

	1st WEEK (6-9 September)	2nd WEEK (12-16 September)	3rd WEEK (19-23 September)	4th WEEK (26-30 September)	5th WEEK (3-7 October)
CLOSED		Pasta with tomato, cream & oregan	Rice with tomato sauce & basil	Pasta with sausage & fresh tomato	Pasta with tomato sauce
		Wholegrain pasta with zucchini & cherry tomatoes	Wholegrain past with peppers & olives	Pasta with spicy tomato sauce	Wholegrain pasta with broccoli cream sauce, sundried tomatoes & pine nuts
		Mild Provolone cheese	Primosale cheese	Mozzarella cheese	Stracchino cheese
		Green salad	Green salad	Green salad	Green salad
		Mixed salad	Salad & corn	Mixed salad	Salad & tomatoes
	Sauteed vegetables	Carrots & green beans	Roast carrots	Roast vegetables	
Tuesday	Pasta with tomato sauce	Pasta with tomato sauce	Pea cream soup	Carrot cream soup	Legume & cereal soup
	Pasta with baby tomatoes, bacon & olives	Spelt salad	Pasta with pesto sauce & baby tomatoes	Pasta with tomato, bacon, onion & milk cream	Wholegrain pasta with gorgonzola, speck & walnuts
	Roast pork	Roast turkey	Roast chicken breast	Beef stew	Chicken breast with olives & tomato
	Green salad	Green salad	Green salad	Green salad	Green salad
	Carrots & corn	Salad & tomatoes	Tomatoes	Cucumbers & tomatoes	Salad & corn
Sauteed peppers	Zucchini & eggplants au gratin	Sauteed vegetables	Spinach	Steamed carrots & cauliflowers	
Wednesday	Pasta with pesto sauce	Vegetable cream soup	Pasta with tomato, cream & oregan	Greek menu	Regional menu from Lazio
	Pasta with zucchini, sausage & saffron	Pasta with speck & rocket	Wholegrain pasta with eggplants	<i>Spanakopita (burek with spinach)</i>	<i>Amatriciana pasta (tomato & bacon)</i>
	Chicken breast in lemon sauce	Beef meatballs in tomato sauce	Ricotta & spinach pie	<i>Moussaka (baked eggplants with meatsauce & cheese)</i>	<i>Spelt salad with mushrooms & broccoli</i>
	Green salad	Green salad	Green salad	<i>Greek salad (cucumbers, tomatoes, onion, feta cheese & olives)</i>	<i>Turnip tops & sausages</i>
	Cucumbers & tomatoes	Salad, corn & carrots	Mixed salad	<i>Roast briam (roast mixed vegetables)</i>	<i>Mixed salad</i>
Vegetables au gratin	Roast potatoes	Fennels with olives & tomatoes	<i>Stuffed eggplants / Green salad</i>	<i>Roast potatoes / Green salad</i>	
Thursday	Tagliatelle with meatsauce	Regional menu from Abruzzo	Tortellini with milk cream & ham	Rice with meatsauce	Potato dumplings with sage & melted butter sauce
	Vegetable soup	<i>Pasta with sheep cheese & eggs</i>	Legume soup	Cous cous with chickpeas, mint & eggplants	Vegetable cream soup
	Montasio cheese	<i>Rice salad</i>	Baked omelette	Scrambled eggs	Praga cooked ham
	Green salad	<i>Baked crepes with meat & cheese</i>	Rocket & tomatoes	Green salad	Green salad
	Salad & carrots	<i>Tomato & carrots / Green salad</i>	Spinach	Salad & corn	Beans & tomatoes
Steamed spinach	<i>Steamed vegetables</i>	Green salad	Fennels au gratin	Steamed chard	
Friday	Lentil cream soup	Parmesan risotto	Regional menu from Basilicata	Bean cream soup	Saffron risotto
	Pizza with tomato sauce & mozzarella	Pasta with mussels, cherry tomatoes & basil	<i>Macaroni pasta with chily pepper sauce</i>	Pizza with tomato sauce & mozzarella	Wholegrain pasta with shrimps & baby tomatoes
	Green salad	Fish fingers	<i>Cod in tomato sauce with raisin & olives</i>	Green salad	Fillet plaice au gratin
	Mixed salad	Spinach	<i>Green salad / Grated carrots</i>	Tomatoes & carrots	Green salad
	Steamed vegetables	Tomatoes & cucumbers / Green salad	<i>Potatoes au gratin with onion, oregano, cheese & tomato</i>	Green beans & potatoes	Salad & carrots / Spinach
Jam tart	<i>Ricotta cheese tart</i>	<i>Chocolate roll</i>	<i>Chocolate cake</i>	<i>Apple tart</i>	

Every day it is possible to substitute the first course with pasta/rice plain or with tomato sauce

Every day it is possible to substitute the second course with a cold dish

Edited by the dietician: **Claudia De Marzi - Pedivilla S.p.A.**