

## WINTER MENU 17<sup>th</sup> – 21<sup>st</sup> February 2025

<b>Monday 17<sup>th</sup> February 2025</b>		<b>Extra Curricular activities</b>
<b>First courses</b>	PASTA with TOMATO SAUCE and RICOTTA (1,3) CHICKPEAS and SPINACH SOUP	Plain Pasta Vegetables omelette and carrots
<b>Second courses</b>	VEAL STEW (1) + RAW or COOKED* VEGETABLES OMELETTE with VEGETABLES (2,3) + RAW OR COOKED* VEGETABLES	Fruit
<b>Daily Salad</b>	with SPECK and CHEESE (3) with CHEESE and CORN (3)	
<b>Dessert</b>	FRUIT	
<b>Tuesday 18<sup>th</sup> February 2025</b>		<b>Nursery, P1-P2</b>
<b>First courses</b>	VEGETABLE SOUP with PASTA (1,10) PLAIN RICE	Vegetables soup with pasta Fish with lemon
<b>Second courses</b>	FISH WITH LEMON (5) LENTILS, CHEESE and SPINACH PIE (1,2,3)	smashed Potatoes and broccoli Fruit
<b>Daily Salad</b>	with HAM and FENNELS	
<b>Daily Salad Veg</b>	with HARD-BOILED EGGS and FENNELS (2)	
<b>Dessert</b>	FRUIT	
<b>Wednesday 19<sup>th</sup> February 2025</b>		<b>CANTEEN CLOSED</b>
<b>Thursday 20<sup>th</sup> February 2025</b>		<b>Nursery, P1-P2</b>
<b>First courses</b>	BARLEY with TOMATOES and AUBERGINES (1) PASTA with PESTO SAUCE (1,2,3,12,13)	Pasta with pesto sauce Beef meatballs with broccoli
<b>Second courses</b>	BROCCOLI and CHEESE PIE (2,3) + RAW or COOKED* VEGETABLES BEEF MEATBALLS (1,2,3) + RAW or COOKED* VEGETABLES	Fruit
<b>Daily Salad</b>	with MOZZARELLA and GREEN BEANS (3)	
<b>Dessert</b>	FRUIT or YOGURT (3)	
<b>Friday 21<sup>st</sup> February 2025</b>		
<b>First courses</b>	WHOLE WHEAT PASTA with LENTILS SAUCE (1) GNOCCHI of SEMOLINA (1,2,3)	
<b>Second courses</b>	PORK with HAM and CHEESE (1,3) + RAW or COOKED* VEGETABLES* VEGETABLES and CHEESE PIE (1,2,3) + RAW or COOKED* VEGETABLES	
<b>Daily Salad</b>	with CHEESE and OLIVES (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.