

SUMMER MENU 13th – 17th June 2022

Monday 13th June 2022	
First courses	RICE WITH SAFFRON (3) PASTA with CREAM and TOMATO SAUCE (1,2,3)
Second courses	CHICKEN NUGGETS* (1) + RAW or COOKED VEGETABLES* PORK ROAST (1,3) + RAW OR COOKED VEGETABLES*
Daily Salad	with HAM and CHEESE (3)
Vegetarian course	OMELETTE (2,3)
Dessert	FRUIT
Tuesday 14th June 2022	
	Nursery, P1-P2
First courses	PASTA with CREAM and HAM (1,3) RICE SALAD (3,5)
Second courses	CHICKEN THIGH + RAW or COOKED VEGETABLES* HAM+ RAW or COOKED VEGETABLES*
Daily Salad	with MOZZARELLA and OLIVES (3)
Vegetarian course	VEGAN BURGER
Dessert	FRUIT
Wednesday 15th June 2022	
CANTEEN CLOSED	
Thursday 16th June 2022	
	Nursery, P1-P2
First courses	PIZZA MARGHERITA (1,3) RAVIOLI with BUTTER and SAGE (1,2,3)
Second courses	ESCALOPE of CHICKEN with LEMON (1) + RAW or COOKED VEGETABLES* BRESAOLA + RAW or COOKED VEGETABLES*
Daily Salad	with SLICED TURKEY and CHEESE (3)
Vegetarian course	FRESH CHEESE AND CARROTS (3)
Dessert	FRUIT or PUDDING (3)
Friday 17th June 2022	
First courses	PASTA AMATRICIANA (tomato sauce and bacon) (1) PASTA with CREAM and TUNA (1,3,5)
Second courses	HAM and CHEESE ROLLS (3) + RAW or COOKED VEGETABLES* GRILLED CHICKEN + RAW OR COOKED VEGETABLES*
Daily Salad	with TUNA and OLIVES (5)
Vegetarian course	COUGETTES and CHEESE MEATBALLS (1,2,3)
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

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

*PRODUCTS OF FROZEN ORIGIN