

# 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**

Italian salami, prosciutto, pickled artichokes, roasted peppers, zucchini, olives, cheese, grilled ciabatta

### **Calamari Fritti**

Crispy fried squid, tangy marinara sauce

### **Bruschetta**

Toasted Italian bread, tomato, basil and olive topping

### **Zuppa del Giorno**

Your server will inform you of our chef's daily soup creation

### **Minestrone Casereccio**

Traditional zesty Italian vegetable soup

### **Insalata Caprese**

Vine-ripened tomatoes, mozzarella, fresh basil, extra virgin olive oil

### **Insalata alla Cesare**

Crispy romaine lettuce tossed, traditional Caesar dressing, garlic croutons  
Parmigiana-Reggiano

### **Insalata con Mele Grana e Noci**

Mixed greens, apple, walnut, Parmesan cheese, honey-balsamic vinaigrette

## *Piatti Principali - Entrees*

### **Risotto con Funghi e Tartufo**

Arborio rice cooked with Mushroom, parmesan cheese, truffle oil

### **Penne Carbonara**

Penne pasta, crispy bacon bites, egg yolk, black pepper, Parmesan cheese

### **Gnocchi al Gorgonzola e Noci**

Homemade potato gnocchi, blue cheese and walnut

### **Lasagna all'Emiliana**

Oven-baked lasagna, beef and plum tomato ragout, double cream sauce, Parmesan, mozzarella

### **Filetto di Dentice**

Snapper fillet, tomato concassé, Kalamata olives, caper berry and oregano duxelle

### **Spaghetti alle Vongole e Pomodori**

Spaghetti, clams, cherry tomatoes, fresh basil

### **Salmone con Gamberetti**

Grilled salmon braised in white wine and baby shrimp sauce

### **Fiorentina alla Griglia**

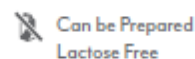
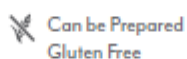
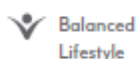
Rib eye steak, herb oil, aromatic salt, baked potato, grilled vegetables

### **Parmigiana di Melanzane**

Soufflé eggplant, ricotta cheese, tomato sauce, parmesan cream

### **Scaloppa di Pollo ai Tre Peperoni**

Chicken escalope, seasonal sweet peppers, roasted potatoes



\*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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## *Specialita Romane - Roman Specialties*

### **Antipasti**

Italian salami, prosciutto, pickled artichokes, roasted peppers, zucchini, olives, cheese, grilled ciabatta

*or*

### **Calamari Fritti**

Crispy fried squid, tangy marinara sauce

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### **Spaghetti alle Vongole e Pomodori**

Spaghetti, clams, cherry tomatoes, fresh basil

*or*

### **Polpette di Vitello alla Romana**

Meatballs, chorizo, baby potato, vegetables, rich tomato sauce, mozzarella cheese, grilled garlic focaccia

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### **Torta di Ricotta e Pere**

Pear tart, marsala mascarpone, espresso sauce

## *Dolci - Desserts*

### **Tiramisù**

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

### **Zuppa Inglese**

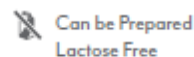
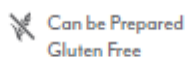
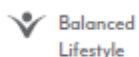
Italian custard, brandy-infused fruits, traditional crisp amaretti cookies

### **Panna Cotta ai Frutti Freschi**

Classic Italian dessert made of milk and cream flavored with vanilla, **diced seasonal fresh fruit**

### **Torta di Ricotta e Pere**

Pear tart, marsala mascarpone, espresso sauce



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