

## WINTER MENU 10<sup>th</sup> – 14<sup>th</sup> /01/2022

### Monday 10<sup>th</sup> January 2022

<b>First courses</b>	RICE WITH SAFFRON (2,3,10) PASTA with BECHAMEL and TOMATO SAUCE (1,2,3)
<b>Second courses</b>	CHICKEN NUGGETS* (1) + RAW or COOKED* VEGETABLES ROAST of PORK (1,3) + RAW OR COOKED* VEGETABLES
<b>Daily Salad</b>	with HAM and CHEESE (3)
<b>Vegetarian course</b>	OMELETTE (2,3)
<b>Dessert</b>	FRUIT

### Tuesday 11<sup>th</sup> January 2022

### Nursery, P1-P2

<b>First courses</b>	PASTA with CREAM and HAM (1,3) GNOCCHI OF SEMOLINA with TOMATO SAUCE (1,3)	Pasta oil and cheese Hamburger and roasted potatoes
<b>Second courses</b>	BEEF HAMBURGER* + RAW or COOKED* VEGETABLES HAM + RAW or COOKED VEGETABLES*	Apple
<b>Daily Salad</b>	with MOZZARELLA and OLIVES (3)	
<b>Vegetarian course</b>	VEGAN BURGER	
<b>Dessert</b>	FRUIT	

### Wednesday 12<sup>th</sup> January 2022

### CANTEEN CLOSED

### Thursday 13<sup>th</sup> January 2022

### Nursery, P1-P2

<b>First courses</b>	PASTA and BEANS (1) PASTA with TOMATO SAUCE (1)	Pasta with tomato sauce Sliced Turkey and green beans
<b>Second courses</b>	ESCALOPE of CHICKEN with LEMON (1) + RAW or COOKED* VEGETABLES BRESAOLA + RAW or COOKED* VEGETABLES	Pudding
<b>Daily Salad</b>	with CHEESE and SLICED TURKEY (3)	
<b>Vegetarian course</b>	FRESH CHEESE AND TOMATOES (3)	
<b>Dessert</b>	FRUIT or PUDDING (3)	

### Friday 14<sup>th</sup> January 2022

<b>First courses</b>	PASTA with TOMATO SAUCE and BACON (1) LASAGNE with TOMATO SAUCE and MOZZARELLA (1,2,3)
<b>Second courses</b>	ROLLS with HAM and CHEESE (1,2,3) + RAW or COOKED VEGETABLES* GRILLED CHICKEN + RAW OR COOKED VEGETABLES*
<b>Daily Salad</b>	with TUNA and OLIVES (5)
<b>Vegetarian course</b>	MEATBALLS OF LEGUMES
<b>Dessert</b>	FRUIT

\*PRODUCTS OF FROZEN ORIGIN

## ALLERGENICS USED IN THE MENUS:

1- GLUTINE	Cereals containing GLUTEN
2-UOVA	EGGS and derivatives
3- LATTE	MILK and derivatives
4- CROSTACEI	SHELLFISH and derivatives
5- PESCE	FISH and derivatives
6- MOLLUSCHI	MOLLUSCS and derivatives
7- SESAMO	SESAME seeds and derivatives
8- SENAPE	MUSTARD and derivatives
9- SOIA	SOYA and derivatives
10- SEDANO	CELERY and derivatives
11- SOLFITI	SULPHUR DIOXIDE and SULPHITES
12- ARACHIDI	PEANUT and derivatives
13- FRUTTA A GUSCIO	NUTS (almond, hazelnut, walnut, pistachio, etc) and derivatives
14- LUPINI	LUPIN and derivatives

### **COURSES PREPARED EVERY DAY:**

FIRST COURSES – PLAIN PASTA OR WITH TOMATO SAUCE OR PLAIN RICE

SECOND COURSES – CHEESE OR HAM (dish) OR DAILY SALAD (for example with hard-boiled eggs or tuna,...) (red bowl) + SALAD (green bowl) and VEGETARIAN COURSE (for example with vegetarian burger or meatballs or vegetables pie... )

**OCCASIONALLY AS DESSERT** – FRUIT SALAD OR CAKE OR ICE CREAM