

NONNA'S CUCINA MENU

(EFFECTIVE January - June 2024)

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

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	WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	SOUP OF THE DAY	Italian Bean Soup Nourishing and hearty combination of fresh vegetables and beans.	Roasted Tomato & Basil Soup with Parmesan Vine ripened roasted tomato with basil and parmesan.	Chicken & Corn A mouth-watering soup, made with corn, finely chopped chicken, and finished with spring onions.	Potato & Bacon Pureed potato and bacon soup with a smooth texture.	Chickpea & Spinach Nutritional and full of spinach and chickpeas in a wholesome broth.
		Chicken, Mushroom & Spinach Risotto Rich creamy rice with chicken, mushroom, spinach and parmesan cheese.	Bacon & Ricotta Frittata Smoked bacon and ricotta cheese, free range eggs and parmesan, served with carrot, broccoli, and cauliflower.	Pasta with Napoletana Sauce Pasta in a rich tomato and basil sauce served with parmesan cheese.	Porchetta Pork marinated with fennel, lemon and fresh herbs served with cocktail potatoes, pumpkin, green beans and gravy.	Herb Crust Fish Fillet of fish topped with fresh breadcrumbs, herbs and parmesan cheese served with mashed potato and carrots.
NONNA MENU	MAIN	Semolina with Fruit A simply satisfying dessert made with semolina, milk, and a touch of vanilla. Set in a fruit jelly.	Fresh Fruit Salad Honeydew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	Black Forest Cake Chocolate sponge cake with a rich cherry and cream filling.	Orange & Almond Cake Orange and almond meal sponge with a flaked almond icing.	Baked Cheesecake Nonna's baked cheesecake with a hint of zest.
	DESSERT	Bangers & Mash with Onion Gravy Beef sausages with a creamy mashed potato, onion gravy and peas.	Crumbed Fish Lightly crumbed fillet of fish oven baked and served with cocktail potatoes, carrots, roast zucchini and tartare sauce.	Chicken with Mushroom Sauce Oven baked chicken served with a creamy mushroom sauce, steamed rice and green peas.	Vegetable Stir Fry Seasonal vegetables of zucchini, peas, capsicum, carrots, spinach, broccoli, and cauliflower stirred through rice.	Meat Pie Chunky beef in a rich gravy topped with golden pastry and served with carrots and peas.
GRANDMA MENU	MAIN	Apple & Cream Rice A delicious creamy rice with apple and vanilla.	Pear & Custard Poached fruit in a cream custard.	Jelly Fruit Poached fruit set in jelly.	Bread & Butter Pudding Sliced bread layered with butter, jam and sultanas set in an egg custard.	Fresh Fruit Salad Honeydew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.
	DESSERT					

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WEEK 3		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
NONNA MENU	SOUP OF THE DAY	Classic Pastina Soup Chicken broth with some root vegetables and small pasta.	Zucchini, Spinach & Potato A hearty soup with zucchini, spinach and potato broth.	Chicken & Vegetable Broth A selection of finely chopped vegetables in our own rich chicken broth.	Egg & Parmesan Nonna's traditional chicken broth enhanced with beaten egg, parmesan and pastina.	Pumpkin Soup A velvety smooth puree of pumpkin.
	MAIN	Spinach & Cheese Cannelloni Fresh pasta rolled and filled with spinach and cheese cooked in a tomato and basil sauce.	Roast Chicken Free range chicken fillet marinated and served with seasoned potatoes, pumpkin and gravy.	Crumbed Fish Lightly crumbed oven baked fillet of fish served with mashed potato, green beans, carrots and tartare sauce.	Pumpkin Risotto A rich creamy rice with sweet pumpkin and parmesan cheese.	Pasta Alla Melanzane Fresh eggplant fried and cooked in a tomato and basil sauce served with pasta and parmesan cheese.
GRANDMA MENU	DESSERT	Creamed Caramel A creamy set custard, served with a homemade caramel sauce.	Italian Lemon Cake Nonna's traditional lemon cake with icing sugar.	Banana Caramel Cake A rich cake made with fresh banana topped with a caramel cream icing.	Fresh Fruit Salad Honeydew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	Italian Cinnamon Strudel A delicious pastry dough, filled with a cinnamon and apple filling.
	MAIN	Beef Cevapi Our handmade cevapi are caseless sausages bursting with a smoky flavour served with mashed potato, carrots, peas and gravy.	Vegetable & Cheese Bake Free range eggs combined with hand cut vegetables and grated parmesan cheese. Baked until golden.	Beef Chow Mein Lean beef mince with chow mein noodles and hand cut vegetables and cabbage in a tasty stir-fry sauce.	Chicken Leek Casserole Succulent chicken diced and cooked with fresh leek in a rich sauce and served on steamed potatoes and carrots.	Crumbed Fish Lightly crumbed oven baked fillet of fish served with baked potato wedges, corn, green beans and tartare sauce.
GRANDMA MENU	DESSERT	Fresh Fruit Salad Honeydew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	Custard Tart Oven-baked tart shell filled with delicious brûlée custard.	Trifle A traditional three-tier dessert. Sponge cake, custard and jelly.	Jelly Fruit Poached fruit set in jelly.	Strawberry Cheesecake Creamy cheesecake made with fresh strawberries.

