

WINTER MENU 27th – 31st January 2025

Monday 27th January 2025		Extra Curricular activities
First courses	COUSCOUS with VEGETABLES (1) GNOCCHI with BUTTER and SAGE (1,3)	Cous cous with vegetables Chicken thigh and green beans
Second courses	CHICHEN THIGH + RAW or COOKED* VEGETABLES COURGETTES and CHEESE PIE (3) + RAW OR COOKED* VEGETABLES	Fruit
Daily Salad	with MOZZARELLA and OLIVES (3)	
Dessert	FRUIT	
Tuesday 28th January 2025		Nursery, P1-P2
First courses	LASAGNE with MEAT SAUCE (1,2,3,) VEGETABLES SOUP with BARLEY (1,10)	Vegetables soup with barley Flounder with lemon
Second courses	OMELETTE with CHEESE (2,3) + RAW or COOKED* VEGETABLES FLOUNDER with LEMON* (1,5) + RAW or COOKED VEGETABLES*	carrots Fruit
Daily Salad	with HAM and CHEESE (3)	
Daily Salad Veg	with HARD-BOILED EGGS and RAW VEGETABLES (2)	
Dessert	FRUIT	
Wednesday 29th January 2025 CANTEEN CLOSED		
Thursday 30th January 2025		Nursery, P1-P2
First courses	PIZZA MARGHERITA (1,3) PASTA WITH MEAT SAUCE (1)	Pizza Margherita Ham and salad
Second courses	PORK ROAST (3) + RAW or COOKED* VEGETABLES CHEESE and BROCCOLI PIE (2,3) + RAW or COOKED* VEGETABLES	smashed apple
Daily Salad	with TUNA and OLIVES (5)	
Daily Salad Veg	with OLIVES and LENTILS	
Dessert	FRUIT	
Friday 31st January 2025		
First courses	PASTA with CHICKPEAS and BROCCOLI (1) WHOLE WHEAT PASTA with TUNA (1,5)	
Second courses	CHEESE PIE (3) + RAW or COOKED VEGETABLES* MEAT KEBABS + RAW OR COOKED VEGETABLES*	
Daily Salad	with GRILLED CHICKEN	
Daily Salad Veg	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.