

WINTER MENU 23rd – 27th January 2023

Monday 23rd January 2023		Extra Curricular activities
First courses	PASTA with TOMATO SAUCE and CREAM (1,2,3) RICE with OIL AND CHEESE (3)	Pasta with tomato sauce and cream Pork roast and carrots
Second courses	FISH in BREADCRUMBS (1,2,5) + RAW or COOKED* VEGETABLES PORK ROAST (1,3) + RAW OR COOKED* VEGETABLES	Tangerine
Daily Salad	with HAM and CHEESE (3)	
Vegetarian course	OMELETTE (2,3)	
Dessert	FRUIT	
Tuesday 24th January 2023		Nursery, P1-P2
First courses	PASTA with TOMATO SAUCE, CREAM, HAM and PEAS (1,3) PASTA with TOMATO SAUCE (1)	Pasta with oil and cheese Chicken thigh and roasted potatoes
Second courses	CHICKEN THIGH + RAW or COOKED* VEGETABLES HAM + RAW or COOKED VEGETABLES*	Apple
Daily Salad	with MOZZARELLA and OLIVES (3)	
Vegetarian course	VEGAN BURGER	
Dessert	FRUIT	
Wednesday 25th January 2023		CANTEEN CLOSED
Thursday 26th January 2023		Nursery, P1-P2
First courses	VEGETABLE SOUP with RICE (10) RAVIOLI with BUTTER and SAGE (1,2,3)	Ravioli with butter and sage Turkey Roast and peas
Second courses	TURKEY ROAST (1,3) + RAW or COOKED* VEGETABLES BRESAOLA + RAW or COOKED* VEGETABLES	Pudding
Daily Salad	with COLD TURKEY and CHEESE (3)	
Vegetarian course	FRESCH CHEESE and RAW CARROTS (3)	
Dessert	FRUIT or PUDDING (3)	
Friday 27th January 2023		
First courses	PASTA with TOMATO SAUCE and BACON (1) PASTA with TOMATO SAUCE, CREAM and PESTO (1,2,3,12,13)	
Second courses	CHICKEN NUGGETS* (1) + RAW or COOKED VEGETABLES* GRILLED SAUSAGES + RAW OR COOKED VEGETABLES*	
Daily Salad	with TUNA and OLIVES (5)	
Vegetarian course	MEATBALLS of COURGETTES and CHEESE (1,2,3)	
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 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