

MARCH 2020



LUNCH MENU	WEEK 1 Days: 2 - 3 - 4 - 5 - 6	WEEK 2 Days: 9 - 10 - 11 - 12 - 13	WEEK 3 Days: 16 - 17 - 18 - 19 - 20	WEEK 4 Days: 23 - 24 - 25 - 26 - 27	WEEK 5 Days: 30 - 31				
MONDAY		Pasta mammarosa Uova sode Fagiolini Yogurt	Pasta mammarosa Hard-boiled eggs Green beans Yogurt	Pasta al ragù Tris di verdure Budino	Pasta with meat sauce Mixed vegetables Pudding	Ravioli ricotta e spinaci Uova sode Carote Yogurt	Ravioli ricotta and spinach Hard-boiled eggs Carrots Yogurt	Pasta al burro Uova sode Insalata Yogurt	Pasta with butter Hard-boiled eggs Salad Yogurt
TUESDAY		Passato di verdura Prosciutto cotto Insalata Banane	Vegetable soup Ham Salad Bananas	Crema di zucca Mozzarelline Pomodori Banane	Pumpkin cream Mozzarella cheese Tomatoes Bananas	Pasta e fagioli Pollo al forno Insalata Banane	Pasta with beans Baked chicken Salad Bananas	Hamburger Patate Muffin	Hamburger Potatoes Muffin
WEDNESDAY		Gnocchi al pomodoro Asiago cheese Carote Clementine	Gnocchi with tomato sauce Asiago cheese Carrots Clementines	Pasta al pesto Frittata Insalata Arance	Pasta with pesto Omelette Salad Oranges	Gnocchi burro e salvia Fantasia di legumi Torta	Gnocchi butter and sage Mixed legumes Cake		
THURSDAY		Pasta all'olio Straccetti di pollo al curry Finocchi Pere	Pasta with oil Curry chicken strips Fennels Pears	Pizza Carote Macedonia di frutta	Pizza Carrots Fruit salad	Pasta olio e basilico Grana Pomodori Pere	Pasta with oil and basil Grana cheese Tomatoes Pears		
FRIDAY		Cous-cous con verdura Merluzzo al forno Gelato	Cous-cous with vegetables Baked codfish Ice-cream	Riso all'olio Polpette di pesce Purè di patate Mele	Rice with oil Fishballs Mashed potatoes Apples	Riso al pomodoro Bastoncini di pesce Cappuccio Gelato	Rice with tomato sauce Fishsticks Cabbage Ice-cream		

La preparazione di alcuni piatti con ingredienti biologici e/o a "km 0" verrà effettuata in base alle disponibilità del mercato.
Preparation of some dishes with organic ingredients and/or "km 0" will be made on the basis of market availability.