

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

Calamari Fritti

Dusted in seasoned polenta flour and fried, zesty tomato sauce

Minestrone

Seasoned vegetables and beans, tomato vegetable broth, garlic parmesan breadsticks

Insalata alla Cesare

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

Insalata Caprese

Vine ripened tomatoes, fresh mozzarella, basil pesto

Antipasti

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

Prosciutto e Melone

Seasonal melon, thinly sliced prosciutto, arugula, homemade grissini

Specialità Romane – Roman Specialties

Insalata Piazza Romana

Romaine lettuce, radicchio, Pecorino Romano, cherry tomatoes, Kalamata olives, balsamic dressing

Spaghetti Carbonara

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

Zuppa Inglese

Layered sponge cake with vanilla, sherry, orange



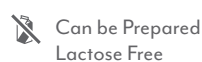
Balanced Lifestyle



Vegetarian



Can be Prepared
Gluten Free



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

Please choose from our pasta selection to accompany your entrée.

Linguine ai Frutti di Mare

Calamari, mussels, shrimp, garlic, zucchini, tomato sauce

Penne Amatriciana

Bacon, onion, garlic, tomato sauce, crushed pepper

Spaghetti alla Bolognese

Tomato meat sauce, Parmesan

Fettuccini Alfredo

Cream, black pepper, parmesan (also available with grilled chicken breast)

Gamberoni Cotti in Padella

Tiger shrimp, roasted garlic, fresh herbs, seasonal vegetables

Pesce del Giorno

Pan-seared fish fillet, grilled vegetables, tomato, caper, and green olive relish

Saltimboca di Maiale

Sautéed pork scaloppini, prosciutto, spinach, roasted garlic mashed potato, sage infused mushroom madeira jus

Parmigiana di Pollo - *Signature Dish*

Breaded chicken, provolone cheese, pomodoro sauce, spaghetti

Dolci – Desserts

Tiramisù

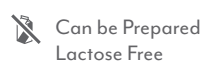
Traditional Italian sponge cake, espresso, marsala wine, soft mascarpone, fresh cream zabaglione

Zuppa Inglese

Layered sponge cake with vanilla, sherry, orange

Panna Cotta

Fresh fruit, blueberry coulis



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