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Welcome to **Cucina Romana**, a reimagined culinary experience bringing you closer to the vibrant heart of Rome - the timeless birthplace of Italian cuisine.

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An expression of Lazio's coastal soul

Guazzetto di Mare

Saffron infused broth, tender seafood dumplings, seaweed crackers, celery-leaf gremolata.

Primi Assaggi – Opening Flavours

Mattonella di Polenta (V,VV)

Rectangular crispy polenta, beetroot chutney, smoked aioli, green apple, coconut-feta crumble, pumpkin seed agrodolce

Salmone all’Aperol Frizzante

Citrus cured Salmon, dill panna, charred orange, shaved fennel, Aperol gel, fizzed dressing.

Suppli di Riso "Cacio e Pepe" al Blu (V)

Rome’s most famous street food –traditional risotto rice, with our contemporary “Blue Cheese” gorgonzola twist.

Polpette al Cesanese

Tender Cesanese wine-braised meatballs, silky smoked polenta, foamed Parmesan whey, vibrant salsa Verde, and crisp Parmesan crumble.

Insalata Caprese CR (V)

Heirloom Tomato Textures, Buffalo Mozzarella Basil, Avocado, Basil Crunch, Black Olive

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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.



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Creazioni di Grano – Reimagined Grains

Gnocchetti al Pesto di Callaloo (V, VV)

Pan-roasted traditional gnocchi, vibrant callaloo pesto, toasted nut butter, parmesan snow

Lasagnetta Antica

Delicate layers of fresh pasta sheets, slow-braised beef ragù, roasted garlic béchamel, house pomodoro Sugo, 3 cheese crust.

Linguine alla Carbonara Nova

Linguine, Padano Zabaglione, Smoked Guanciale Crumble, candied black pepper, Egg Yolk "Bottarga"

Pappardelle con Anatra Arrosto

Wide-cut pasta ribbons, Roasted Duck ragu, crisp cannellini beans, pickled rainbow carrots, cocoa nib crumble, creamy stracciatella.

Rigatoni all'Amatriciana di Mare

Toasted rigatoni, spicy tomato & guanciale sugo, shrimp tartar, braised octopus, calamari, mussels and a lemon crumble.

Risotto Verde (V, VV)

Creamy Arborio, garden peas, asparagus, smoked almond, herb emulsion.

Terra & Mare – The Land & Sea of Rome

Cotoletta di Pollo "Diavola"

Milanese-style crispy chicken cutlet, toasted orzo, honey glazed pumpkin, Calabrian-chili "Diavola" Sacue.

Dentice alla siciliana

Pan-seared snapper fillet, Sicilian vegetable caponata, orange infused milk flakes "FIOCCHI di latte", fennel salad.

Bisteca alla griglia con Salsa Verde

Chargrilled Ribeye, Romano-style herb salsa Verde, charred onion, rosemary fingerling, Guanciale and Barolo wine demi.

T-Bone di Maiale

Roasted pork T-Bone, fennel and citrus rub, "Mostarda di Pera", farrotto, Marsala wine jus.

Dolci – Desserts

Tiramisù "Reinventato"

Our interpretation of Italy's most loved dessert.

Affogato al Caffè Royale

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

Torta al Caprese al Cioccolato

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

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