



## SUMMER MENU 16th - 20th June 2025

Monday 16<sup>th</sup> June 2025 Extra curricular activities

First courses PASTA with PESTO SAUCE (1,2,3,12,13) Pasta with pesto sauce

PLAIN RICE Chicken Thigh and courgettes

Second courses CHICKEN THIGH + RAW or COOKED VEGETABLES\* Fruit

POTATOES OMELETTE (2,3) + RAW OR COOKED VEGETABLES\*

Daily Salad with BRESAOLA, MOZZARELLA and OLIVES (3)

Daily Salad Veg with GREEN BEANS, MOZZARELLA and OLIVES (3)

**Dessert** FRUIT

Tuesday 17<sup>th</sup> June 2025 Nursery, P1-P2

First courses LASAGNE with MEAT SAUCE (1,2,3) Lasagne with meat sauce

RICE SALAD with VEGETABLES (3) Cheese and salad

Second courses CHEESE OMELETTE (2,3) + RAW or COOKED\* VEGETABLES Fruit

FISH NUGGETS (1,2,5) + RAW or COOKED\* VEGETABLES

Daily Salad with HAM and CHEESE (3)
Daily Salad Veg with LENTILS and OLIVES

**Dessert** FRUIT

Wednesday 18th June 2025

## **CANTEEN CLOSED**

Thursday 19<sup>th</sup> June 2025 Nursery, P1-P2

First courses PIZZA MARGHERITA (1,3) Pizza Margherita

WHOLE WHEAT PASTA with TOMATO and SPECK (1) Ham and salad

Second courses CAPRESE SALAD (3) + RAW VEGETABLES Pudding

CHICKEN ESCALOPE (1) + RAW or COOKED\* VEGETABLES

Daily Salad with SPECK and CHEESE (3)

Daily Salad Veg with CANNELLINI BEANS and CORN

**Dessert** FRUIT or PUDDING (3)

Friday 20th June 2025

First courses WHOLE WHEAT PASTA with TOMATO SAUCE and AUBERGINES (1)

PASTA with TUNA (1)

Second courses VEGETABLES BURGER + RAW or COOKED\* VEGETABLES

PORK IN BREADCRUMBS (1,2) + RAW or COOKED\* VEGETABLES

**Daily Salad** with GRILLED CHICKEN

Daily Salad Veg with TOMATOES and FRESH CHEESE

**Dessert** FRUIT

<sup>\*</sup>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

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.