

## 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:

<b>Soup</b>	Lentil and beans soup
<b>Torta</b>	Potato cake on fig leaves
<b>Dessert</b>	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

<b>Soup</b>	Curried kabocha squash soup with rice
<b>Torta</b>	Torta with yellow, white, green zucchini with marjoram/parsley
<b>Dessert</b>	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:

<b>Soup</b>	Butternut squash and ginger soup with mint
<b>Torta</b>	Swiss chard and spinach torta
<b>Dessert</b>	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

