



GREAT BEGINNINGS

FRUIT JUICES

Orange, apple, pineapple, grapefruit, cranberry

FRESHLY BAKED PASTRY BASKET

Assorted freshly baked Danishes & Croissants

SMOOTHIE BOWL

Mango yogurt, granola, seasonal diced fruits, roasted pecans, toasted almonds, shredded coconut

STEEL CUT OATMEAL

Brown sugar, raisins, almonds

CEREAL

Corn Flakes, Frosted Flakes, Raisin Bran, Rice Krispies or Cheerios cereal Regular, low fat, almond or soy milk

SEASONAL FRUIT PLATE

Watermelon, pineapple, cantaloupe, kiwi, papaya, fresh mint

SALMON BAGEL

Hickory smoked salmon, capers, creamed cheese

HOT SIGNATURE DISHES

EGG MUFFIN

Buttered & grilled English muffin, free-range egg (fried or scrambled), cheese, crisp bacon

FLUFFY PANCAKES

Blueberry compote, warm maple syrup

CRUNCHY BANANA FRENCH TOAST

Braised bananas, warm rum syrup

OPEN-FACE OMELET

Made-to-order with your choice of shrimp, ham, onions, tomatoes, mushrooms, sweet peppers, spinach, cheddar, feta or pepper jack cheese

VEGAN CHORIZO & BEANS

Premium plant-based Hungry Planet® chorizo, onion, pepper grilled tomato, crispy hash browns

CLASSICS

ENGLISH BREAKFAST

Fried eggs, baked beans, English bacon, grilled tomato, sautéed mushrooms, breakfast sausages or bangers

VEGETABLE OMELET

Made-to-order with your choice of onions, tomatoes, mushrooms, peppers, spinach, cheddar or pepper jack cheese

FRESHLY BAKED WAFFLE

Stewed tropical fruits, Nutella fondue

TWO EGGS ANY STYLE

Crispy hash browns and choice of bacon, ham or sausage

CLASSIC EGGS BENEDICT

Grilled ham, Hollandaise sauce, paprika dust


STEAK & EGGS


Grilled minute steak, two eggs, crispy hash browns, grilled tomato


SIDES

BREAKFAST PORK SAUSAGE—BACON—GRILLED HAM—BAKED BEANS—HASH BROWNS—TOAST

 Vegan  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



GLOBAL GOURMET™
SAVOUR THE WORLD

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.



ARMANDO'S is named after one of Italy's most celebrated military heroes, Armando Diaz, the general who led the Italian troops in the Battle of Vittorio Veneto, which ended WWI on the Italian front. As payment for his efforts, Benito Mussolini named him Minister of War, and he was promoted to Field Marshal. Upon retirement, in 1924, he was given the honor of Maresciallo d'Italia, Marshal of Italy. Armando's celebrates the famed hero with beloved classic Italian dishes.

IL MENÙ - MENU

MINISTRONE

Traditional Italian vegetable soup

INSALATA ALLA CESARE

Crispy romaine lettuce, traditional Caesar dressing, garlic croutons, Parmesan cheese
Also available with grilled sliced chicken breast or pan-seared snapper fillet & tomato-olive relish

INSALATA CAPRESE

Mozzarella cheese, tomatoes, organic lettuce, olive oil, balsamic reduction, garlic bread

ANTIPASTI

Salami, prosciutto, grilled artichokes, roasted peppers, zucchini, olives, Gorgonzola cheese, grilled Italian bread

RIGATONI BOLOGNESE VEGANI

Premium plant-based Hungry Planet® tomato-meat ragoût, fresh herbs
Also available with traditional meat sauce & Parmesan

SPAGHETTI AI FRUTTI DI MARE

Shrimp, clams, mussels, extra virgin olive oil, light tomato sauce, garlic, chili, parsley

