

Slow Meals On Green Wheels – November 2010 menus

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Los Altos Holiday Boutique – November 13 | 11am-5pm

Come browse, explore and taste a variety of “treats” that will inspire creative and affordable holiday ideas. **Nelly’s tortas and Italian specialties will be featured** as well as Ludwiga’s antique European linens, Dagmar’s faux finished items, Liz’s fresh water pearls, Sally’s whimsical handbags, Susan’s luxurious cashmere items, Annette’s elegant jeans. At Dagmar’s – 1331 Carvo Court – Los Altos, Ca 94024 (attached flyer).

Thanksgiving Feast (Minimum order 6)

- Appetizers: (Platter of home-made marinated vegetables, assorted olives with orange zest, focaccia crostini with herbed goat cheeses)
 - Maple-glazed (brined) roast turkey with sage leaves under the skin
 - Dressing with apples, sausage, corn bread, herbs
 - Green beans with garlic and herbed toasted breadcrumbs
 - Roasted variety of root vegetables with rosemary and thyme
 - Cranberry sauce with orange and ginger
 - Butternut squash, pumpkin and ginger cake with caramelized squash sauce
- Special for subscribers: \$ 45 per person. Substitutions available.

Christmas Parties (Minimum order 8)

- Buffet dinner (Slow meal of the day, 2 appetizers, focaccia, dessert): \$ 29 per person
- Ravioli party: Learn how to make squash ravioli with amaretti. Cooking class, recipe and dinner (appetizer, ravioli, entrée, dessert): \$ 48 per person
- Appetizer party (3 appetizers, torta, focaccia): \$ 19 per person
- Dessert party (Platter of Italian cookies, mandorletti, panettone): \$ 19 pp

Give sweet Italian things as gifts

Order now your Mandorletti and Panettone. Mandorletti: \$ 9.60 dz. Panettone: \$ 15.

NOVEMBER 2010

WEEK I

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

Soup	Lentil and beans soup
Torta	Potato cake on fig leaves
Dessert	Squash cake

MONDAY 11/1

Wheat-free

Risotto with radicchio and Parmesan cheese
Chicken breast shallow fried and topped with diced basil tomatoes
Broccoli with black olives, garlic and lemon

TUESDAY 11/2

Penne alla matriciana (with pancetta, garlic, tomato sauce)
Baked frittata with spinach and mushrooms
Ginger glazed carrots

WEDNESDAY 11/3

Wheat-free

Potato cake on fig leaves
Beef saltimbocca with sage and white wine
Green beans and potatoes with garlic and thyme

THURSDAY 11/4

Wheat-free

Lentil and beans soup
Roasted chicken with rosemary potatoes and sage
Roasted cauliflower with balsamic vinegar

FRIDAY 11/5

Spaghetti with fresh tomato sauce, calamari, shrimps
Frittata with artichoke hearts
Salad of mixed vegetables with fresh oregano and garlic

Week 2

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

Soup	Curried kabocha squash soup with rice
Torta	Torta with yellow, white, green zucchini with marjoram/parsley
Dessert	Orange cake with chocolate swirl and almonds

MONDAY 11/8

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

TUESDAY 11/9

Torta with yellow, white and green zucchini with with marjoram/parsley
Roasted pork loin with rosemary and sage
Honey-glazed root vegetables with spices

WEDNESDAY 11/10

Wheat-free

Curried kabocha squash soup with rice
Beef scaloppine alla Milanese
Salad with potatoes, basil and green beans

THURSDAY 11/11

Spaghetti with black olives and sage
Italian sausage and beans with herbed tomato sauce Tuscan-style
Red cabbage with cumin and balsamic vinegar

FRIDAY 11/12

Lasagna with home-made noodles
Omelette with sautéed mushrooms
Green bean and tomato salad with basil

Week 3

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

Soup	White bean soup with sautéed shrimps and croutons
Torta	Torta with mushrooms and squash
Dessert	Baked pears in spiced Cabernet

MONDAY 11/15

Wheat-free

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

TUESDAY 11/16

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

WEDNESDAY 11/17

Fettuccine with white sauce, sage, Parmesan cheese
Roasted pork loin with rosemary and sage
Butternut squash gratin with sage and breadcrumbs

THURSDAY 11/18

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

FRIDAY 11/19

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

Week 4 and 5

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

Soup	Butternut squash and ginger soup with mint
Torta	Swiss chard and spinach torta
Dessert	Pandolce Genovese with pine nuts, orange flower water

MONDAY 11/22

Oven-baked rigatoni with ragu
Swiss chard and spinach torta
Tomato and cucumber with yogurt-mint dressing

TUESDAY 11/23 Wheat-free

Polenta with beans and Parmesan cheese
Beef scaloppine alla pizzaiola
Bell peppers and zucchini with oregano and garlic

MONDAY 11/29 Wheat-free

Green bean/potato cake
Pork chops with cumin and sautéed pears
Spicy broccoli

TUESDAY 11/30 Wheat-free

Butternut squash and ginger soup with mint
Italian lean sausage with roasted potatoes
Sweet and sour red cabbage

