

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

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

Torta al Cioccolato

Baked chocolate tart, coffee cream

Pannacotta

Mascarpone cream, seasonal fruits, crisp tuille

Tiramisù al Limoncello

Limoncello lemon liqueur infused, blueberry gel



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

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