

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, prosciutto, Roman-style artichokes, roasted peppers, marinated zucchini & eggplant, olives, Gorgonzola cheese, grilled ciabatta

Insalata alla Cesare

Crispy romaine lettuce, traditional Caesar dressing, grilled garlic ciabatta, parsley-garlic-lemon gremolata, shaved Parmesan

Risotto del Giorno

Chef's daily creation

Minestrone Casereccio - VV

Classic Italian slow-cooked tomato broth, onion, zucchini, celery, carrot, cannellini beans

Insalata caprese

Ripe Heirloom tomatoes, mozzarella, arugula, basil pesto, classic balsamic ristretto

Carpaccio di Manzo

Beef tenderloin, crisp lettuce, shaved fennel, crispy garlic chips, truffled sour cream, parsley oil

Specialità Romane - Roman Specialties

Nuova Insalata Panzanella

Full ripe Heirloom tomato, orange segments, mozzarella cheese, crisp Italian breads, lemon-parsley vinaigrette

or

Arancino di Riso con Salsa Rosa

Fried rice balls, meat & cheese stuffed, tomato cream sauce, basil pesto, Italian parsley

Spaghetti Carbonara

Spaghetti, diced onion, cooked ham, heavy cream, black pepper, crispy pancetta, soft-poached egg

or

Scottadita d'Agnello

Grilled lamb chops, mashed potatoes, seasonal vegetables, lamb jus

Affogato al Caffè

Rich vanilla gelato, espresso coffee, almond biscotti

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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Piatti Principali – Entrees Polpette

Polpette di Manzo e Maiale alla Romana
Simmered beef & pork meatballs, rich tomato sauce, spaghetti, mozzarella cheese gratinated

Pollo alla Parmigiana
Shallow fried breaded chicken breast, mozzarella cheese gratinated, spaghetti tossed in zingy tomato sauce, parsley-garlic-lemon gremolata

Filetto di Dentice
Pan-seared snapper fillet, sautéed & creamed young leeks, parsley oil, potato gnocchi

Linguine all'Aragosta
Linguine pasta, lobster sensation, sautéed zucchini & spinach, garlic-cream sauce

Ravioli con Gorgonzola
Cheese ravioli, creamed cheese sauce, Gorgonzola cheese

Fettuccine alla Bolognese - VV
Fettuccine pasta, home-made vegan tomato Bolognese, parsley-garlic-lemon gremolata

Saltimbocca alla Romana
Thin-cut beef scallopini, sage, prosciutto, buttered broccoli, sautéed zucchini batons & potato

Penne all'Arrabbiata - V
Gluten-free penne pasta, mild spicy tomato sauce, basil, grilled garlic bread

Dolci – Desserts

Tiramisù
Ladyfinger cookies soaked in coffee & Kahlua, mascarpone mousse

Torta al Cioccolato Senza Farina
Dark chocolate flourless torte, white chocolate bites, almond cookies

Affogato al Caffè
Rich vanilla gelato, espresso coffee, almond biscotti

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