

SUMMER MENU 3rd – 7th June 2024

Monday 3rd June 2024		Extra-curricular Activities
First courses	BARLEY SALAD with VEGETABLES (1) WHOLE WHEAT PASTA with MEAT SAUCE (1)	Gnocchi with tomato sauce Pork roast and carrots
Second courses	BRESAOLA, ROCKET and CHEESE (3) + RAW or COOKED VEGETABLES* OMELETTE (2,3) + RAW OR COOKED VEGETABLES*	Fruit
Daily Salad	with HAM and CHEESE (3)	
Daily Salad Veg	with CHICKPEAS and CORN	
Dessert	FRUIT	
Tuesday 4th June 2024		Nursery, P1-P2
First courses	PASTA with CREAM and HAM (1,3) COUS COUS with VEGETABLES (1)	Pasta with cream and ham Chicken thigh and salad
Second courses	VEGAN BURGER + RAW or COOKED VEGETABLES* CHICKEN THIGH + RAW or COOKED VEGETABLES*	Fruit
Daily Salad	with MOZZARELLA and OLIVES (3)	
Dessert	FRUIT	
Wednesday 5th June 2024		
CANTEEN CLOSED		
Thursday 6th June 2024		Nursery, P1-P2
First courses	RICE SALAD (3,5) PIZZA (1,3)	Pizza Ham and tomatoes
Second courses	TURKEY ROAST (1,3) + RAW or COOKED VEGETABLES* HAM and CHEESE (3) + RAW or COOKED VEGETABLES*	Pudding
Daily Salad	with SLICED TURKEY and CHEESE (3)	
Daily Salad Veg	with LENTILS and FRESH CHEESE (3)	
Dessert	FRUIT or PUDDING (3)	
Friday 7th June 2024		
First courses	PASTA with TOMATO SAUCE and BACON (1) WHOLE WHEAT PASTA with BROCCOLI (1)	
Second courses	PIE WITH COURGETTES and CHEESE (1,2,3) + RAW or COOKED VEGETABLES* MEAT KEBABS + RAW OR COOKED VEGETABLES*	
Daily Salad	with TUNA and OLIVES (5)	
Daily Salad Veg	with CHICKPEAS and 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

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.