

## SUMMER MENU 18<sup>th</sup> – 22<sup>nd</sup> September 2023

### Monday 18<sup>th</sup> September 2023

<b>First courses</b>	LASAGNE with PESTO SAUCE (1,2,3,12,13) RICE WITH OIL
<b>Second courses</b>	TURKEY ROAST (1,3) + RAW or COOKED VEGETABLES* PORK ESCALOPE with LEMON (3) + RAW OR COOKED VEGETABLES*
<b>Daily Salad</b>	with MOZZARELLA and OLIVES (3)
<b>Vegetarian course</b>	VEGAN BURGER
<b>Dessert</b>	FRUIT

### Tuesday 19<sup>th</sup> September 2023

### Nursery, P1-P2

<b>First courses</b>	PASTA with CREAM and TOMATO SAUCE (1,3) PASTA SALAD with VEGETABLES (1)	Pasta with tomato sauce Fish with breadcrumbs
<b>Second courses</b>	CHEESE OMELETTE (2,3) + RAW or COOKED* VEGETABLES FISH* with BREADCRUMBS (1,2,5) + RAW or COOKED* VEGETABLES	Carrots Apple
<b>Daily Salad</b>	with HAM and CHEESE (3)	
<b>Vegetarian course</b>	HARD-BOILED EGGS and RAW VEGETABLES (2)	
<b>Dessert</b>	FRUIT	

### Wednesday 20<sup>th</sup> September 2023

## CANTEEN CLOSED

### Thursday 21<sup>st</sup> September 2023

### Nursery, P1-P2

<b>First Courses</b>	RAVIOLI (ricotta and spinach) BUTTER and SAGE (1,2,3) VEGETABLE SOUP with RICE (10)	Ravioli butter and sage Pork roast and courgettes
<b>Second courses</b>	PORK ROAST (3) + RAW or COOKED *VEGETABLES CHICKEN with TOMATO and OLIVES (1) + RAW or COOKED* VEGETABLES	Yogurt
<b>Daily Salad</b>	with TUNA and OLIVES (5)	
<b>Vegetarian course</b>	OMELETTE (2,3)	
<b>Dessert</b>	YOGURT (3) or FRUIT	

### Friday 22<sup>nd</sup> September 2023

<b>First courses</b>	PASTA with CREAM and MUSHROOMS (1,3) PASTA with TUNA (1,5)
<b>Second courses</b>	SPECK and CHEESE (3) + RAW or COOKED VEGETABLES* PORK MEAT with BREADCRUMBS (1,2) + RAW OR COOKED VEGETABLES*
<b>Daily Salad</b>	with GRILLED CHICKEN
<b>Vegetarian course</b>	TOMATOES and FRESH CHEESE (3)
<b>Dessert</b>	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.