

WINTER MENU 10th –14th February 2025

Monday 10th February 2025		Extra Curricular activities
First courses	VEGETABLES SOUP (1,10) WHOLE WHEAT PASTA, tomato sauce and speck (1)	Vegetables soup Turkey roast, carrots and peas
Second courses	TURKEY ROAST (1,3) + RAW or COOKED* VEGETABLES PIE with CABBAGE and CHEESE (1,2,3) + RAW or COOKED *VEGETABLES	Fruit
Daily Salad	with CHICKPEAS and CHEESE (3)	
Dessert	FRUIT	
Tuesday 11th February 2025		Nursery, P1-P2
First courses	WHOLE WHEAT PASTA with BROCCOLI (1) RICE with VEGETABLES and HAM	Whole wheat pasta with broccoli Flounder with breadcrumbs
Second courses	FLOUNDER with breadcrumbs* (1,2,5) + RAW or COOKED* VEGETABLES CHEESE OMELETTE (2,3) + RAW or COOKED* VEGETABLES	Salad Fruit
Daily Salad	with HAM and CHEESE (3) with HARD-BOILED EGGS and LENTILS (2)	
Dessert	FRUIT	
Wednesday 12th February 2025		CANTEEN CLOSED
Thursday 13th February 2025		Nursery, P1-P2
First courses	PIZZA MARGHERITA (1,3) CARROTS and PUMPKIN SOUP	Carrots and pumpkins soup Beef stew and polenta
Second course	BEEF STEW (1) + RAW or COOKED* VEGETABLES PIE with VEGETABLES and LENTILS (1,2) + RAW or COOKED* VEGETABLES	Apple Puree
Daily Salad	with OLIVES and CHEESE (3)	
Dessert	FRUIT	
Friday 14th February 2025		
First courses	PASTA au GRATIN (1,2,3) PASTA and BEANS SOUP (1)	
Second courses	PORK with BREADCRUMBS (1,2) + RAW or COOKED* VEGETABLES* PIE of SPINACH and CHEESE (1,2,3) + RAW or COOKED* VEGETABLES	
Daily Salad	with BRESAOLA and CORN with FRESH CHEESE and TOMATOES (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.