

Slow Meals on Green Wheels

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MENUS AND NEWS

Let's Do Lunch & Lunch and Learn

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

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, + tax/service 2-8 guests

HOW: reserve 24 hours in advance minimum. Call: (650) 964-4265 or email Slowmeals@me.com

Lunch and Learn

Come to Nelly's with a group of friends, bring your aprons and learn a couple of simple, tasty dishes which can be varied in a number of ways.

Then let's sit under the gazebo and enjoy the fruit of our labor plus salad or appetizer and dessert.

All in about two hours. From 1pm to 3 pm.

Cost: \$ 39 - Minimum: 5 people



What is new

Order Now!

Ravioli filled with a mixture of home-grown and wild greens with pine nut, sage, garlic sauce and Parmesan cheese.

- 4 portions: \$ 24
- 8 portions \$ 45



Lasagna with home-made noodles (white, flavored with garlic or green with spinach and marjoram).

- With marinara sauce: \$ 24 x 6
- With meat sauce: \$ 32 x 6
- With pesto alla Portofino \$ 32 x 6

Other sizes available. Also available frozen.



Week 1

Soup Tomato soup and croutons

Torta Torta with spinach

Dessert Baked stuffed peaches with hazelnut and cocoa

Thursday 7/7

Bucatini with spicy breadcrumbs and greens
Beef scaloppine with Marsala on rosemary red potato slices
Cauliflower/broccoli with balsamic vinegar

Friday 7/8

Asparagus soup with crostini
Pizza napoletana with olives, mozzarella, capers
Salade Nicoise with green beans, tuna, eggs, white beans, tomatoes



Week 2

Soup Pea soup with mint and crostini

Torta Bell pepper and eggplant torta

Dessert Strawberries in rose syrup with zabaglione

Monday 7/11

Penne all'arrabbiata
Beef rolls with white wine/sage sauce
Shredded zucchini and carrots with parsley, thyme and garlic

Tuesday 7/12 *wheat-free*

Risotto with saffron
Pork tenderloin stuffed with spinach and mushrooms
Steamed broccoli with sesame/lemon sauce

Wednesday 7/13 *wheat-free*

Pea soup with mint and crostini
Chicken thighs with braised orange-flavored fennel and olives
Steamed Swiss chard and potatoes with garlic and olive oil

Thursday 7/14

Bell pepper and eggplant torta
Breaded chicken breast topped with sautéed diced tomatoes
Green beans and potato salad with garlic and parsley

Friday 7/15

Rigatoni with fresh tomato/basil sauce and mozzarella
Chicken saltimbocca
Sautéed mixed greens

What is new

Torta Pasqualina:

the **Genovese** treat made with fresh artichoke hearts, spinach, marjoram, ricotta, Parmesan cheese, eggs, enveloped in multiple layers of thin dough. Ideal for picnics, as gift or as a potluck contribution.

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



Week 3

Soup Swisschard and garbanzo beans soup and crostini

Torta with zucchini and cherry tomatoes

Dessert Lemon cake bars

Monday 7/18 *wheat-free*

Risotto with spring vegetables
Honey-balsamic baked chicken with tomatoes, mushrooms, peppers
Roasted butternut squash

Tuesday 7/19

Rigatoni with fresh tomato/basil sauce and mozzarella
Chicken saltimbocca
Sautéed mixed greens

Wednesday 7/20 *wheat-free*

Roasted potatoes and carrots
Pork chops with white wine and sage
Kale with garlic, onions and crostini

Thursday 7/21

Garbanzo beans soup, Swiss chard and crostini
Breaded chicken breast topped with sautéed diced tomatoes
Torta with zucchini and cherry tomatoes

Friday 7/22

Fettuccine with arugula-walnut pesto
Beef scaloppine with lemon sauce
Green bean and tomato salad with basil

Week 4

Soup Pasta e fagioli

Torta Potato/ham torta on fig leaves

Dessert Home made frozen yogurt with seasonal fruit

Monday 7/25 *wheat-free*

Polenta gnocchi with Parmesan cheese
Beef stew with mushrooms
Zucchini and eggplant

Tuesday 7/26 *wheat-free*

Roasted chicken thighs with herbs
Grilled zucchini with scallions and orange
Potato/ham torta on fig leaves

Wednesday 7/27

Pasta e fagioli
Chicken strips with black olives and lemon
Zucchini and bell peppers with parsley and garlic

Thursday 7/28

Fresh fettuccine with spring vegetables and fresh herbs
Beef strips with mushrooms and herbs
Potatoes and green beans salad

Friday 7/29

Risotto with tomato sauce and mozzarella
Frittata with artichoke hearts
Beet salad with orange zest and fennel seeds