



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.

An expression of Lazio's coastal soul

Minestrone Casereccio (V)

*Rich vegetable soup,
cannellini beans, basil oil.*

Primi Assaggi – Opening Flavours

Mattonella di Polenta (V,VV)

*Rectangular crispy polenta, beetroot
chutney, smoked aioli, green apple, vegan
cheese crumble, pumpkin seed agrodolce.*

Suppli di Riso

“Cacio & Pepe” al Blu (V)

*Rome's most famous street food-
traditional risotto rice, with our
contemporary blue cheese twist.*

Polpette alla Casanese

*Tender Casanese wine –braised meatball,
silky smoked polenta, parmesan sauce,
vibrant salsa verde.*

Carpaccio di Bresaola

*Thin slice cured beef bresaola, arugula,
balsamic vinaigrette, aged Parmesan.*

Insalata Caprese(V)

*Heirloom cherry tomato, buffalo
mozzarella, avocado & basil foam.*

Insalata alla Cesare

*Romaine lettuce, shaved parmesan,
Caesar dressing, garlic croutons*

Vegetarian – V

Vegan – VV

*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.



Creazioni di Grano – Reimagined Grains

Gnocchetti al Pesto di Callaloo (V,VV)

Pan roasted gnocchi, callaloo pesto & toasted nut butter.

Penne Alfredo

Creamy Alfredo sauce, Parmesan cream, roasted garlic - add shrimp or chicken breast.

Linguine all' Amatricinaa di Mare

Linguine pasta, spicy tomato sugo, shrimp, braised baby octopus, calamari and mussels and citrus crumble.

Rigatoni alla Carbonara Nova

Rigatoni, parmesan Zabaglione, smoked bacon crumble, black pepper, egg yolk ~Bottarga”.

Risotto ai Funghi

Creamy Italian risotto, Sautéed mushroom, Porcini, parmesan crisp.

Terra & Mare – The Land & Sea of Rome

Dentice alla Siciliana

Pan –seared snapper fillet, vegetable Caponata, Sicilian sauce, Zafferano potato and Fennel salad.

Pollo alla Parmigiana

Crispy chicken cutlet, spaghetti Pomodoro & mozzarella.

Bistecca alla griglia con Salsa Verde

Char-grilled Ribeye, Romano style herb salsa verde, charred onion, rosemary fingerling, Barolo wine demi-glace.

Dolci – Desserts

Torta al Caprese al Cioccolato

Intense flourless dark chocolate cake, white chocolate, almond cookie crumble.

Affogato as Caffè Royale

Coffee-Infused ganache, nutmeg & vanilla ice cream, caramel brittle, nutty Frangelico espuma.

Tiramisù “Reinventato”

Our interpretation of Italy’s most loved dessert.

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