

Slow Meals On Green Wheels August 2010 Menus

www.ornellacucinaitaliana.com

Slowmeals@me.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

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

HOW: Reserve 24 hours in advance minimum.

Call: (650) 964-4265 or email 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

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