

## SUMMER MENU 19<sup>th</sup> – 23<sup>rd</sup> May 2025

<b>Monday 19<sup>th</sup> May 2025</b>		<b>Extra curricular activities</b>
<b>First courses</b>	SPELT SALAD with VEGETABLES (1) PASTA with CREAM and HAM (1,3)	Pasta with cream and ham Potatoes omelette and carrots
<b>Second courses</b>	BRESAOLA, ROCKET and CHEESE (3) + RAW or COOKED VEGETABLES* POTATOES OMELETTE (2,3) + RAW OR COOKED VEGETABLES*	Fruit
<b>Daily Salad</b>	with HAM and CHEESE (3)	
<b>Daily Salad Veg</b>	with CHICKPEAS and CORN	
<b>Dessert</b>	FRUIT	
<b>Tuesday 20<sup>th</sup> May 2025</b>		<b>Nursery, P1-P2</b>
<b>First courses</b>	WHOLE WHEAT PASTA with MEAT SAUCE (1,3) COUS COUS with VEGETABLES (1)	Plain pasta Chicken thigh and green beans
<b>Second courses</b>	VEGAN BURGER + RAW or COOKED VEGETABLES* CHICKEN THIGH + RAW or COOKED VEGETABLES*	Fruit
<b>Daily Salad</b>	with MOZZARELLA and OLIVES (3)	
<b>Dessert</b>	FRUIT	
<b>Wednesday 21<sup>st</sup> May 2025</b>		
<b>CANTEEN CLOSED</b>		
<b>Thursday 22<sup>nd</sup> May 2025</b>		<b>Nursery, P1-P2</b>
<b>First courses</b>	RICE PIE with TOMATO SAUCE (3) GNOCCHI with BUTTER and SAGE (1,3)	Rice Pie with tomato sauce Fish and salad
<b>Second courses</b>	COURGETTES and CHEESE PIE (1,2,3) + RAW or COOKED VEGETABLES* FISH with BREADCRUMBS (1,2,5) + RAW or COOKED VEGETABLES*	Fruit
<b>Daily Salad</b>	with SLICED TURKEY and CHEESE (3)	
<b>Daily Salad Veg</b>	with CHEESE and OLIVES (3)	
<b>Dessert</b>	FRUIT	
<b>Friday 23<sup>rd</sup> May 2025</b>		
<b>First courses</b>	RICE SALAD (3,5) WHOLE WHEAT PASTA with COURGETTES and SAUSAGE (1)	
<b>Second courses</b>	VEGETABLES PIE (1,2,3) + RAW or COOKED VEGETABLES* MEAT KEBABS + RAW OR COOKED VEGETABLES*	
<b>Daily Salad</b>	with TUNA and OLIVES (5)	
<b>Daily Salad Veg</b>	with CHICKPEAS and CHEESE (3)	
<b>Dessert</b>	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

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.