SPAGHETTI ALLA CARBONARA

Onions, bacon, cream, Parmesan cheese

PENNE ALLA BOSCAIOLA

Sautéed mushrooms, garlic, onion, tomato sauce, chopped herbs

FILETTO DI DENTICE

Pan-seared fillet of snapper, asparagus, carrot, Puttanesca sauce

POLLO GRIGLIATO CON PATATE ARROSTITE

Pan-seared chicken breast, roasted potatoes, seasonal vegetable, lemon-caper sauce

DOLCI - DESSERTS

AMARETTO RICOTTA CHEESE CAKE

Amaretto flavored ricotta cheese cream, graham cracker crust


CLASSIC ITALIAN AFFOGATO


Vanilla ice cream, espresso coffee




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Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: Black Bay Small Farmers Association • Bellevue Farmers Cooperative • Trans Caribbean Agency Ltd. • Banana Click • Plant Grow Eat • Tropical Greens Plus



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ANTIPASTI – APPETIZERS

INSALATA ALLA CESARE 🌿 ♻️

Crisp romaine lettuce, Caesar dressing, roasted garlic crouton, Parmesan

PASTA E FAGIOLI 🌿 ♻️ 🌱

Cannellini beans, orzo pasta, olive oil, rosemary, garlic, olive oil, garlic croutons

PARMIGIANA DI MELANZANE 🌿 ♻️

Eggplant, tomato, mozzarella, basil

INSALATA PANZANELLA 🌿 ♻️

Cucumber, tomato, onion, croutons, lettuce

GUAZZETTO DI COZZE ♻️

Mussels, tomato, white wine, onion, pepper flakes, parsley

RUSTICO CON BRUSCHETTA

Grilled vegetables, Parma ham, garlic tomato bruschetta

INSALATA DI MARE ♻️

Shrimp, squid, white fish, black mussels, clams, bell peppers, celery, lemon-olive oil dressing, fresh herbs

SPECIALITÀ DALLA CAMPANIA – CAMPANIA SPECIALTIES

CANNELLONI 🌿 ♻️

Baked pasta tubes, homemade Ricotta cheese, spinach, Parmesan, nutmeg

SPAGHETTI AI FRUTTI DI MARE ♻️

Shrimp, clams, mussels, extra virgin olive oil, light tomato sauce, garlic, chili, parsley

GNOCCHI ALLA SORRENTINA 🌿 ♻️

Tomato sauce, mozzarella, basil



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PIATTI PRINCIPALI - MAIN COURSES

PARMIGIANA DI POLLO

Signature Dish

Breaded chicken, Provolone cheese, pomodoro sauce, spaghetti

RISOTTO ALLA BARBABIETOLA

Arborio rice, roasted beet purée, Parmesan reduction

RIGATONI BOLOGNESE VEGANI

*Premium plant-based Hungry Planet® tomato-meat ragoût, fresh herbs
Also available with traditional meat sauce & Parmesan*

TRANCIO DI SALMONE

Pan-seared salmon, grilled zucchini roasted potato, peperonata, beurre blanc

FILETTO DI DENTICE

Pan-seared fillet of snapper, asparagus, carrot, Puttanesca sauce

SCALPOPPE DI POLLO VEGANE AI TRE PEPERONI

Premium plant-based Hungry Planet® chicken escalope, seasonal sweet peppers, roasted potatoes

AGNELLO SCOTTADITO

Grilled lamb chops, artichoke puree, roasted potatoes, vegetables, port wine

CONTROFILETTO PIEMONTESE

Chargrilled beef sirloin steak, mashed potatoes, grilled vegetables, truffle jus

PENNE ALLA BOSCAIOLA

Sautéed mushrooms, garlic, onion, tomato sauce, chopped herbs

DOLCI - DESSERTS

TIRAMISÙ

Sponge cake, espresso, Marsala wine, soft mascarpone, fresh cream zabaglione

PANNA COTTA

AI FRUTTI FRESCI

Vanilla-flavored "cooked" cream, diced seasonal fruits


PERA AL VAPORE


Wine-poached pear, white chocolate cream, flaked toffee almonds




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