

Slow Meals on Green Wheels

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APRIL 2012
MENUS AND NEWS

*Dine & Learn:
A Ravioli Feast*

Lunch & Learn:

*Calzoni
Sweet and Savory*

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

Dine and Learn: Ravioli dinner

We will learn to make ravioli in three different ways (square, round and “pinched”) with a variety of fillings and doughs according to recipes from different Italian regions. The menu will also include an appetizer, a salad and a dessert.

From 6:30 to 9:30
Cost: \$ 60 pp - Minimum 5 participants



Lunch and Learn: Calzoni sweet and savory

This month we will learn how to make calzoni stuffed with savory and sweet fillings. These specialties, originally typical of Easter, can be easily adapted and served as appetizers, for lunch or picnics. Then we'll have lunch together and you get to take home recipes and left-overs.

From 1pm to 3 pm
Cost: \$ 39pp - Minimum 5 participants



What is new

Pasqua! *Easter Sunday* *Dinner*

Antipasto pasquale

Torta Pasqualina with
Swisschard
fresh cheese and herbs

Spinach/ricotta rolls au gratin

Lamb with fresh artichokes

Pastiera di riso
(Rice custard pie in a crust)

\$ 250 for four



April 2-6

Primi piatti

Linguine with pesto and green beans

Risotto with spring vegetables

Chicken soup with fresh noodles and greens

Secondi Piatti

Asparagus frittata

Roast chicken thighs with rosemary and sage

Beef saltimbocca with ham and sage in white wine sauce

Contorni

Grilled vegetables

Swiss chard with garlic, onions and Parmesan cheese

Green beans salad with garbanzo beans and tomatoes

Dessert

Sweet ricotta calzoni with chocolate and orange zest



April 9-13

Primi piatti

Potage (soup) with leeks, carrots, tomatoes and crostini

Penne with pancetta, peas and Romano cheese

Risotto with peas and parsley

Secondi Piatti

Grilled sausage with potatoes and red onions

Chicken braised with balsamic vinegar and bell peppers

Beef stew with peas, artichoke, potatoes

Contorni

Roasted cauliflower and broccoli

Zucchini and eggplant stew

Bell peppers and onions with basil and tomatoes

Dessert

Crema caramel with cinnamon



What is new

Springtime Tortas

Torta with Asparagus
Torta with Leeks
Torta with Swiss chard

- 6/8 portions \$ 20
- 10/12 portions \$ 30
- 20/25 portions \$ 60



Lasagna with home-made green noodles. A la Portofino, with pesto, green beans and potatoes.

- 6 portions \$ 36

Other sizes available. Also available frozen.



April 16-20

Primi piatti

- Carrot soup with ginger and orange zest
- Risotto with provolone and tomato sauce
- Linguine with zucchini/olives/tomatoes/basil

Secondi piatti

- Chicken thighs with orange/spicy sauce
- Italian sausage with potatoes and bell peppers
- Beef rolls with mozzarella and ham in tomato sauce

Contorni

- Eggplant, onions and bell pepper with mint
- Salad with zucchini, green beans and potatoes
- Broccoli rabe with garlic and chili

Dessert

- Chocolate/hazelnut cake



April 23-27

Primi piatti

- Spinach soup with crostini
- Polenta layered with Romano cheese, chilli and olive oil
- Pasta salad with vegetables, fresh herbs and olive oil

Secondi piatti

- Grilled chicken breast on lemon leaves
- Beef scaloppine with white wine and thyme
- Roast pork tonn  with capers, olives

Contorni

- Zucchini with mint and garlic
- Saut d broccoli with balsamic vinegar
- Asparagus with Parmesan cheese

Dessert

- Orange/lemon cake with strawberries

