

WINTER MENU 26th February – 1st March 2024

Monday 26th February 2024		Extra Curricular activities
First courses	LASAGNE with PESTO SAUCE (1,3,12,13) PASTA with CREAM and HAM (1,3)	Lasagne with pesto sauce Pork Roast and green beans
Second courses	PORK ROAST (1,3) + RAW or COOKED* VEGETABLES OMELETTE with VEGETABLES (2,3) + RAW OR COOKED* VEGETABLES	Fruit
Daily Salad	with BRESAOLA and GREEN BEANS	
Vegetarian course	VEGETABLES BURGER	
Dessert	FRUIT	
Tuesday 27th February 2024		Nursery, P1-P2
First courses	PASTA with TOMATO SAUCE and RICOTTA (1,3) PLAIN RICE	Pasta with tomato sauce and ricotta Chicken Thigh and raw carrots
Second courses	CHICKEN THIGHS PORK with TOMATO SAUCE + RAW or COOKED* VEGETABLES	Fruit
Daily Salad	with HAM and FENNELS	
Vegetarian course	OMELETTE (2,3)	
Dessert	FRUIT	
Wednesday 28st February 2024 CANTEEN CLOSED		
Thursday 29th February 2024		Nursery, P1-P2
First courses	PASTA with AUBERGINES (1) GNOCCHI of SEMOLINA with TOMATO SAUCE (1,3)	Pasta with oil and cheese Ham and salad
Second courses	ESCALOPE of CHICKEN + RAW or COOKED* VEGETABLES VEAL STEW with PEAS + RAW or COOKED* VEGETABLES	Yogurt
Daily Salad	with SPECK and CHEESE (3)	
Vegetarian course	CAPRESE SALAD (3)	
Dessert	FRUIT or YOGURT (3)	
Friday 1st March 2024		
First courses	PASTA with MEAT SAUCE (1) PASTA with CREAM and TOMATO SAUCE (1,3)	
Second courses	PORK with HAM and CHEESE (1,3) + RAW or COOKED* VEGETABLES* HAM and CHEESE (3) + RAW or COOKED* VEGETABLES	
Daily Salad	with GRILLED CHICKEN and OLIVES	
Vegetarian course	VEGAN 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.