

## WINTER MENU 24<sup>th</sup> – 28<sup>th</sup> March 2025

<b>Monday 24<sup>th</sup> March 2025</b>		<b>Extra Curricular activities</b>
<b>First courses</b>	SPELT PASTA with vegetables GNOCCHI with BUTTER and SAGE (1,3)	SPELT PASTA with vegetables Chicken thigh and green beans
<b>Second courses</b>	CHICHEN THIGH + RAW or COOKED* VEGETABLES COURGETTES and CHEESE PIE (3) + RAW OR COOKED* VEGETABLES	Fruit
<b>Daily Salad</b>	with MOZZARELLA and OLIVES (3)	
<b>Dessert</b>	FRUIT	
<b>Tuesday 25<sup>th</sup> March 2025</b>		<b>Nursery, P1-P2</b>
<b>First courses</b>	LASAGNE with MEAT SAUCE (1,2,3,) VEGETABLES SOUP with BARLEY (1,10)	Vegetables soup with barley Flounder with lemon
<b>Second courses</b>	OMELETTE with CHEESE (2,3) + RAW or COOKED* VEGETABLES FLOUNDER with LEMON* (1,5) + RAW or COOKED VEGETABLES*	carrots Fruit
<b>Daily Salad</b>	with HAM and CHEESE (3)	
<b>Daily Salad Veg</b>	with HARD-BOILED EGGS and RAW VEGETABLES (2)	
<b>Dessert</b>	FRUIT	
<b>Wednesday 26<sup>th</sup> March 2025</b>		<b>CANTEEN CLOSED</b>
<b>Thursday 27<sup>th</sup> March 2025 *** POLISH MENU ***</b>		<b>Nursery, P1-P2</b>
<b>First courses</b>	PIZZA MARGHERITA (1,3) RAVIOLI with MEAT, with BUTTER and BACON (1,2,3)	Ravioli with meat with butter and bacon Pork WITH breadcrumbs
<b>Second courses</b>	PORK with BREADCRUMBS (1,2) + RAW or COOKED* VEGETABLES CHEESE and BROCCOLI PIE (2,3) + RAW or COOKED* VEGETABLES	Raw carrots Apple cake
<b>Daily Salad</b>	with TUNA and OLIVES (5)	
<b>Daily Salad Veg</b>	with OLIVES and LENTILS	
<b>Dessert</b>	FRUIT or APPLE CAKE (1,2,3)	
<b>Friday 28<sup>th</sup> March 2025</b>		
<b>First courses</b>	PASTA with CHICKPEAS and BROCCOLI (1) WHOLE WHEAT PASTA with TUNA (1,5)	
<b>Second courses</b>	CHEESE PIE (3) + RAW or COOKED VEGETABLES* MEAT KEBABS + RAW OR COOKED VEGETABLES*	
<b>Daily Salad</b>	with GRILLED CHICKEN	
<b>Daily Salad Veg</b>	with FRESH CHEESE and TOMATOES (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.