

## SUMMER MENU 06<sup>th</sup> – 10<sup>th</sup> May 2024

<b>Monday 06<sup>th</sup> May 2024</b>		<b>Extra curricular Activities</b>
<b>First courses</b>	WHOLE WHEAT PASTA with tomato and aubergines (1) RAVIOLI with MEAT AND TOMATO SAUCE (1,2,3)	Ravioli with tomato sauce Fish sticks and green beans
<b>Second courses</b>	VEGETARIAN BURGER + RAW or COOKED VEGETABLES* FISH STICKS* (1,2,3) + RAW OR COOKED VEGETABLES*	Fruit
<b>Daily Salad</b>	with CHICKEN	
<b>Daily Salad Veg</b>	with CHICKPEAS and CORN	
<b>Dessert</b>	FRUIT	
<b>Tuesday 07<sup>th</sup> May 2024</b>		<b>Nursery, P1-P2</b>
<b>First courses</b>	PASTA with PESTO SAUCE (1,2,12,13) RICE SALAD (3,5)	Pasta with pesto sauce Omelette and peas
<b>Second course</b>	CHICKEN THIGH + RAW or COOKED* VEGETABLES OMELETTE with CHEESE (2,3) + RAW or COOKED* VEGETABLES	Fruit
<b>Daily Salad</b>	with HAM and CHEESE (3)	
<b>Daily Salad Veg</b>	with LENTILS and OLIVES	
<b>Dessert</b>	FRUIT	
<b>Wednesday 08<sup>th</sup> May 2024</b>		
<b>CANTEEN CLOSED</b>		
<b>Thursday 09<sup>th</sup> May 2024</b>		<b>Nursery, P1-P2</b>
<b>First courses</b>	WHOLE WHEAT PASTA with BROCCOLI (1) RICE WITH OIL	Pasta with tomato sauce Turkey Roast and salad
<b>Second courses</b>	TURKEY ROAST (1,3) + RAW or COOKED* VEGETABLES PIE WITH COURGETTES and CHEESE (3) + RAW or COOKED* VEGETABLES	Yogurt
<b>Daily Salad</b>	with CHEESE and OLIVES (3)	
<b>Dessert</b>	FRUIT or YOGURT (3)	
<b>Friday 10<sup>th</sup> May 2024</b>		
<b>First courses</b>	GNOCCHI OF SEMOLINA (1,3) PASTA with TOMATO SAUCE and SPECK (1)	
<b>Second courses</b>	GRILLED SAUSAGES + RAW or COOKED *VEGETABLES VEGETABLE PIE (1,2,3) + RAW or COOKED* VEGETABLES	
<b>Daily Salad</b>	with TUNA and EGGS (2,5)	
<b>Daily Salad Veg</b>	with CORN and EGGS (2)	
<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.