

Slow Meals On Green Wheels – December 2009 Menus

www.ornellacucinaitaliana.com

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What is new

Christmas Parties: Minimum # of guests: 8.

Buffet dinner (Slow meal of the day, 2 appetizers, focaccia, dessert): \$ 29 pp

Dinner à la carte (first, second course, side, focaccia, 2 appetizers, dessert) \$ 45 pp

Ravioli party: Learn how to make squash ravioli with amaretti. Cooking class, recipe and dinner (appetizer, ravioli, entrée, dessert): \$ 48 pp

Appetizer party (3 appetizers, torta, focaccia): \$ 16 per person

Dessert party (Platter of Italian cookies, mandorletti, panettone, cake,): \$ 19 pp

New Year's party:

Timpano party (Remember the *Big Night* movie? Celebrate with conversation-stopping, beautiful, tasty Timpano, entrée, salad, 2 sides, 2 appetizers, dessert, Prosecco): \$ 60 pp

Give sweet Italian things as gifts: Order now your **Mandorletti** and **Panettone**.
Mandorletti: \$ 9.60 dz. Panettone: \$ 15.

Gift certificates:	Mini Slow Meal Deal:	\$ 55 (4 Slow Meals)
	Slow Meal Deal:	\$ 110 (8 Slow Meals)
	Slow Meal Plan:	\$ 150 (12.Slow Meals)

For information on how to subscribe and featured item pricing, go to:

<http://ornellacucinaitaliana.com/slowmeals.shtml>.

DECEMBER 2009

WEEK 1

The following featured items can be ordered in addition to your order:

Soup	Lentil and spelt soup
Entrée	Roasted chicken with rosemary potatoes and sage
Torta	Torta with Swiss chard and mushrooms
Dessert	Pineapple cake

TUESDAY 12/1

Penne alla matriciana (with pancetta, garlic, tomato sauce)

Baked frittata with herbs and asparagus

Ginger glazed carrots

WEDNESDAY 12/2

Wheat-free

Risotto with radicchio and Parmesan cheese

Chicken breast shallow fried and topped with diced basil tomatoes

Roasted cauliflower with balsamic vinegar

THURSDAY 12/3

Wheat-free

Lentil and spelt soup

Roasted chicken with rosemary potatoes and sage

Broccoli with black olives, garlic and lemon

FRIDAY 12/4

Torta with Swiss chard and mushrooms

Beef saltimbocca with sage and white wine

Green beans and potatoes with garlic and thyme

Week 2

The following featured items can be ordered in addition to your order

Soup	Curried kabocha squash soup with rice
Entrée	Lasagna with home-made noodles and marinara sauce
Torta	Torta with yellow, white and green zucchini with mint and garlic
Dessert	Orange cake with chocolate/frangipane swirl and almonds

MONDAY 12/7

Curried kabocha squash soup with rice

Beef scaloppine alla Milanese

Salad with white and green beans

TUESDAY 12/8

Torta with yellow, white and green zucchini with mint and garlic

Roasted pork loin with rosemary and sage

Honey-glazed root vegetables with spices

WEDNESDAY 12/9

Wheat-free

Polenta with cooked-in vegetables

Chicken braised with olives, limes, herbs and white wine

Stewed zucchini, eggplant and bell pepper with basil and garlic

THURSDAY 12/10

Lasagna with home-made noodles and marinara sauce

Omelette with sautéed mushrooms

Green bean and tomato salad with basil

FRIDAY 12/11

Spaghetti with black olives and sage

Italian sausage and beans with herbed tomato sauce Tuscan-style

Red cabbage with cumin and balsamic vinegar

Week 3

The following featured items can be ordered in addition to your order:

Soup	Chicken soup with fresh noodles and escarole
Entrée	Roasted pork loin with rosemary and sage
Torta	Torta with mushrooms and squash
Dessert	Apple and pears strudel Baked pears in spiced Cabernet

MONDAY 12/14

Home-made green noodle lasagna with marinara sauce and vegetables
Baked cauliflower with cheese sauce
Fennel and red onion with arugula

TUESDAY 12/15

Couscous with ginger, orange, almonds and herbs
Chicken arrabbiata
Salad of mixed grilled vegetables with fresh oregano/mint and garlic

WEDNESDAY 12/16

Chicken soup with fresh noodles and escarole
Roasted pork loin with rosemary and sage
Butternut squash gratin with sage and breadcrumbs

THURSDAY 12/17

Wheat-free

Risotto with mushrooms
Chicken piccata with black olives, capers, lemon, white wine
Sautéed cauliflower and green beans with fennel seeds

FRIDAY 12/18

Torta with mushrooms and squash
Pork chops with grape, rosemary and red wine sauce
Ginger-glazed carrots

Week 4

The following featured items can be ordered in addition to your order:

Soup	White bean soup with sautéed shrimps and croutons
Entrée	Fish stew with capers, tomatoes, olives Genovese-style
Torta	Torta with Swiss chard
Dessert	Pandolce Genovese with pine nuts, orange flower water, raisins Baked stuffed apples with hazelnut and cocoa

MONDAY 12/21

White bean soup with sautéed shrimps and croutons Wheat-free
 Chicken breast with orange gremolata
 Sautéed spicy winter greens

TUESDAY 12/22 Wheat-free

Polenta with beans and Parmesan cheese
 Fish stew with capers, tomatoes, olives Genovese-style
 Bell peppers and zucchini with oregano and garlic

WEDNESDAY 12/23

Torta with Swiss chard
 Beef scaloppini with Marsala
 Green beans and potato salad with garlic and parsley

Week 5

The following featured items can be ordered in addition to your order:

Soup	Sweet potato and ginger soup with mint
Entrée	Pork chops with cumin and sautéed pears
Torta	Green bean/potato cake
Dessert	Pandolce Genovese with pine nuts, orange flower water, raisins Bunet – Chocolate/amaretti pudding

MONDAY 12/28 Wheat-free

Green bean/potato cake
 Chicken with forty cloves of garlic
 Spicy broccoli

TUESDAY 12/29

Pissaladiere – provencal pizza with sliced tomatoes, garlic, herbs, Parmesan cheese
 Italian lean sausage
 Sweet and sour red cabbage with pears and currants

WEDNESDAY 12/30 Wheat-free

Sweet potato and ginger soup with mint
 Pork chops with cumin and sautéed pears
 Orange salad with frisee and honey rose vinaigrette

THURSDAY 12/31

Home-made diamond-shaped noodles with fall vegetables
 Baked vegetables with herbed bread crumbs
 Braised endive with garlic