

WINTER MENU 03rd – 07th February 2025

Monday 03rd February 2025		Extra Curricular activities
First courses	VEGETABLES SOUP (1,10) WHOLE WHEAT PASTA with AUBERGINES (1)	Vegetables soup Turkey Roast and carrots
Second courses	COURGETTES and CHEESE PIE (1,2,3) + RAW or COOKED *VEGETABLES TURKEY ROAST (1,3) + RAW or COOKED* VEGETABLES	Fruit
Daily Salad	with HAM and FENNELS	
Daily Salad Veg	with CHICKPEAS and FENNELS	
Dessert	FRUIT	
Tuesday 04th February 2025		Nursery, P1-P2
First courses	BARLEY with VEGETABLES (1) RAVIOLI with RICOTTA and SPINACH (1,2,3)	Ravioli with ricotta and spinach Chicken Stew and spinach
Second courses	CHICKEN STEW with lemon (1) + RAW or COOKED* VEGETABLES PUMPKIN and RICOTTA PIE (1,2,3) + RAW or COOKED* VEGETABLES	Fruit
Daily Salad	with MOZZARELLA and OLIVES (3)	
Dessert	FRUIT	
Wednesday 05th February 2025		
CANTEEN CLOSED		
Thursday 06th February 2025		Nursery, P1-P2
First courses	PASTA with TOMATO SAUCE and SPECK (1) VEGETABLE SOUP with RICE and CHICKPEAS (10)	Vegetables soup with rice and chickpeas Codfish in breadcrumbs
Second courses	CODFISH in BREADCRUMBS* (1,2,5) + RAW or COOKED* VEGETABLES VEGETABLES and CHEESE CROQUETTE + RAW or COOKED* VEGETABLES	Raw carrots Pudding
Daily Salad	with CHEESE and COLD TURKEY (3)	
Daily Salad Veg	FRESH CHEESE and RAW CARROTS (3)	
Dessert	FRUIT or PUDDING (3)	
Friday 07th February 2025		
First courses	BARLEY SOUP (1,10) PASTA au GRATIN with HAM and CHEESE (1,3)	
Second courses	VEGETABLES OMELETTE (2,3) + RAW or COOKED VEGETABLES* BEEF MEATBALLS (1,2,3) + RAW OR COOKED VEGETABLES*	
Daily Salad	with TUNA and OLIVES (5)	
Daily Salad Veg	with HARD-BOILED EGGS and LENTILS (2)	
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.