

MENU K3-K4-K5 – S.Y. 2024/2025 valid from 17/03 to 18/04/25

	1st WEEK (17-21 Mar.)	2nd WEEK (24-28 Mar.)	3rd WEEK (31 Mar 04 Apr.)	4th WEEK (07-11 Apr.)	5th WEEK (14-18 Apr.)
æ	Pasta with tomato sauce & basil	Pasta with tomato sauce, veggy milk cream & oregano	Veggy baked pasta	Saffron risotto	Pasta with tomato sauce & basil
Monday	Stracchino cheese	Robiola cheese	Primo sale cheese	Asiago cheese	Mozzarella cheese
	Steamed chard	Mixed vegetables au gratin	Green salad	Mixed steamed vegetables	Steamed fennels
				-	
sday	Pasta in melted butter & sage sauce	Pasta with goulash	Pasta with broccoli	Pasta with Pachino tomatoes	Pasta with meat sauce
Tuesd	Grandma's meatloaf	Green salad	Sausage with tomatoes Apulian style	Roast cutlets	Spinach & ricotta cheese tart
	Fennels au gratin	Mixed salad	Zucchini Apulian style	Fennels & oranges	Mixed roast vegetables
		•			
>					
sday	Arroz salsicha y tomate	Parmesan risotto	Pasta with tomato sauce & basil	Pasta with meatballs	Pasta with tomato sauce, veggy milk cream & oregano
le Le	Chicken nuggets	Roast pork loin	Chicken nuggets	Flat bread pizza Abruzzo's style	Chicken nuggets
Wedne	Green beans Portuguese style	Grean beans au gratin	Steamed chard	Ciabotto (mixed sauteed vegetables)	Steamed spinach
>					
g	Pasta with tomato sauce & chili pepper	Pasta with pesto sauce	Pasta with meat sauce	Carbonara pasta (with eggs & bacon)	Pasta with basil & broccoli pesto sauce
Thursday	Cooked ham	Baked omelette with cheese	Turkey ham	Baked omelette with zucchini	Ricotta & fresh cheese meatballs
Ē	Steamed green beans	Steamed chard	Steamed carrots	Mixed vegetables au gratin	Steamed green beans
<u>چ</u>	Pasta with tuna & tomato sauce	Zucchini cream soup	Pasta with salmon	Carrot & potato cream soup	Pasta with tuna & tomato sauce
Friday	Roast cod meatballs	Pizza with tomato sauce & mozzarella cheese	Roast cod meatballs	Pizza with tomato sauce & mozzarella cheese	Roast cod meatballs
ш.	Steamed broccoli	Steamed baby carrots	Steamed green beans	Steamed cauliflowers	Steamed chard
	Homemade dessert	Homemade dessert	Homemade dessert	Homemade dessert	Homemade dessert

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.

