

WINTER MENU 17th – 21st December 2021

Monday 17th January 2022	
First courses	PASTA with TOMATO SAUCE (1) PASTA with BECHAMEL, SAFFRON and SPECK (1,2,3)
Second courses	OMELETTE with CHEESE (2,3) + RAW or COOKED *VEGETABLES BRAISED MEAT (1,10) + RAW or COOKED* VEGETABLES
Daily Salad	with BRESAOLA and GREEN BEANS
Vegetarian course	VEGETABLES BURGER
Dessert	FRUIT
Tuesday 18th January 2022	
Nursery, P1-P2	
First courses	LASAGNE with MEAT SAUCE (1,2,3,10) Lasagne with meat sauce GNOCCHI with TOMATO SAUCE and MOZZARELLA (1,3) Cheese and salad
Second courses	HAM and BRIE (3) + RAW or COOKED* VEGETABLES Tangerine CHICKEN THIGH + RAW or COOKED* VEGETABLES
Daily Salad	with HAM and CHEESE (3)
Vegetarian course	CHEESE OMELETTE (2,3)
Dessert	FRUIT
Wednesday 19th January 2022	
CANTEEN CLOSED	
Thursday 20th January 2022	
Nursery, P1-P2	
First courses	GNOCCHI of SEMOLINA, butter and grana cheese (1,2,3) Pasta with tomato sauce RICE with CHEESE (2,3,10) Flounder in breadcrumbs, green beans
Second courses	FLOUNDER IN BREADCRUMBS* (1,2,5) + RAW or COOKED* VEGETABLES Yogurt BRESAOLA with ROCKET and GRANA CHEESE (3) + RAW or COOKED* VEGETABLES
Daily Salad	with OLIVES and MOZZARELLA (3)
Vegetarian course	VEGETABLES OMELETTE (2,3)
Dessert	YOGURT (3) or FRUIT
Friday 21st January 2022	
First courses	PASTA with CREAM, TOMATO SAUCE and PESTO SAUCE (1,2,3,12,13) PASTA with NUTS CREAM (1,3,13)
Second courses	FISH STICKS * (1,5) + RAW or COOKED* VEGETABLES ESCALOPE of TURKEY with wine (1) + RAW or COOKED* VEGETABLES
Daily Salad	with TUNA and EGGS (2,5)
Vegetarian course	CAPRESE SALAD (3)
Dessert	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