

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>1 WEEK</b> From 04/04 to 08/04 From 02/05 to 06/05 From 30/05 to 03/06 From 27/06 to 01/07 From 25/07 to 29/07 From 22/08 to 26/08 From 19/09 to 23/09	COURGETTE RISOTTO	MEZZE PENNE IN TOMATO SAUCE	SEDANINI WITH SAGE BUTTER	MARCHE-STYLE VEGETABLE CREAM WITH SPELT	CELLENTANI WITH SPINACH
	☺ COOKED HAM	VEGETABLE AND LEGUME CROQUETTES	Q TENDER BEEFBURGER	MARGHERITA PIZZA	GOLDEN HAKE FILLET
	SALAD	JULIENNE CARROTS	BOILED GREEN BEANS	side dish not included	BOILED POTATOES
	BREAD AND FRESH FRUIT	BREAD AND ICE-CREAM	BREAD AND FRESH FRUIT	BREAD not included - FRESH FRUIT	BREAD AND FRESH FRUIT
<b>2 WEEK</b> From 11/04 to 15/04 From 09/05 to 13/05 From 06/06 to 10/06 From 04/07 to 08/07 From 01/08 to 05/08 From 29/08 to 02/09 From 26/09 to 30/09	Single dish:	CREAMED MEDITERRANEAN VEGETABLES WITH PASTA ++ PASTA WITH E.V.O. OIL	SPAGHETTI WITH TOMATO AND BASIL SAUCE	PARMESAN RISOTTO	COUNTRY-STYLE PENNE
	☺ Q TAGLIATELLE WITH MEAT SAUCE	BAKED CHICKEN CUTLET	STRACCHINO CHEESE	HAPPY BURGER	TUNA IN OLIVE OIL
	TASTY CARROTS AND PEAS	STEAMED COURGETTES	JULIENNE CARROTS	GREEN SALAD	TOMATOES
	BREAD AND FRESH FRUIT	BREAD AND FRESH FRUIT	BREAD AND FRESH FRUIT	BREAD AND FRESH FRUIT	BREAD AND FRESH FRUIT
<b>3 WEEK</b> From 18/04 to 22/04 From 16/05 to 20/05 From 13/06 to 17/06 From 11/07 to 15/07 From 08/08 to 12/08 From 05/09 to 09/09 From 03/10 to 07/10	SARDINIAN GNOCCHI WITH SMOOTH PESTO SAUCE	CANNELLINI BEAN PUREE WITH PASTA ++ SARDINIAN GNOCCHI WITH TOMATO SAUCE	NOCCIOLINE WITH E.V. OLIVE OIL	Single dish:	SUMMER GARDEN VEGETABLE RISOTTO
	MINI CARROT FLAN	☺ OVEN BAKED PORTAFOGLI	RICOTTA AND SPINACH KISSES	☺ Q LASAGNE	FISH BURGER
	STEAMED GREEN BEANS	GREEN SALAD	FRESH TOMATOES	JULIENNE CARROTS	MIXED SALAD
	BREAD AND ICE-CREAM	BREAD AND FRESH FRUIT	BREAD AND FRESH FRUIT	BREAD AND FRESH FRUIT	ROUND BREAD ROLL AND FRESH FRUIT
<b>4 WEEK</b> From 25/04 to 29/04 From 23/05 to 27/05 From 20/06 to 24/06 From 18/07 to 22/07 From 15/08 to 19/08 From 12/09 to 16/09 From 10/10 to 14/10	SPAGHETTI WITH TUNA	RISOTTO ALLA MILANESE	FUSILLI WITH SICILIAN-STYLE SAUCE	CREAM OF COURGETTES WITH PASTA ++ PENNE WITH E.V.O. OIL	SARDINIAN GNOCCHI WITH BASIL PESTO SAUCE
	MOZZARELLA	☺ Q TASTY MEATBALLS	CHICK PEA AND CARROT CROQUETTES	ROAST CHICKEN	HALIBUT FILLET AU GRATIN
	TOMATOES	PEAS IN TOMATO SAUCE	GREEN SALAD	MIXED SALAD	BOILED POTATOES
	BREAD AND FRESH FRUIT	BREAD AND FRESH FRUIT	BREAD AND FRESH FRUIT	BREAD AND FRESH FRUIT	BREAD AND FRESH FRUIT

☺ pork - Q beef/veal. ++ Alternative dishes to soups from MAY to SEPTEMBER depending on the weather.

