

WINTER MENU 17th – 21st March 2025

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