

	1st WEEK (11-15 Nov.)	2nd WEEK (18-22 Nov.)	3rd WEEK (25-29 Nov.)	4th WEEK (2-6 Dec.)	5th WEEK (9-13 Dec.)
Monday	Pasta with tomato sauce	Baked veggy pasta	Milanese risotto	Pasta with tomato sauce	Pasta with pesto sauce
	Barley with seasonal vegetables	Seasonal vegetables soup	Pasta with broccoli	Pasta with nuts	Pasta with eggplants
	Robiola cheese	Montasio cheese	Mozzarella cheese	Stracchino cheese	Asiago cheese
	Green salad	Green salad	Green salad	Green salad	Green salad
	Mixed salad	Mixed salad	Salad & tomatoes	Mixed salad	Grated carrots
	Steamed vegetables	Steamed fennels	Steamed green beans	Steamed vegetables	Steamed cauliflowers
Tuesday	Pasta with speck & mascarpone cream	French Menu	Pasta alla sorrentina (with tomato sauce & mozzarella)	Sarmatian Menu	Baffo's pasta (cream, tomatoes & ham)
	Leek, potatoes & turmeric cream soup	<i>Potage parmentier (leek, potatoes & cream soup)</i>	Chickpeas & pumpkin soup	Pelmeni (meat dumplings)	Vegetable cream soup
	Pork loin	<i>La soupe à l'oignon (onion soup)</i>	Beef hamburger	Schi (cabbage soup)	Pork stew
	Green salad	<i>Quiche lorraine (savoury pie)</i>	Green salad	Buzhenina (roast meat)	Green salad
	Cabbage	<i>Green salad / Mixed salad</i>	Grated carrots	Mixed Salad / Steamed chard	Mixed salad
	Steamed chard	<i>Ratatouille nicoise (stewed vegetables)</i>	Mixed vegetables au gratin	Potatoes in smetana sauce	Steamed chicory
Wednesday	Regional Menu from Sardinia	Carbonara pasta (with eggs & bacon)	Pasta with tomato sauce, veggy milk cream & oregano	Pasta with tomato sauce & ricotta cheese	Eternal City Menu
	<i>Fregula with tomato sauce</i>	Spelt with seasonal vegetables	Cous cous with seasonal vegetables	Cereals with seasonal vegetables	<i>Zozzona's pasta (tomatoes, bacon, cheese & egg cream)</i>
	<i>Potatoes soup Sardinia style</i>	Chicken with pesto sauce	Ricotta cheese & spinach pie	Roast chicken thighs	<i>Gnocchi alla romana (roast semolina gnocchi au gratin)</i>
	<i>Chicken a succhittu (capers & olives)</i>	Green salad	Green salad	Green salad	<i>Porchetta ham Rome style</i>
	<i>Artichokes Sardinian style</i>	Grated carrots	Grated carrots	Salad & beans	<i>Green salad / Salad & carrots</i>
	<i>Green salad / Roast potatoes</i>	Steamed spinach	Mixed vegetables au gratin	Mixed roast vegetables	<i>Sauteed chicory</i>
Thursday	Pasta with pesto sauce	Pasta with tomato sauce	Thanksgiving Menu	Risotto with sausages	Pasta with Norcino's meat sauce (with sausages & minced pork meat)
	Cous cous with seasonal vegetables	Pasta with garlic & oil	<i>Pumpkin soup with crunchy bacon</i>	Vegetables soup	Legume soup
	Praga cooked ham	Baked omelette with cheese	<i>Roasted turkey with cranberry sauce</i>	Bresaola	Turkey ham
	Green salad	Green salad	<i>Green beans casserole</i>	Green salad	Green salad
	Grated carrots	Salad & beans	<i>Baked carrots / Brussels sprouts / Mashed potatoes</i>	Mixed salad	Tomatoes & corn
	Brussels sprouts	Steamed carrots	Homemade dessert	Sauteed savoy cabbage	Stewed potatoes
Friday	Pasta with tuna sauce	Potatoes & carrots cream soup	Pasta with salmon	Zucchini cream soup	Pasta with tuna sauce
	Pasta with zucchini	Pizza with tomato sauce & mozzarella cheese	Chickpea soup	Pizza with tomato sauce & mozzarella cheese	Pasta with zucchini
	Fish fingers	Green salad	Fish fingers	Green salad	Fish fingers
	Green salad / Mixed salad	Mixed salad	Green salad	Tomatoes	Green salad / Mixed salad
	Steamed cauliflowers	Steamed broccoli	Beans & onion	Steamed fennels	Steamed cauliflowers
	Homemade dessert	Homemade dessert	Steamed green beans	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.

