

Slow Meals on Green Wheels

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Let's Do Lunch & Lunch and Learn: Focaccia al formaggio

Please note that this month's "Menus and News" features both September and October menus. Slow meals service is available only partially due to my yearly trip to Italy. Service will resume the second week of December.

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

[PRINT-FRIENDLY VERSION](#)

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 at least 24 hours in advance.
Call: (650) 964-4265 or email: Slowmeals@me.com

Lunch and Learn:

Theme of the month: Focaccia al Formaggio

Come with a group of friends, bring your aprons and learn how to make this ancient tasty treat that has delighted my fellow Ligurians in their native Recco for centuries. Little known on this side of the Atlantic, it was recently discovered and featured on Vogue this past June (Upper Crust-The world's finest flatbread). You will learn how fast, easy and fun it is. 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



What is new

Order Now!

Focaccia al Formaggio

- 6/8 portions \$ 20
- 10/12 portions \$ 35



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.



Sept/week 1

Soup Summer vegetable soup with basil

Torta Torta with red rice and mozzarella

Dessert Biscotti with chocolate/hazelnut

Tuesday 9/6 *wheat-free*

Risotto with saffron
Roasted pork tenderloin with bay leaf
Steamed broccoli with sesame/lemon sauce

Wednesday 9/7 *wheat-free*

Summer vegetable soup with basil
Chicken thighs with braised orange-flavored fennel and olives
Steamed Swiss chard and potatoes with garlic and olive oil

Thursday 9/8

Torta with red rice and mozzarella
Chicken breast grilled on lemon leaves
Green beans and potato salad with garlic and parsley

Friday 9/9 *wheat-free*

Polenta with sage and garlic topped with Parmesan cheese
Ratatouille with eggplant, zucchini, bell peppers, basil
Fresh tomato salad with celery and garlic



Sept/week 2

Soup Pumpkin soup with ginger/terragon

Torta with eggplant

Dessert Fruit salad with roasted grapes

Monday 9/12 *wheat-free*

Rice salad with olives, home-pickled vegetables and fresh herbs
Chicken with bell peppers and rosemary
Roasted fennels with orange zest

Tuesday 9/13

Bow ties with bell pepper/tomato sauce
Beef saltimbocca with sage and white wine
Sautéed cauliflower with balsamic vinegar

Wednesday 9/14 *wheat-free*

Pork chops with plum sauce
Roasted root vegetables with sage/rosemary
Kale with garlic, onions and crostini

Thursday 9/15 *wheat-free*

Pumpkin soup with ginger/terragon
Torta with eggplant
Zucchini sautéed with fresh oregano and garlic

Friday 9/16

Fusilli pasta salad with olive oil, terragon, olives, summer vegetables
Beef scaloppine with lemon sauce
Green and yellow bean salad with tomato and basil

What is new

Eggplant Season!



Torta with Eggplant

The summer version of Torta pasqualina. Made with tasty, luscious Italian eggplants, fresh ricotta and oregano. Perfect for picnic or as a center piece for a late summer dinner in the garden.

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



Eggplant Parmigiana (Melanzane alla Parmigiana)

Made with Italian eggplants, fresh tomato marinara sauce, basil, olive oil, fresh mozzarella and Parmesan cheese.

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



Sept/week 3

Soup Beans, garbanzo and black eye pea soup with sage

Torta with potato and green beans

Dessert Pineapple cake

Monday 9/19 *wheat-free*

Risotto with spinach and Swiss chard
Frittata with artichoke hearts and zucchini
Beat salad with orange zest and fennel seeds

Tuesday 9/20 *wheat-free*

Roasted chicken thighs with herbs
Grilled zucchini and eggplants
Torta with potato and green beans

Wednesday 9/21 *wheat-free*

Bean, garbanzo and black eye pea soup with sage
Turkey meatballs with tomato sauce
Zucchini and bell peppers with parsley and garlic

Thursday 9/22

Linguine with pesto and peas
Pork scaloppine with bay leaf/white wine
Potatoes and green beans salad

Friday 9/23 *wheat-free*

Polenta layered with sauteed spinach, topped with garlic/chilli flavored olive oil and Parmesan cheese
Chicken cacciatore
Roasted broccoli and cauliflower

Oct/week 1

Soup [Squash and zucchini soup](#)

Torta [Eggplant Parmigiana](#)

Dessert [Lemon cake](#)

Tuesday 10/4

Penne alla puttanesca with spicy tomato sauce, capers and black olives
Pork roast with lemon sauce
Green beans sautéed with garlic and butter

Wednesday 10/5 *wheat-free*

Polenta with cooked-in vegetables
Chicken scaloppine with basil tomato sauce
Roasted broccoli and cauliflower

Thursday 10/6 *wheat-free*

Squash and zucchini soup
Chicken thighs with black olives and lemon
Zucchini with mint, garlic and olive oil

Friday 10/7 *wheat-free*

Rice with peas, basil, scallions and ham
Eggplant Parmigiana
Tomato salad with celery and cucumbers

What is new

Tiramisu

Order Nelly's Tiramisu to celebrate a special occasion or give as a gift.

Made according to the original Venetian recipe with Savoiardi cookies,



mascarpone cheese and a mixture of Marsala and coffee liqueur, this Tiramisu will leave a lasting memory on your taste buds.

- 6/8 portions \$ 25
- 10/12 portions \$ 40
- 20/24 portions \$ 75



Oct/week 2

Soup Minestrone genovese with pesto

Torta Oven-baked artichoke heart torta

Dessert Baked Pears with cabernet/orange peel and spices

Monday 10/10 *wheat-free*

Minestrone genovese with pesto
Pork chops with olives and lemon
Zucchini with mint, garlic and olive oil

Tuesday 10/11

Fusilli with fresh marinara sauce and basil
Chicken roast with lemon and orange sauce
Green beans and cherry tomato salad

Wednesday 10/12 *wheat-free*

Risotto with squash and sage
Oven-baked artichoke torta
Tomato salad with mozzarella and basil

Thursday 10/13

Fettuccine with zucchini and parsley
Pork scaloppine with bay leaf/white wine
Potatoes and green beans salad

Friday 10/14 *wheat-free*

Polenta with beans and kale
Chicken cacciatore
Roasted broccoli and cauliflower