

MENU K3-K4-K5 – S.Y. 2023/2024 valid from 18/03 to 19/04/24

1st WEEK (18-22 Mar.)	2nd WEEK (25-29 Mar.)	3rd WEEK (01-05 Apr.)	4th WEEK (08-12 Apr.)	5th WEEK (15-19 Apr.)
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Pasta with tomato sauce & basil	Pasta with tomato sauce, veggy milk cream & oregano	SCHOOL CLOSED	Saffron risotto	Pasta with tomato sauce & basil
Stracchino cheese	Soft cheese		Asiago cheese	Mozzarella cheese
Steamed chard	Green beans		Steamed cauliflowers	Grated carrots & corn
			Trinacria Menu	
Pasta with melted butter & sage sauce	Pasta with fresh tomato sauce	Pasta with tomato sauce & basil	Pasta with Pachino tomato sauce	Pasta with meat sauce
Traditional meatloaf	Cheese & ham or vegetarian crepes	Montasio cheese	Roast cutlets au gratin	Ricotta cheese & spinach tart
Mixed salad	Cauliflowers au gratin	Steamed chard	Salad & carrots	Mixed roast vegetables
√ "Fiesta Latina" Menu		Apulia Regional Menu		"Roman taste" Menu
Rice with spices	Parmesan risotto	Pasta & potatoes "Apulian style"	Pasta with olive oil	Semolina gnocchi "Roman style"
Chicken fajitas	Chicken nuggets	Sausage with baby tomatoes	Beef stew with potatoes	Roast pork "Roman style"
Com	Green salad	Sauteed zucchini	Mixed steamed vegetables	Corn
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Pasta with tomato sauce	Pasta with pesto sauce	Pasta with butter	Rice with sausage	Pasta with tomato sauce, veggy milk cream & oregano
Turkey ham	Baked omelette with cheese	Praga cooked ham	Turkey ham	Praga cooked ham
Steamed green beans	Steamed chard	Steamed carrots	Mixed vegetables au gratin	Steamed spinach
Pasta with butter		Pea cream soup	Pasta with tuna sauce	Carrot & potato cream soup
Fish fingers	SCHOOL CLOSED	Pizza with tomato sauce & mozzarella	Fish fingers	Pizza with tomato sauce & mozzarella
Steamed broccoli		Green beans au gratin	Steamed chard	Green beans au gratin
Ricotta cheese tart		Chocolate sponge cake	Jam tart	Chocolate salami

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 of:

Pedevilla S.p.A.

