GIUSEPPE'S

ITALIAN RESTAURANT

ANTIPASTI

Salami Board
marinated vegetables

Local Cheese Board
grilled artichokes

Crispy Mozzarella – V
blistered tomatoes, arugula pesto, almonds

Fire-Roasted Meatball
tomato sauce, aged parmesan

Tuscan White Bean Bruschetta – VV
marinated tomatoes, basil

Grilled Steak Bruschetta
pepperonata, aged balsamic

Tuscan Chopped Salad – GF, VV
romaine, artichokes, olives, pepperoncini, red wine vinaigrette

PASTA

Lasagna Bolognese
slow-braised beef & pork ragù, parmesan, herb oil

Penne alla Vodka – V
crushed red pepper, vodka-tomato cream

Shrimp Linguine
garlic, cherry tomatoes, parsley, white wine

Roasted Chicken Alfredo
confit garlic, penne, black pepper

ENTREES

Roasted Pumpkin Risotto – GF, V
parmesan, black pepper

Chicken Milanese
arugula & tomato salad, parmesan

Grilled Local Catch – GF
cannellini bean ragù, roasted tomatoes, olives

Eggplant Parmesan – V
creamy polenta, spinach

Tuscan-Grilled Bistro Steak – GF
crispy rosemary potatoes, charred broccolini, balsamic red wine jus

DESSERT

Nonna's Tiramisù
mascarpone, lady fingers, cocoa

Limoncello
vanilla cream, blueberry

Tropical Panna Cotta
mango, passion fruit

Vegetarian — V | Vegan — VV | GF — Gluten 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.

COCKTAILS

Improved Lemon Drop
bright and citrus-forward cocktail combining vodka, limoncello, and fresh lemon juice, finished with a splash of champagne

Black Manhattan
rich and spirit-forward cocktail; Appleton rum with sweet vermouth and Fernet-Branca, offering notes of caramel, herbs, and bittersweet spice

Can Can Hiball
refreshing and bittersweet sparkling cocktail featuring Campari, bianco vermouth, and fresh cantaloupe juice, topped with club soda

Carib-ellini
vibrant and sparkling cocktail that layers tropical guava, peach liqueur, and fresh lime beneath crisp sparkling wine, finished with a touch of amarena cherry

Salmoncito
bright and refreshing highball that combines gin, Campari, and grapefruit soda, delivering a lively balance of citrus and gentle bitterness

Calabria
tropical and easy-drinking cocktail that blends spiced rum, amaretto, orange juice, and lime for a smooth balance of citrus, warm spice, and subtle almond sweetness.

WINES BY THE BOTTLE

Prosecco $35
Poggio Brut Friuli, Italy

Pinot Grigio $60
Santa Margherita Estate, Italy

Cortese $45
La Scolca Gavi, Italy

Chardonnay $60
Bramito Del Cervo Antinori Estate Umbria, Italy

Barberra $65
Lalus Albarossa Banfi Estate Pimonte, Italy

Sangiovese $60
Montepulciano Nobile Antinori Estate Tuscuny, Italy