

WINTER MENU 22nd – 26th January 2024

Monday 22 nd January 2024		Extra Curricular activities
First courses	PASTA with NUTS SAUCE (1,3,12,13) RAVIOLI with MEAT and TOMATO SAUCE (1)	Ravioli with meat and tomato sauce Ham - carrots and peas
Second courses	BEEF STEW (1) + RAW or COOKED* VEGETABLES HAM + RAW or COOKED *VEGETABLES	Fruit
Daily Salad	with GRILLED CHICKEN	
Vegetarian course	VEGETABLES BURGER	
Dessert	FRUIT	
Tuesday 23 rd January 2024		Nursery, P1-P2
First courses	PASTA with TOMATO SAUCE, PESTO and CREAM (1,2,3,112,13) PASTA au GRATIN (1,3)	Pasta with tomato sauce and ricotta Turkey Roast and roasted potatoes
Second courses	PORK ESCALOPE with WHITE WINE (3) + RAW or COOKED* VEGETABLES TURKEY ROAST (3) + RAW or COOKED* VEGETABLES	Fruit
Daily Salad	with HAM and CHEESE (3)	
Vegetarian course	CHEESE OMELETTE (2,3)	
Dessert	FRUIT	
Wednesday 24 th January 2024		
CANTEEN CLOSED		
Thursday 25 th January 2024		Nursery, P1-P2
First courses	PIZZA (1,3) PASTA with TOMATO SAUCE (1)	Pizza Mozzarella and green beans
Second course	FISH CROQUETTE* (1,2,5) + RAW or COOKED* VEGETABLES BRESAOLA + RAW or COOKED* VEGETABLES	Pudding
Daily Salad	with OLIVES and CHEESE (3)	
Vegetarian course	HARD-BOILED EGGS and RAW VEGETABLES (2)	
Dessert	FRUIT or PUDDING (3)	
Friday 26 th January 2024		
First courses	PASTA with TUNA (1,5) PASTA with TOMATO SAUCE and PEPPERS (1,3)	
Second courses	CHEESE OMELETTE (2,3) + RAW or COOKED* VEGETABLES* PORK ESCALOPE with BREADCRUMBS (1,2) + RAW or COOKED* VEGETABLES	
Daily Salad	with BRESAOLA and TOMATOES	
Vegetarian course	VEGETABLES BURGER	
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.