

WINTER MENU 11th – 15th March 2024

Monday 11 th March 2024		Extra Curricular activities
First courses	GNOCCHI with TOMATO SAUCE (1) PASTA with MEAT SAUCE (1)	Gnocchi with tomato sauce Pork Roast and carrots
Second courses	OMELETTE with CHEESE (2,3) + RAW or COOKED *VEGETABLES PORK ROAST (1,3) + RAW or COOKED* VEGETABLES	Fruit
Daily Salad	with HAM and CHEESE (3)	
Vegetarian course	VEGAN BURGER	
Dessert	FRUIT	
Tuesday 12 th March 2024		Nursery, P1-P2
First courses	LASAGNE with MEAT SAUCE (1,2,3) PASTA with CREAM and HAM (1,3)	Pasta with cream and ham Chicken Thing
Second courses	CHICKEN THIGH + RAW or COOKED* VEGETABLES PORK MEAT with PEAS (3) + RAW or COOKED* VEGETABLES	Roasted potatoes Fruit
Daily Salad	with MOZZARELLA and OLIVES (3)	
Vegetarian course	OMELETTE (2,3)	
Dessert	FRUIT	
Wednesday 13 th March 2024		CANTEEN CLOSED
Thursday 14 th March 2024		Nursery, P1-P2
First courses	PASTA with PESTO SAUCE (1,3,12,13) PLAIN RICE	Pasta with tomato sauce Flounder in breadcrumbs
Second courses	FLOUNDER in BREADCRUMBS* (1,2,5) + RAW or COOKED* VEGETABLES BRESAOLA + RAW or COOKED* VEGETABLES	green salad Pudding
Daily Salad	with CHEESE and SLICED TURKEY (3)	
Vegetarian course	FRESH CHEESE and RAW CARROTS (3)	
Dessert	FRUIT or PUDDING (3)	
Friday 15 th March 2024		
First courses	BARLEY SOUP (1) PASTA with TUNA (1,5)	
Second courses	ROLLS with HAM and CHEESE (1,2,3) + RAW or COOKED VEGETABLES* BEEF HAMBURGER* + RAW OR COOKED VEGETABLES*	
Daily Salad	with TUNA and OLIVES (5)	
Vegetarian course	PIE with COURGETTES and CHEESE (1,2,3)	
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

MONDAY – TUESDAY – THURSDAY: WHOLE WHEAT PASTA WITH VEGETABLES

SECOND COURSES – DAILY SALAD VEGETARIAN COURSE

Extra menu options may be offered at the end of the service, which will be appropriately indicated at the self-service, together with an indication of allergens.