

## Slow Meals On Green Wheels August 2010 Menus

[www.ornellacucinaitaliana.com](http://www.ornellacucinaitaliana.com)

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### What is new

#### **August is pizza and home-made ice cream month!**

Every week a different kind of pizza is featured and can be ordered fresh from the oven. Enjoy a special pizza dinner, complete with mixed garden salad and Nelly's home-made fruit ice cream. Minimum order: 4 at \$ 65. Pick up or delivery.

#### **Let's Do Lunch!**

Come to Nelly's and enjoy the tasty Slow Meal of the Day.

**SERVING:** primo, secondo, contorno and a light dessert

**WHERE:** In Nelly's dining room or in the garden if weather permits

**WHO:** Perfect for a business lunch, special occasion, or outing with friends

**WHEN:** From 1 pm on week days

**WHAT:** Menus online at: [www.ornellacucinaitaliana.com/slowmealsmenus](http://www.ornellacucinaitaliana.com/slowmealsmenus)

**COST:** \$ 19/pp,min 2/max 8 guests

**HOW:** Reserve 24 hours in advance minimum.

Call: (650) 964-4265 or email [ornella@ornellacucinaitaliana.com](mailto:ornella@ornellacucinaitaliana.com)

#### ***The Art of Italian Living 2010***

#### ***Piemonte Wine Country+Genova, Coast, Cinqueterre Cooking Tour***

**September 16-22 – Mombaruzzo and surroundings \$ 2,400**

**September 22-24 - Genova/ Cinqueterre \$ 950**

There is still time to register for this unique adventure in this unique adventure in the land of the greatest wines and foods.

**Please note:** During the month of August, Slow Meals service is available **Tuesday through Friday only.**

For information on how to subscribe and featured Item pricing, go to:  
<http://ornellacucinaitaliana.com/slowmeals.shtml>.

### **August 2010**

Each standard Slow Meal includes three items, plus an occasional surprise item (focaccia, an extra vegetable or sample of future menus).

Each week a featured soup, torta, pizza and dessert is available **in addition** to the set menu.



### **WEDNESDAY 8/11**

Torta with zucchini and mint/garlic  
Beef rolls with ham and fontina in white wine sauce  
Sauteed potatoes and leeks

### **THURSDAY 8/12**      Wheat-free

Rice with shredded zucchini and lemon zest  
Pork scaloppini with apricots  
Sauteed greens with ginger

### **FRIDAY 8/13**

Salad with spelt and garden vegetables  
Chicken breast stuffed with roasted bell peppers and feta  
Grilled eggplants with basil and cherry tomatoes

### **Week 3**

<b>Soup</b>	Squash, white beans and pesto soup
<b>Torta</b>	Melanzane alla Parmigiana (with grilled eggplant)
<b>Pizza</b>	Double-crust cheese pizza, Ligurian style (Focaccia al formaggio)
<b>Dessert</b>	Crostata with plums and almonds

### **TUESDAY 8/17**      Wheat-free

Risotto with summer vegetables  
Beef scaloppini with pizzaiola sauce  
Spicy broccoli

### **WEDNESDAY 8/18**      Wheat-free

Squash, white beans and pesto soup  
Roasted pork loin on lemon leaves  
Potatoes and carrots roasted with sage

### **THURSDAY 8/19**      Wheat-free

Polenta with kale and Romano cheese  
Grilled Italian sausage  
Vegetable stew with herbs

**FRIDAY 8/20**      Wheat-free

Melanzane alla Parmigiana (with grilled eggplant)  
Chicken strips with black olives and lemon  
Green bean salad with rose vinaigrette

**Week 4**

**Soup**                      Leek and potato/terragon soup with crostini  
**Torta**                      Green bean/zucchini torta  
**Pizza**                      Calzone with tomato, mozzarella, olives  
**Dessert**                      Bunet (chocolate amaretti pudding)

**TUESDAY 8/24**

Fusilli with fennel and sausage  
Aromatic frittata with garden vegetables and herbs  
Zucchini with mint and garlic

**WEDNESDAY 8/25**

Green bean/zucchini torta  
Beef strips with mushrooms and herbs  
Salad of mixed grilled vegetables and herbs

**THURSDAY 8/26**                      Wheat-free

Leek and potato/terragon soup with crostini  
Beef scaloppine with Marsala on rosemary red potato slices  
Cauliflower and broccoli with balsamic vinegar

**FRIDAY 8/27**                      Wheat-free

Rice with carrots and orange zest  
Chicken breast with creamy mushrooms  
Sautéed green beans with garlic