



## **SUMMER MENU 14 – 18 June 2021**

Gestione Ambientale Certificata
ISO 14001
ANCCP

Monday, 14th June 2021 (lunch in class P3)

First courses RICE SALAD (1,3,5)

PASTA with TOMATO SAUCE and TUNA (1,5) **P3**: PASTA with TOMATO SAUCE (1)

Secondi piatti BEEF HAMBURGER \* + ROAST POTATOES

HAM and BRIE (3) + RAW VEGETABLES

Daily Salad with TOMATOES and MOZZARELLA (3)

**Vegetarian Course** VEGETABLES PIE (1,2,3)

**Dessert** PEACH or YOGURT (3)

Tuesday, 15th June 2021 (lunch in class P4+P3NB) Nursery in class and P1-P2 in canteen hall

First courses LASAGNE with TOMATO and MOZZARELLA (1,3) Lasagne with tomato and mozzarella

RICE WITH CHEESE (3) Fish sticks with carrot

Secondi piatti FISH STICKS (1,2,5) + CARROTS Yogurt

ROAST of TURKEY (1,3) + RAW or COOKED VEGETABLES\*

Daily Saladwith HAM and CHEESE (3)Vegetarian CourseVEGETABLES BURGER

**Dessert** FRUIT or **YOGURT** (3)

Wednesday, 16th June 2021

## **CANTEEN CLOSED**

Thursday, 17th June 2021 (lunch in class P5)

Nursery in class and P1-P2 in canteen hall

First Courses PIZZA (1,3) Pizza

PASTA SALAD (1,3,5) Cheese and salad Second courses CHEESE (3) + RAW VEGETABLES Banana

FLOUNDER IN BREADCRUMBS (1,2,5) + RAW or COOKED VEGETABLES

**Daily Salad** with TUNA and EGGS (2,5)

**Vegetarian Course** FRESH CHEESE AND TOMATOES (3)

**Dessert** BANANA or YOGURT (3)

Friday, 18th June 2021

First Courses RAVIOLI with CREAM and HAM (1,2,3)

RICE with GREEN PEAS (3)

Second courses GRILLED CHICKEN + RAW OR COOKED VEGETABLES

**RAW HAM and MELON + RAW VEGETABLES** 

**Daily Salad** with BRESAOLA and MOZZARELLA (3)

**Vegetarian course** OMELETTE (2,3)

**Dessert** FRUIT





## **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

<u>SECOND COURSES</u> – 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

IN YELLOW: LUNCH IN CLASS FOR P3, P4 AND P5

<sup>\*</sup>PRODUCTS OF FROZEN ORIGIN