit set in flavoured jelly.	<b>Carrot Cake</b> A moist cake made with grated carrots and walnuts topped with our famous cream cheese frosting.	<b>Custard Tart</b> Oven-baked tart shell filled with delicious crème brûlée custard.	<b>Strawberry Cheesecake</b> Creamy cheesecake on a biscuit base with fresh strawberry compote.
	MAIN	<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, with sweet potato and beans.	<b>Beef Chow Mein</b> Lean beef mince with chow mein noodles, 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, peas and carrots.	<b>Crumbed Fish</b> Lightly crumbed oven baked fillet of fish served with baked potato wedges, corn, green beans and tartare sauce.

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# NONNA'S CUCINA MENU

(EFFECTIVE January – June 2026)

**Week 4 starting dates:**  
 26<sup>th</sup> Jan | 11<sup>th</sup> May  
 2<sup>nd</sup> March | 15<sup>th</sup> June  
 6<sup>th</sup> April

WEEK 4		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	SOUP OF THE DAY	<b>Chicken Noodle</b> A selection of finely diced vegetables in a rich chicken broth with noodles.	<b>Cannellini Beans</b> Nourishing and hearty combination of fresh vegetables and cannellini beans.	<b>Pumpkin &amp; Sweet Potato</b> A delicious and filling puree of pumpkin and sweet potato blended to a creamy smooth soup.	<b>Chicken Meatballs Broth</b> Our traditional chicken broth made with tiny chicken meatballs and parmesan.	<b>Potato, Broccoli &amp; Parmesan</b> A smooth creamy soup of potato and broccoli with flavours of fresh vegetables and parmesan.
		<b>'Pipi e Patati' con Salsiccia</b> Pork & fennel sausage with potatoes, capsicum, and onions in a light tomato sauce with green beans.	<b>Oven Baked Chicken w' Italian Rice</b> Tender oven baked chicken infused with tomato, served on an Italian style rice & steamed broccoli.	<b>Pasta Broccoli</b> An Italian classic from southern Italy, fresh broccoli mixed through pasta with a creamy sauce and parmesan cheese.	<b>Roast Veal</b> A traditional roast served with oven baked potato, roast pumpkin, peas, and a rich brown gravy.	<b>Crumbed Fish</b> Lightly crumbed oven baked fillet of fish served with mashed potato, carrot, broccoli, and tartare sauce.
NONNA COURSES	MAIN	<b>Yoghurt with Granola and Fruit</b> Stewed fruit paired with crunchy granola and creamy yoghurt.	<b>Italian Peach Cake</b> Vanilla sponge with poached peaches, dusted with icing sugar and served with custard.	<b>Jelly with Fruit</b> Poached pieces of fruit set in flavoured jelly.	<b>Mocha Cake</b> Chocolate mud cake with coffee frosting.	<b>Fresh Fruit Salad</b> Honeydew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.
		<b>DESSERTS</b>	<b>Tuna Mornay</b> A traditional tuna mornay with pasta in a béchamel sauce, served with broccoli, cauliflower, carrot mix.	<b>Quiche Lorraine</b> Free range eggs combined with bacon and cheese, baked with a pastry top until golden and served with beans & carrots.	<b>Lamb &amp; Rosemary Casserole</b> Rosemary is the perfect companion for this lamb dish. Served with sautéed potato, peas, and carrots.	<b>Pasta Rosé</b> A traditional pasta made with chicken and mushroom cooked in a creamy tomato sauce and served with parmesan cheese.
GRANDMA COURSES	MAIN	<b>Fresh Fruit Salad</b> Honeydew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	<b>Fruit and Jelly</b> Poached pieces of fruit set in flavoured jelly.	<b>Banana Cake</b> A rich cake made with fresh banana and topped with a banana frosting.	<b>Strawberry Lamington</b> Homemade sponge cake coated in a layer of strawberry and rolled in coconut served with fresh cream.	<b>Upside Down Pineapple Cake</b> Moist vanilla cake with pineapple pieces and juice served with custard.
		<b>DESSERTS</b>				

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# NONNA'S CUCINA MENU

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Week 5 starting dates:  
 2<sup>nd</sup> Feb | 18<sup>th</sup> May  
 9<sup>th</sup> March | 22<sup>nd</sup> June  
 13<sup>th</sup> April

WEEK 5		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
NONNA COURSES	SOUP	<b>Lentil and Bacon</b> Lentil and Bacon soup, the perfect balance of lentils, smoked bacon and nourishing vegetables.	<b>Cream of 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 Lasagna</b> Layers of fresh pasta sheets with chicken mincemeat in a tomato and basil sauce. Served with sweet potato and broccoli.	<b>Pumpkin Risotto</b> A rich creamy risotto rice with sweet pumpkin and parmesan cheese.	<b>Roast Lamb</b> A traditional roast served with oven baked potato, pumpkin, beans and gravy.	<b>Tomato &amp; Bacon Frittata</b> Smoked bacon, fresh tomato together with free range eggs and parmesan cheese, served with broccoli & carrots.	<b>Pasta with Tuna &amp; Capers</b> Pasta served in a light tomato sauce made with tuna, onions, capers, white wine and parsley.
GRANDMA 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>Panna Cotta</b> A delicate Italian dessert made with milk, cream, and mixed berries.
	MAIN	<b>Vegetable Patties</b> Hand cut vegetables, made into a patty, oven baked and topped with tomato, lentil 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>Mac &amp; Cheese</b> A delicious creamy cheese sauce tossed with pasta and baked with buttery breadcrumbs. Served with pumpkin and peas.	<b>Chicken &amp; Spinach Sausages with 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, red & green cabbage.
GRANDMA COURSES	DESSERT	<b>Chocolate Mud Cake</b> Moist and rich chocolate mud cake topped with a fresh strawberry compote with fresh cream.	<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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