



Gestione Ambientale Certificata
ISO 14001

ANCCP

Monday, 21st June 2021 (lunch in class P3)

First courses GNOCCHI WITH TOMATO SAUCE (1)

SPELT SALAD (1,3,5)

Second courses HAM + FENNELS

ESCALOPE OF PORK (1,3) + RAW OR COOKED VEGETABLES

Daily Salad with GREEN BEANS and POTATOES

Vegetarian Course OMELETTE (2,3)

Dessert APRICOTS or FRUIT

Tuesday, 22nd June 2021 (lunch in class P4+P3NB) Nursery in class and P1-P2 in canteen hall

First courses PLAIN PASTA OIL AND CHEESE (1,3) Pasta oil and cheese

PASTA, CREAM and SAFFRON (1,3) Flounder in breadcrumbs and green beans

Second courses CHICKEN THIGH + RAW or COOKED VEGETABLES* Peach

FLOUNDER IN BREADCRUMBS* (1,2,5) + GREEN BEANS *

Daily Salad with HAM and MOZZARELLA (3)

Vegetarian Course FRESH CHEESE and TOMATOES (3)

Dessert PEACH or YOGURT (3)

Wednesday, 23rd June 2021

CANTEEN CLOSED

Thursday, 24th June 2021 (lunch in class P5)

Nursery in class and P1-P2 in canteen hall

First courses RICE SALAD (3,5) Pasta with cream, tomato sauce and pesto

PASTA with CREAM, TOMATO SAUCE and PESTO (1,2,3,12,13) Chicken Nuggets and courgettes

Second courses OMELETTE with CHEESE (2,3) + RAW or COOKED VEGETABLES Ice Cream for P1 P2

CHICKEN NUGGETS (1) + COURGETTES Yogurt for Nursery

Daily Saladwith TUNA and EGGS (2,5)Vegetarian CourseVEGETABLES BURGER

Dessert FRUIT or YOGURT (3)

Friday, 25th June 2021

First courses PASTA with TOMATO SAUCE and RICOTTA (1,3)

RAVIOLI filled with spinach WITH NUTS SAUCE (1,2,3,12,13)

Second courses CHEESE (3) + RAW VEGETABLES

BEEF KEBABS + RAW OR COOKED VEGETABLES

Daily Salad with BRESAOLA and OLIVES

Vegetarian course VEGAN CUTLET

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

^{*}PRODUCTS OF FROZEN ORIGIN