

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

www.ornellacucinaitaliana.com

Slowmeals@me.com

(650) 964-4265

What is new

Let's DO Lunch!

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

Fresh from the garden, hot from the kitchen,

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

COST: \$ 19/pp, 2-8 guests

HOW: Reserve 24 hours in advance minimum.

Call: (650) 964-4265 or email Slowmeals@me.com

Parties 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

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

Almond Mandorletti and Hazelnut/chocolate Baci di Dama: \$ 10.50 a dz

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

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

March 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 1

Soup	Orange flavored butternut squash soup
Torta	Torta with Swiss chard
Lasagna	with marinara sauce and diced zucchini
Dessert	Apple/pear studel with orange zest and amaretti

MONDAY 3/1 Wheat-free

Orange flavored butternut squash soup
Roasted pork loin on lemon leaves
Roasted root vegetables with thyme

TUESDAY 3/2

Penne with tiny meatballs and marinara sauce
Ratatouille with bell peppers, tomato, eggplant
Zucchini and bell peppers with parsley and garlic

WEDNESDAY 3/3 Wheat-free

Risotto with asparagus
Balsamic, orange and honey glazed chicken
Garlic-roasted green beans and shallots

THURSDAY 3/4

Torta with Swiss chard
Beef scaloppine with Marsala on rosemary potato slices
Cauliflower and broccoli with balsamic vinegar

FRIDAY 3/5

Rigatoni with mushroom, peas and pancetta
Beef rolls (involtini) with parsley, garlic, mortadella
Swiss chard and spinach sautéed with garlic and chilli

Week 2

Soup of the week	Asparagus soup with crostini
Lasagna	With marinara sauce and mushrooms
Torta of the week	Pissaladiere (provençal pizza with onions, fresh tomatoes, garlic)
Desserts of the week	Baked Bosch pears with zabaglione

MONDAY 3/8

Bucatini all'amatriciana (with pancetta and peas)

Olive stuffed chicken thighs with red bell pepper sauce
Grilled eggplants with herbs

TUESDAY 3/9

Asparagus soup with crostini
Pissaladiere (provençal pizza with onions, fresh tomatoes, garlic)
Salade Nicoise with green beans, tuna, eggs, white beans, tomatoes

WEDNESDAY 3/10

Torta with Swiss chard
Chicken cacciatore
Sautéed mushrooms and zucchini

THURSDAY 3/11 Wheat-free

Rice with leeks and parsley
Oven-baked frittata with yellow and green zucchini and herbs
Cauliflower with almonds

FRIDAY 3/12

Pasta wheels with ricotta and Parmesan au gratin
Turkey rolls with ham
Broiled asparagus with orange slices and shallots

Week 3

Soup	Minestrone genovese with pesto
Lasagna	Home made noodles, marinara sauce and sausage
Torta	Torta with green beans
Dessert	Panna cotta al caffè

MONDAY 3/15 Wheat-free

Torta with green beans
White fish fillet with potatoes on lemon leaves with white wine sauce
Sautéed spinach

TUESDAY 3/16

Lasagna with home made noodles, marinara sauce and sausage
Baked asparagus with Parmesan cheese
Green beans with garlic and parsley

WEDNESDAY 3/17

Wheat-free

Corned beef
Cabbage and greens
Potatoes and onions with mustard sauce

THURSDAY 3/18

Wheat-free

Minestrone genovese with pesto
Broiled chicken breasts with sage
Carrot and squash with parsley

FRIDAY 3/19

Wheat-free

Risotto with radicchio
Carne alla pizzaiola (beef scaloppini with pizzaiola sauce and potatoes)
Shredded zucchini and carrots with parsley, thyme and garlic

WEEK 4

Soup	Potato and leek soup	with crostini
Torta	Zucchini and greens torta	
Lasagna		with pesto
Dessert	Rice pudding with lemon zest and mint	

MONDAY 3/22

Bowties Primavera
Individual frittatine with tender greens, blossoms and fresh herbs
Green bean and cherry tomato salad with basil

TUESDAY 3/23

Wheat-free

Risotto with peas, mint and lemon
Pork chops with diced spicy salsa
Roasted butternut squash

Wheat-free

WEDNESDAY 3/24

Zucchini and greens torta
Breaded chicken breast topped with sautéed diced tomatoes
Green beans and potato salad with garlic and parsley

THURSDAY 3/25

Wheat-free

Potato and leek soup with crostini
Pork saltimbocca with white wine and sage

Kale with garlic, onions and croutons

FRIDAY 3/26

Penne with asparagus and spinach
Chicken scaloppini with vermouth
Sautéed greens with raisins

Week 5

Soup of the week

Garbanzo bean soup with ginger and fresh pasta
with home made noodles and marinara sauce

Lasagna

Torta of the week

Potato polpettone with green beans

Desserts of the week

Baked apples with amaretti and chocolate

MONDAY 3/29

Garbanzo bean soup with ginger and fresh pasta
Breaded beef alla milanese
Green bean and cherry tomato salad with basil

TUESDAY 3/30

Soft polenta with sage and rosemary
Stuffed chicken breast with spinach and provolone
Zucchini and eggplant stew

Wheat-free

WEDNESDAY 3/31

Polpettone (potato cake) with green beans Genovese-style
Roasted chicken
Dandelion greens sautéed with pine nuts and raisins

Wheat-free