

WINTER MENU 04th – 08th March 2024

Monday 04 th March 2024		Extra Curricular activities
First courses	LASAGNE with TOMATO SAUCE and MOZZARELLA (1,2,3) PLAIN RICE	Lasagne Turkey roast and green beans
Second courses	TURKEY ROAST (1,3) + RAW or COOKED* VEGETABLES ESCALOPE of PORK with LEMON (3) + RAW OR COOKED* VEGETABLES	Fruit
Daily Salad	with MOZZARELLA and OLIVES (3)	
Vegetarian course	VEGAN BURGER	
Dessert	FRUIT	
Tuesday 05 th March 2024		Nursery, P1-P2
First courses	PASTA with TOMATO SAUCE and CREAM (1,3) PASTA with SAFFRON and SPECK (1,3)	Pasta with tomato sauce Flounder with breadcrumbs
Second courses	OMELETTE with CHEESE (2,3) + RAW or COOKED* VEGETABLES FLOUNDER with BREADCRUMBS* (1,2,5) + RAW or COOKED VEGETABLES*	Carrots Fruit
Daily Salad	with HAM and CHEESE (3)	
Vegetarian course	HARD-BOILED EGGS and RAW VEGETABLES (2)	
Dessert	FRUIT	
Wednesday 06 th March 2024		CANTEEN CLOSED
Thursday 07 th March 2024		Nursery, P1-P2
First courses	VEGETABLE SOUP with RICE (10) RAVIOLI (no meat) with BUTTER and SAGE (1,2,3)	Ravioli with butter and sage Pork roast and courgettes
Second courses	PORK ROAST (3) + RAW or COOKED* VEGETABLES CHICKEN with TOMATO SAUCE and OLIVES (1) + RAW or COOKED* VEGETABLES	Yogurt
Daily Salad	with TUNA and OLIVES (5)	
Vegetarian course	OMELETTE (2,3)	
Dessert	FRUIT or YOGURT (3)	
Friday 08 th March 2024		
First courses	PASTA with CREAM and MUSHROOMS (1,3) PASTA with TUNA (1,5)	
Second courses	SPECK and CHEESE (3) + RAW or COOKED VEGETABLES* MEAT KEBABS + RAW OR COOKED VEGETABLES*	
Daily Salad	with GRILLED CHICKEN	
Vegetarian course	TOMATOES and FRESH CHEESE (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

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.