

# 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, 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

### 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, walnuts, crumbled gorgonzola, honey-balsamic vinaigrette

## Piatti Principali - Entrees

### Lasagna all'Emiliana

#### *Signature Dish*

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

### Risotto del Giorno

Chef's daily creation

### Gnocchi al Ragù

Braised beef ragù, root vegetables, shredded Parmesan cheese

### Spaghetti alle Vongole e Pomodori

Spaghetti, clams, cherry tomatoes, fresh basil

### Filetto di Dentice

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

### Trancio di Salmone

Grilled salmon, cauliflower purée, grilled zucchini, tomato confit

### Fiorentina alla Griglia

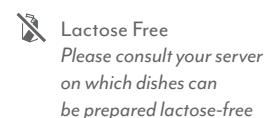
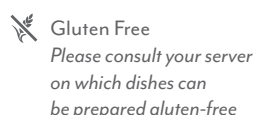
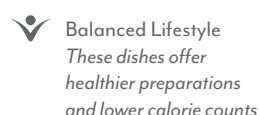
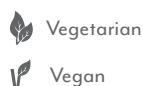
Ribeye steak, herb oil, aromatic salt, baked potato, grilled vegetables

### Polpette Vegane

Premium plant-based Hungry Planet® meatballs simmered in tomato sauce, spaghetti, fresh herbs, cashew cheese

### Penne alla Carbonara

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



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

# cucina romana

## *Specialità Romane – Roman Specialties*

### Antipasti

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

*or*

### Calamari Fritti

Crispy fried squid, tangy marinara sauce

---

### Spaghetti alle Vongole e Pomodori

Spaghetti, clams, cherry tomatoes, fresh basil, pitted olives

*or*

### Pollo alla Parmigiana

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

---

### Torta di Ricotta e Pere

Pear & ricotta tart, marsala mascarpone, espresso sauce

## *Dolci – Desserts*

### Tiramisù

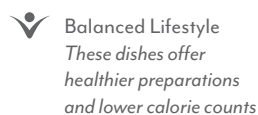
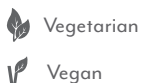
Traditional Italian sponge cake, espresso,  
marsala wine, soft mascarpone, fresh cream zabaglione

### 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 & ricotta tart, marsala mascarpone, espresso sauce



*Please consult your server  
on which dishes can  
be prepared gluten-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