

## JMMER MENU 25<sup>th</sup> – 29<sup>th</sup> September 2023

### Monday 25<sup>th</sup> September 2023

<b>First courses</b>	GNOCCHI with TOMATO SAUCE (1) PASTA with MEAT and TOMATO SAUCE (1)
<b>Second courses</b>	HAM and CHEESE (3) + RAW or COOKED VEGETABLES* PORK ROAST (1,3) + RAW OR COOKED VEGETABLES*
<b>Daily Salad</b>	with HAM and CHEESE (3)
<b>Vegetarian course</b>	OMELETTE (2,3)
<b>Dessert</b>	FRUIT

### Tuesday 26<sup>th</sup> September 2023

### Nursery, P1-P2

<b>First courses</b>	PASTA with CREAM and HAM (1,3,5) LASAGNE with TOMATO SAUCE and MOZZARELLA (1,2,3)	Pasta with cream and ham Chicken thigh and roasted potatoes
<b>Second courses</b>	CHEESE (3) + RAW or COOKED VEGETABLES* CHICKEN THIGH + RAW or COOKED VEGETABLES*	Fruit
<b>Daily Salad</b>	with MOZZARELLA and OLIVES (3)	
<b>Vegetarian course</b>	VEGAN BURGER	
<b>Dessert</b>	FRUIT	

### Wednesday 27<sup>th</sup> September 2023

### CANTEEN CLOSED

### Thursday 28<sup>th</sup> September 2023

### Nursery, P1-P2

<b>First courses</b>	PASTA with PESTO SAUCE (1,2,3,12,13) PIZZA (1,3)	Pizza Mozzarella and green salad
<b>Second courses</b>	CHICKEN ESCALOPE with LEMON (1,3) + RAW or COOKED VEGETABLES* BRESAOLA + RAW or COOKED VEGETABLES*	Pudding
<b>Daily Salad</b>	with SLICED TURKEY and CHEESE (3)	
<b>Vegetarian course</b>	FRESH CHEESE AND RAW CARROTS (3)	
<b>Dessert</b>	FRUIT or PUDDING (3)	

### Friday 29<sup>th</sup> September 2023

<b>First courses</b>	PASTA with TOMATO SAUCE and BACON (1) PASTA with CREAM and TUNA (1,3,5)
<b>Second courses</b>	HAM and CHEESE ROLLS (3) + RAW or COOKED VEGETABLES* MEAT KEBABS + RAW OR COOKED VEGETABLES*
<b>Daily Salad</b>	with TUNA and OLIVES (5)
<b>Vegetarian course</b>	MEATBALL WITH COURGETTES (1,2,3)
<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.