Menù

Fall-Winter from G2 to G5

	Week 1	Week 2	Week 3	Week 4
Monday	Pizza Margherita Sliced ham Baby carrots Fruit	Cream of vegetable soup with barley Meatballs in tomato sauce Spinach au gratin Fruit	Plain rice with olive oil Omelette with pumpkin and ricotta Swiss chard Fruit	Pasta with Parmesan cheese and oil Spinach and ricotta pie Green beans Fruit
Tuesday	Tortelloni with butter and sage Chickpea farinata pizzaiola style Swiss chard au gratin Fruit	Risotto Milanese Robiola cheese Broccoli Fruit	Tomato pasta with lentil ragù Grana Padano cheese Baby carrots Fruit	Cream of carrot soup with barley Chicken bites Cauliflower Fruit
Wednesday	Broccoli pesto pasta Breaded cod fillet Mashed potatoes Fruit	Pasta with cannellini beans Chicken cutlet Carrots Fruit	Polenta Beef "Bruscitt" Mixed vegetables salad Fruit	Pasta with tomato sauce and chickpeas Quick cheese Spinach au gratin Fruit
Thursday	Lasagna with beef ragù Fennel salad Fruit	Pasta with white meat ragù Scrambled egg Roasted fennel Fruit	Cream of chickpea and vegetables with spelt Fish sticks Roasted potatoes Fruit	Four-cheese risotto Baked cod medallion Mashed potatoes Fruit
Friday	Cream of pumpkin with spelt Breaded cod fillet Green beans with tomato sauce Fruit	Pasta with tomato Breaded cod Potatoes with parsley Fruit	Pizza Margherita Sliced roast turkey Fennel salad Fruit	Whole wheat pasta Genovese style Herb-roast pork loin Julienne carrots Fruit

For any information regarding the presence of allergens you can consult the appropriate documents that will be provided by staff in service. It is an obligation for staff to keep it in place easily accessible

N.B. It used low-salt bread
It used iodised salt
Meat will be served already cut into small bites

Pellegrini