

**Slow Meals On Green Wheels
January 2010 Menus**

www.ornellacucinaitaliana.com

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What is new

Party ideas and gifts for all occasions

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

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

Gnocchi party class Learn how to make 2 different kinds of gnocchi and sauces, hear about the many regional varieties of this wonderful Italian dish. Cooking class, appetizer, gnocchi, dessert: \$ 48 pp

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

Minimum: 8 guests (smaller or larger parties by special arrangement.)

Lasagna with home-made noodles available: \$ 24 for 6 (min order 6). \$ 30 for 8.

Give sweet Italian things as gifts

Order now your **Mandorletti** and **Panettone**.

Mandorletti: \$ 9.60 dz. Panettone: \$ 15 per pound

Gift certificate

Mini Slow Meal Deal

\$ 70 (4 individual Slow Meals)

Slow Meal Deal

\$ 100 (6 individual Slow Meals)

Slow Meal Plan

\$ 150 (10 individual Slow Meals)

For information on how to subscribe and Featured Item pricing, go to:

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

JANUARY 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, lasagna and dessert is available **in addition** to the set menu.

WEEK I

Soup New Year's herbed lentil soup with crostini
Torta Torta with spinach and mushrooms
Lasagna with marinara sauce and layers of diced zucchini
Dessert Panna cotta al caffè'

THURSDAY 1/7

New Year's herbed lentil soup with crostini
Carne alla pizzaiola (beef scaloppini with pizzaiola sauce and potatoes)
Shredded zucchini and carrots with parsley, thyme and garlic

FRIDAY 1/8

Risotto with radicchio
Chicken breast shallow fried and topped with diced basil tomatoes
Roasted cauliflower with balsamic vinegar

Week 2

Soup Minestrone genovese with pesto
Torta Torta with artichoke hearts
Lasagna home-made noodles, green beans, pesto
Dessert Baked pears with bay leaf and white wine

MONDAY 1/11

Minestrone genovese with pesto
Beef scaloppine alla Milanese
Fennels and zucchini with orange zest

TUESDAY 1/12

Torta with artichoke hearts
Roasted pork loin with rosemary and sage
Honey-glazed root vegetables with spices

WEDNESDAY 1/13

Wheat-free

Polenta with vegetables and marinara sauce
Italian sausage
Red cabbage with cumin and balsamic vinegar

THURSDAY 1/14

Penne all'arrabbiata
Chicken braised with olives, limes, herbs and white wine
Zucchini with mint and garlic

FRIDAY 1/15

Lasagna with home-made noodles, green beans, pesto
Omelette with sautéed mushrooms
Green and white beans salad with thyme

Week 3

Soup	Pasta e fagioli with fresh noodles
Lasagna	Home-made noodles and sausage
Torta	Torta with red rice and Parmesan cheese
Dessert	Apple and pears strudel

MONDAY 1/18

Baked rigatoni al ragu
Cauliflower au gratin
Fennel and red onion with arugula

TUESDAY 1/19

Couscous with ginger, almonds and herbs
Pollo alla diavola
Salad of mixed grilled vegetables with fresh oregano/mint and garlic

WEDNESDAY 1/20

Torta with red rice and Parmesan cheese
Roasted pork loin with rosemary and sage
Butternut squash gratin with sage and breadcrumbs

THURSDAY 1/21 Wheat-free

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

FRIDAY 1/22

Pasta e fagioli with fresh noodles
Pork chops with grape, rosemary and red wine sauce
Sauteed broccoli

Week 4

Soup	Swisschard and garbanzo beans soup and croutons
Lasagna	Home-made noodles and spinach
Torta	Torta with spinach and Swiss chard
Dessert	Baked stuffed apples with hazelnut and cocoa

MONDAY 1/25 Wheat-free

Swisschard and garbanzo beans soup (and croutons)
Roast chicken with potatoes and rosemary
Sauteed spicy winter greens

TUESDAY 1/26 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 1/27

Torta with spinach and Swiss chard
Beef saltimbocca with white wine and sage
Green beans and potato salad with garlic and parsley

THURSDAY 1/28 Wheat-free

Rice with shredded butternut squash and orange zest
Pork chop with bay leaf and white wine
Slow roasted beet wedges with thyme and rosemary

FRIDAY 1/29

Penne with zucchini and sage
Chicken breast with orange gremolata
Baked vegetables with herbs