

## SUMMER MENU 22<sup>nd</sup> – 26<sup>th</sup> April 2024

<b>Monday 22<sup>nd</sup> April 2024</b>		<b>Extra curricular Activities</b>
<b>First courses</b>	PASTA with PESTO SAUCE (1,2,3,12,13) RICE WITH OIL	Pasta with pesto sauce Turkey Roast and courgettes
<b>Second courses</b>	TURKEY ROAST (1,3) + RAW or COOKED VEGETABLES* VEGAN BURGER + RAW OR COOKED VEGETABLES*	Fruit
<b>Daily Salad</b>	with MOZZARELLA and OLIVES (3)	
<b>Dessert</b>	FRUIT	
<b>Tuesday 23<sup>rd</sup> April 2024</b>		<b>Nursery, P1-P2</b>
<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 FLOUNDER* with BREADCRUMBS (1,2,5) + RAW or COOKED* VEGETABLES	Green Beans Fruit
<b>Daily Salad</b>	with HAM and CHEESE (3)	
<b>Daily Salad Veg</b>	with HARD-BOILED EGGS and CORN (2)	
<b>Dessert</b>	FRUIT	
<b>Wednesday 24<sup>th</sup> April 2024</b>		
<b>CANTEEN CLOSED</b>		
<b>Thursday 25<sup>th</sup> April 2024</b>		<b>Nursery, P1-P2</b>
<b>LIBERATION DAY</b>		
<b>Friday 26<sup>th</sup> April 2024</b>		
<b>SCHOOL CLOSED</b>		

## 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.