

SUMMER MENU

SUD Gestione Ambientale Certificata ISO 14001

13th - 17th May 2024

Monday 13th May 2024 Extra curricular Activities

First courses LASAGNE with TOMATO and MOZZARELLA (1,2,3) Plain Pasta

PASTA with TOMATO SAUCE and SPECK (1,3)

Pork Roast and carrots

Second courses PORK ROAST (1,3) + RAW or COOKED VEGETABLES* Fruit

OMELETTE with VEGETABLES (2,3) + RAW OR COOKED VEGETABLES*

Daily Salad with BRESAOLA and GREEN BEANS
Daily Salad Veg with CHICKPEAS and GREEN BEANS

Dessert FRUIT

Tuesday 14th May 2024 Nursery, P1-P2

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

PASTA SALAD (1,3,5) Chicken Thigh and raw carrots

Second course VEGETABLES BURGER + RAW or COOKED* VEGETABLES Fruit

PORK with TOMATO SAUCE + RAW or COOKED* VEGETABLES

Daily Salad with HAM and FENNEL

Daily Salad Veg with BEANS and FENNEL

Dessert FRUIT

Wednesday 15th May 2024

CANTEEN CLOSED

Thursday 16th May 2024 Nursery, P1-P2

First courses RICE SALAD (3,5) Pizza

PIZZA (1,3) Mozzarella and tomatoes

Second course CHICKEN ESCALOPE (1) + RAW or COOKED* VEGETABLES Pudding

CAPRESE SALAD (3) + RAW or COOKED* VEGETABLES

Daily Salad with SPECK and CHEESE (3)

Daily Salad Veg with HARD-BOILED EGGS and CHEESE (2,3)

Dessert FRUIT or PUDDING (3)

Friday 17th May 2024

First courses WHOLE WHEAT PASTA with MEAT SAUCE (1)

COUSCOUS with VEGETABLES (1)

Second courses VEGETABLES PIE (1,2,3) + RAW or COOKED* VEGETABLES

FLOUNDER* with BREADCRUMBS (1,2,5) + RAW or COOKED* VEGETABLES

Daily Salad with CHICKEN and OLIVES
Daily Salad Veg with TOMATOES and LENTILS

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

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.