



# GIUSEPPE'S

ITALIAN RESTAURANT

GIUSEPPE VERDI, the celebrated Italian composer, is the namesake for our romantic Parma-inspired restaurant. Entice your senses with our authentic Italian flavors amidst a lush Caribbean setting.

## SPECIALITÀ DELL'EMILIA-ROMAGNA

*SPECIALTIES FROM THE EMILIA-ROMAGNA REGION*

### Lasagna al Forno

Tomato-meat ragù, cream sauce, mozzarella, Parmesan

### Antipasti

Please help yourself to our Antipasto buffet, where you will find a variety of marinated vegetables, cured meats, chilled seafood and fresh salads.

### Pannacotta

Mascarpone cream, fresh seasonal fruits, crisp tuille



### Minestrone Casareccio

Traditional zesty Italian vegetable soup

## PIATTI PRINCIPALI

*MAIN COURSES*

### Pollo alla Parmigiana

*(Signature Dish)*

Breaded & fried chicken breast, mozzarella, tomato sauce, spaghetti

### Gnocchi al Ragù

Braised beef ragù, root vegetables, shredded Parmesan cheese

### Filetto di Dentice

Pan-seared fillet of snapper, grilled vegetables, potatoes, puttanesca sauce

### Linguine Mazzancolle e Vongole

Shrimp & clams, olive oil, garlic, diced zucchini, chili flakes, parsley

### Verdure all'Alfredo

Penne pasta, broccoli, bell pepper, mushrooms, green peas, garlic-soy-cashew nut cream, truffle oil

### Risotto del Giorno

Chef's daily creation

### Costolette d'Agnello all'Erbe

Grilled lamb chops, mashed potato, asparagus, caponata, Chianti-thyme reduction

### Trancio di Salmone

Grilled salmon, cauliflower purée, grilled zucchini, tomato confit

### Polpette Vegane

Premium plant-based Hungry Planet® meatballs simmered in tomato sauce, Spaghetti, fresh herbs

### Controfiletto Piemontese

Chargrilled beef sirloin steak, green peas, yellow squash, sautéed spinach, grilled peppers, Barolo Sauce

### Fettuccine Alfredo

Al dente fettuccine pasta, Parmesan cream, broccoli, tomato  
*(Available with grilled shrimp or grilled chicken breast)*

## DOLCI

*DESSERTS*

### Delizia Italiana

Chocolate mousse, chocolate sable, meringue, espresso cream

### Zuppa Inglese


Italian custard, brandy infused berries, cocoa cookie


### Pannacotta

Mascarpone cream, seasonal fruits, crisp tuille

 Vegetarian

 **Balanced Lifestyle**  
These dishes offer healthier preparations and lower calorie counts

 **Balanced Lifestyle**  
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

 Vegan



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.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: JP Tropical Foods LTD. • Bamboo Farms • Al Golaub and Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House