





SUMMER MENU $18^{th} - 22^{nd}/10/2021$

Gestione Ambientale Certificata
ISO 14001
ANCCP

Monday 18th October 2021

First courses RICE WITH SAFFRON (3)

PASTA WITH PESTO SAUCE (1,2,3,12,13)

Second courses FISH CROQUETTES (1,2,5) + RAW or COOKED VEGETABLES*

ROAST of PORK and VEAL (1,3)+ RAW OR COOKED VEGETABLES*

Daily Salad with HAM and CHEESE (3)

Vegetarian course OMELETTE with VEGETABLES (2,3)

Dessert FRUIT

Tuesday 19th October 2021 Nursery, P1-P2

First courses PASTA with TUNA (1,5) ORAL REPORT DAY

GNOCCHI OF SEMOLINA (1,3)

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

HAM+ RAW or COOKED VEGETABLES*

Daily Salad with SPECK e CHEESE (3)

Vegetarian course VEGAN BURGER

Dessert FRUIT

Wednesday 20th October 2021

CANTEEN CLOSED

Thursday 21st October 2021 Nursery, P1-P2

First courses RICE WITH CHEESE (3) Pasta with tomato sauce and ricotta

PASTA with TOMATO SAUCE and RICOTTA(1,3) Omelette with cheese and vegetables

Second courses OMELETTE with CHEESE (2,3) + RAW or COOKED VEGETABLES* Pudding

CHICKEN NUGGETS * (1,2) + RAW or COOKED VEGETABLES*

Daily Saladwith TUNA and OLIVES (5)Vegetarian courseFRESH CHEESE AND TOMATOES

Dessert FRUIT or PUDDING (3)

Friday 22nd October 2021

First courses PASTA with CREAM and HAM (1,3)

LASAGNE with SPECK and MOZZARELLA (1,2,3)

Second courses BRESAOLA with OIL and LEMON + RAW or COOKED VEGETABLES*

GRILLED CHICKEN + RAW OR COOKED VEGETABLES*

Daily Salad with WURSTEL and POTATOES

Vegetarian course VEGAN MEATBALLS (1)

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

^{*}PRODUCTS OF FROZEN ORIGIN