

## SUMMER MENU 6<sup>th</sup> – 10<sup>th</sup> June 2022

### Monday 6<sup>th</sup> June 2022

<b>First courses</b>	PASTA with TOMATO SAUCE and AUBERGINES (1) RICE WITH CHEESE (3)
<b>Second courses</b>	VEAL ROAST (1,3) + RAW or COOKED* VEGETABLES HAM and SLICED FOOD + RAW or COOKED* VEGETABLES
<b>Daily Salad</b>	with CORN and SAUSAGES
<b>Vegetarian course</b>	VEGETARIAN BURGER
<b>Dessert</b>	FRUIT

### Tuesday 7<sup>th</sup> June 2022

### Nursery, P1-P2

<b>First courses</b>	THREE FLAVOURS PASTA (CREAM, TOMATO SAUCE and PESTO) (1,2,3,12,13) PASTA with TOMATO SAUCE and SPECK (1)	Three flavours pasta Omelette with courgettes
<b>Second courses</b>	CHEESE OMELETTE (2,3) + RAW or COOKED* VEGETABLES TURKEY ROAST (1,3) + RAW or COOKED* VEGETABLES	Apple
<b>Daily Salad</b>	with BRESAOLA and OLIVES	
<b>Vegetarian course</b>	HARD-BOILED EGGS and RAW VEGETABLES (2)	
<b>Dessert</b>	FRUIT or CAKE	

### Wednesday 8<sup>th</sup> June 2022

**CANTEEN CLOSED**

### Thursday 9<sup>th</sup> June 2022

### Nursery, P1-P2

<b>First Courses</b>	PASTA SALAD (1,3,5) PIZZA with PESTO SAUCE (1,2,3,12,13)	Pasta with pesto sauce Cheese and salad
<b>Second courses</b>	CHEESE (3) + RAW or COOKED *VEGETABLES FLOUNDER* IN BREADCRUMBS (1,2,5) + RAW or COOKED* VEGETABLES	Yogurt
<b>Daily Salad</b>	with HAM and CHEESE (3)	
<b>Vegetarian course</b>	OMELETTE (2,3)	
<b>Dessert</b>	YOGURT (3) or FRUIT	

### Friday 10<sup>th</sup> June 2022

<b>First Courses</b>	PASTA with SAFFRON and SPECK (1,3) GNOCCHI of SEMOLINA with TOMATO SAUCE (1,3)
<b>Second courses</b>	MEAT KEBABS (chicken, turkey, pork) + RAW OR COOKED* VEGETABLES GRILLED SAUSAGES + RAW or COOKED *VEGETABLES
<b>Daily Salad</b>	with TUNA and EGGS (3)
<b>Vegetarian course</b>	MEATBALL of LEGUMES
<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 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

\*PRODUCTS OF FROZEN ORIGIN