

cucina romana

Situated in an idyllic open-air location with magnificent views, Cucina Romana has a culinary legacy that stretches back to ancient Roman times. Only the best ingredients are used at Cucina Romana, where the chef skillfully creates inspiring Italian favorites from Rome and its home region of Lazio. From antipasti and salads, to pasta favorites, Cucina Romana is the ideal dining experience for anyone who wants to broaden their appreciation of fine wine and authentic Italian cuisine.

Primi – Appetizers

Antipasti

Two kinds of Italian salami, prosciutto, Roman style artichokes, roasted peppers, zucchini, olives, Gorgonzola cheese, grilled Italian bread

Risotto del Giorno

Chef's daily creation

Insalata Caprese

Vine ripe tomatoes, buffalo mozzarella, arugula, basil pesto, balsamic reduction

Insalata alla Cesare

Crispy romaine lettuce, traditional Caesar dressing, garlic croutons, Parmigiano-Reggiano

Minestrone Casereccio

Traditional zesty Italian vegetable soup

Carpaccio di Manzo

Beef tenderloin, crisp lettuce, shaved fennel, sundried tomato, crispy garlic chips, herb oil

Specialita Romane – Roman Specialties

Insalata Tricolore

Endive, radicchio, arugula, shaved Parmesan, balsamic dressing

or

Arancino di Riso con Salsa Rosa

Fried meat and cheese stuffed rice ball, tomatoes, cream sauce

Spaghetti Carbonara

Spaghetti with crispy pancetta, egg, cream, black pepper, parmesan cheese

or

Scottadita d'Agnello

Grilled lamb chops, roasted potatoes, market vegetables, red wine reduction

Macedonia con Gelato

Fresh fruit salad, tulip basket, vanilla ice cream, chocolate ganache fondue



Vegetarian



Balanced Lifestyle
These dishes offer
healthier preparations
and lower calorie counts



Gluten Free
Please consult your server
on which dishes can
be prepared gluten-free



Lactose Free
Please consult your server
on which dishes can
be prepared lactose-free

Please inform your server if you have any food allergies or special dietary requirements.

Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

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Piatti Principali – Entrees

Pollpete di Manzo e Maiale

Beef & pork meatballs, rich vegetable and tomato sauce, mozzarella cheese, spaghetti

Pollo alla Parmigiana

Breaded and fried chicken breast, mozzarella cheese, tomato sauce, spaghetti

Filetto di Dentice

Pan-seared snapper fillet, braised potatoes, onion, white wine, tomatoes, garlic, market vegetables

Linguine ai Scampi

Linguine pasta, fresh zucchini, cherry tomato and shrimp sauce

Gnocchi alla Sorrentina

Potato gnocchi, light tomato concasé, fresh mozzarella

Ossobuco alla Ciociara

Veal ossobuco au jus, tomatoes, cheese polenta, sautéed green beans

Timbale alla Parmigiana di Melanzane

Fried eggplant, stuffed with mozzarella, pesto, Parmesan cheese

Fettuccine alla Bolognese

Fettuccine pasta, tomato meat sauce, Parmesan cheese

Saltimboca alla Romana

Thinly-cut beef scaloppini, sage, prosciutto, grilled vegetables, roasted potatoes, white wine sauce

Penne alla Primavera

Penne pasta, vegetables, light tomato sauce

Dolci – Desserts

Tiramisù

Traditional Italian sponge, espresso, marsala wine, soft mascarpone, fresh cream zabaglione

Zuppa Inglese

Layers of Italian custard, brandy-infused fruits, traditional crisp amaretti cookies


Panna Cotta ai Frutti Freschi


Cooked milk and cream flavored with vanilla, diced seasonal fruit


Crostata di Ricotta e Uvette

Ricotta cheese, Amaretto-soaked raisins, chocolate chips, Kahlúa sauce, cherries

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