





SUMMER MENU 07 – 11 June 2021

Gestione Ambientale Certificata ISO 14001 ANCCP

Monday, 7th June 2021

First courses RICE WITH SAFFRON (3)

PASTA SALAD (1,3,5)

Second courses ROAST OF VEAL (1,3) + RAW OR COOKED VEGETABLES*

HAM + RAW CARROTS

Daily Salad with BRESAOLA and MOZZARELLA (3)

Vegetarian Course VEGETABLES BURGER

Dessert PEACH or YOGURT

Tuesday, 8th June 2021 Nursery in class and P1-P2 in canteen hall

First courses LASAGNE with PESTO SAUCE (1,2,3,12,13) Pasta with tomato sauce

PASTA with TOMATO SAUCE (1) Escalope of Chicken and fennel gratin

Second courses BRESAOLA, ROCKET and GRANA CHEESE (3) + RAW VEGETABLES Apple

ESCALOPE OF CHICKEN (1) + RAW or COOKED VEGETABLES*

Daily Salad with TUNA and EGGS (2,5)

Vegetarian Course OMELETTE (2,3)

Dessert FRUIT

Wednesday, 9th June 2021

CANTEEN CLOSED

Thursday, 10th June 2021 Nursery in class and P1-P2 in canteen hall

First courses PASTA with MEAT SAUCE (1,10) Pasta with meat sauce

RICE WITH VEGETABLES (3) Omelette and Green Beans

Second course OMELETTE with VEGETABLES (3) + RAW or COOKED VEGETABLES* Yogurt

CHICKEN THIGH + RAW or COOKED VEGETABLES

Daily Salad with HAM and CHEESE (3)

Vegetarian Course CAPRESE SALAD (3)

Dessert FRUIT

Friday, 11th June 2021

First courses PASTA with TOMATO SAUCE and SPECK (1)

GNOCCHI with BUTTER and SAGE (1,3)

Second courses FISH CROQUETTES (1,3,5) + RAW or COOKED VEGETABLES*

COLD ROAST of TURKEY + RAW VEGETABLES

Daily Saladwith BEEF and CHICKENVegetarian courseVEGAN MEATBALLS

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