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WEEK 4

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SOUP

SOUP OF THE DAY

Chicken Noodle

A selection of finely diced vegetables in a rich chicken broth with noodles.

Cannellini Beans

Nourishing and hearty combination of fresh vegetables and cannellini beans.

Pumpkin & Sweet Potato

A delicious and filling puree of pumpkin and sweet potato blended to a creamy smooth soup.

Chicken Meatballs Broth

Our traditional chicken broth made with tiny chicken meatballs and parmesan.

Potato, Broccoli & Parmesan

Pureed potato & broccoli with a smooth texture and well-developed flavours of fresh vegetables and parmesan.

NONNA MENU

MAIN

Italian Rice with Chicken

Crispy on the outside, tender on the inside, tomato infused chicken baked and served on a bed of Italian spiced rice and broccoli.

Pipi e Patate con Salsiccia

Pork fennel sausage stir fried with potatoes, capsicum, and onions in a light tomato sauce with green beans.

Pasta con Polpette

Traditional pork and veal mincemeat, shaped into small balls and cooked gently in a homemade tomato and basil sauce served with pasta and parmesan cheese.

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, cauliflower, broccoli, bean, and a tartare sauce.

DESSERT

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 Fruit

Poached fruit set in 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.

GRANDMA MENU

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 and carrot mix.

Quiche Lorraine

Free range eggs combined with bacon and cheese, baked with a pastry top until golden and served with broccoli, cauliflowers, carrots and beans.

Roast Pork

A tradition roast served with roast potato, green beans, roast pumpkin, and gravy.

DESSERT

Jelly Fruit

Poached fruit set in jelly.

Fresh Fruit Salad

Honeydew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.

Peach & Custard Slice

Fresh peaches set in a creamy custard.

Lamington

Homemade sponge cake coated in a layer of chocolate 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
SOUP	SOUP OF THE DAY	Chicken & Vegetable A selection of finely chopped vegetables in our own rich chicken broth.	Potato & Leek A delicious and filling puree of potato and leek blended to a creamy smooth soup.	Minestrone Nourishing and hearty combination of vegetables and beans.	Beef & Barley A selection of finely chopped vegetables in a rich beef broth enriched with pearl barley.	Cream of Cauliflower Cauliflower pureed to a smooth texture, finished off with cream.
		Chicken Lasagne Layers of fresh pasta sheets with chicken mincemeat in a tomato and basil sauce with plenty of cheese.	Veal Saltimbocca A traditional dish made of thin sliced veal with a crispy, salty prosciutto and fragrant sage leaves served in a jus with mashed potatoes and pumpkin.	Potato & Leek Frittata Leek and hand cut potatoes with spinach, free range eggs and parmesan cheese baked.	Polenta Con Salsiccia Al Sugo Chef's pork and fennel sausage served with polenta in a tomato and basil sauce served with peas.	Orecchiette with Tuna & Capers Pasta served in a light tomato sauce made with tuna, onions, capers, white wine and parsley.
NONNA MENU	MAIN	Jelly Fruit Poached fruit set in jelly.	Italian Citrus Cake Nonna's traditional sponge cake made with lemon and orange zest, with icing sugar.	Tiramisu An Italian favourite made to Nonna's recipe. Lady finger biscuits layered with marsala and cocoa.	Fresh Fruit Salad Honeydew, watermelon, pineapple, orange, kiwi fruit and grapes, hand cut in our kitchen.	Apple & Granola Yogurt Stewed apples paired with crunchy granola and creamy yogurt.
		DESSERT	Vegetable Patties Hand cut vegetables, made into a patty, oven baked and topped with tomato and basil sauce with cheese. Served with carrots and peas.	Crumbed Fish Lightly crumbed oven baked fillet of fish served with steamed potato, peas, pumpkin and tartare sauce.	Lamb & Rosemary Casserole Rosemary is the perfect companion for this lamb dish. Served with sautéed potato, peas, and carrots.	Chicken Sausages with Onion Gravy Chicken sausages served with creamy mashed potato, peas and a rich onion gravy.
GRANDMA MENU	MAIN	Chocolate Mud Cake Moist and rich chocolate cake with a decadent chocolate frosting.	Fresh Fruit Salad Honeydew, 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.	Irish Apple Cake This classic apple cake is full of flavour and served with fresh cream.	Pavlova Delicate meringue crust on the outside, soft marshmallow on the inside, topped with cream and seasonal fruit.
		DESSERT				

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