CONSUMERS WITH FOOD ALLERGIES OR INTOLERANCES, or their parents or guardians should note that the food and drink prepared and served may contain one or more of the following allergens as ingredients or in traces deriving from the production process GRAINS CONTAINING GLUTEN, SHELLFISH, EGG, FISH, PEANUTS, SOY, MILK (INCLUDING LACTOSE), NUTS, CELERY, MUSTARD, SESAME SEEDS, SULFUR DIOXIDE AND SULPHITES in concentrations exceeding 10 mg/kg or 10 mg/litre, LUPINS, MOLLUSCS and all relative derivatives of or products containing these (pursuant to Annex II EU Reg 1169/11 Italian Legislative Decree 109 92 88 2009 as amended). The information regarding the presence of people with allergies or intolerances is collected via the submission of appropriate medical certificates and in the production phase, personalised meals are devised, free from the allergens for which the allergy/intolerance has been documented



## THE RAW MATERIALS USED IN THE SPRING SUMMER 2022 MENU

**Organic bread:** organic flour, water, organic extra virgin olive oil, salt, natural yeast.

**Organic pasta** of durum wheat semolina.

**Organic rice,** pearl barley and spelt.

**Organic** soft wheat and corn flours.

Fresh, national **organic pork and poultry** meats.

Fresh, **organic beef** from cattle raised in Italian farms.

Frozen **fish,** with reduced fat content in small pieces.

Top quality gluten, polyphosphate, lactose and casein-free **organic cooked ham** from pork thigh.

Whole and semi-skimmed **fresh milk** and **organic** semi-skimmed **UHT milk.**

Small quantities of **organic butter.**

**Organic cheeses:** mozzarella, stracchino, cow's milk ricotta.

**Organic Parmigiano Reggiano PDO** aged for at least 24 months.

**Grana Padano PDO cheese.**

Chilled **organic** pasteurised **eggs.**

**Organic whole peeled tomatoes and tomato passata.**

**Organic pulses:** beans, chick peas, lentils.

**Organic frozen peas.**

**Organic extra virgin olive and sunflower oils.**

**Organic Balsamic Vinegar of Modena PGI.**

**Iodised salt.**

**Organic** fresh and frozen **vegetables.**

Fresh seasonal **organic fruit and locally sourced fruit from organic or integrated agriculture,** depending on the season and availability.

**Organic** Fairtrade **bananas**

**Organic** crackers.

**Organic** pound cake.

**Organic** Stregchette (multigrain crackers).

**Fairtrade** organic dark chocolate.

**Organic** biscuits.

## MEDICAL DIET REQUESTS

**Medical diet:** exclusively for children or adults who need a specific diet to prevent and/or treat specific illnesses (food allergies, diabetes, etc.).

**Alternative meal for ethical or religious reasons,** including different types of menus:

- Menu free from pork and pork derivatives.
- Menu free from all types of meat and meat derivatives, favouring dishes with proteins contained in eggs, cheese, fish and legumes.
- Menu free from all types of meat and fish, favouring dishes with proteins contained in eggs, cheese, and legumes.
- Menu free from all types of animal proteins, favouring dishes with proteins contained in legumes.

**Any requests for medical diets or alternative meals for ethical or religious diets must be sent to the email address [diete.cpformigine@cirfood.com](mailto:diete.cpformigine@cirfood.com)**

*Since 2018, our school canteens have obtained the mark for Organic Canteens Certified by the Italian Ministry of Agricultural, Food and Forestry Policies, given that it uses a high percentage of organic foodstuffs.*



Service managed on behalf of the Municipal Authority by CIRFOOD s.c. (Cooperativa Italiana di Ristorazione) - Modena site - Via Elsa Morante, 71 - Tel. +39 059 317611 Fax +39 059 452058  
"CP FORMIGINE" Meal kitchen Via Guido Rossa, 30 - Formigine - Tel. +39 059 5750646 - Fax +39 059 5770541  
Education Service of the Municipality of Formigine Tel. +39 059 416170 - Fax +39 059 416296

Email address: [scuole@comune.formigine.mo.it](mailto:scuole@comune.formigine.mo.it)

For all nutritional information (menus, food and general info), the CIRFOOD dietetic service provided by dietician Nadia Zeoli can be reached at the following numbers: tel. +39 059 5750646  
fax +39 059 5770541 - E-mail: [nadia.zeoli@cirfood.com](mailto:nadia.zeoli@cirfood.com);

The current menu is visible on the website of the Municipality of Formigine <https://www.comune.formigine.mo.it/servizi/scuola-e-nidi>  
enter the class of interest and scroll down to "related documents".

