

# TOSCANINI'S

FINE ITALIAN CUISINE

**TOSCANINI'S** takes its name from famed Italian conductor Arturo Toscanini, renowned for his perfectionism, intensity, and his ear for orchestral detail and sonority.

These same qualities are represented in our genuine Northern Italian cuisine.

Savour classics such as Risotto Frutti di Mare and Tiramisú, and enjoy musical accompaniment while dining in our elegant indoor or garden terrace areas that will set the mood for any occasion.

## ANTIPASTI

### *Appetizers*

#### INSALATA CAPRESE

Marinated slices of mozzarella, vine-ripened tomato, virgin olive oil, basil

#### FRITTO MISTO

Assorted seafood and zucchini coated with seasoned breadcrumbs, golden fried, marinara sauce

#### INSALATA DI MARE

Shrimp, scallops, white fish, black mussels, caviar, lemon and olive oil dressing, herbs

#### RISOTTO DEL GIORNO

Ask your server for today's preparation

*Also available as a main course*

#### INSALATA ALLA CESARE

Crisp romaine lettuce, homemade Caesar dressing, anchovies, roasted garlic croutons, Parmesan

#### PARMIGIANA DI MELANZANE

Grilled eggplant, tomato sauce, mozzarella, Parmesan cheese

#### MINISTRONE DI VERDURE

Traditional Italian vegetable soup

## SPECIALITÀ DELL'EMILIA-ROMAGNA

### *Specialties from the Emilia-Romagna Region*

#### CARPACCIO DI MANZO

Marinated raw beef tenderloin, fresh herbs, olive oil, shaved Parmesan

#### GNOCCHI DI PATATE

AI QUATTRO FORMAGGI  
Potato gnocchi, four cheese sauce


#### SALTIMBOCCA ALLA ROMAGNOLA


Prosciutto wrapped pan-fried pork tenderloin, truffled risotto cake, Port wine jus, zucchini ribbons




 Vegetarian

 Vegan

 **Balanced Lifestyle**  
These dishes offer healthier preparations and lower calorie counts

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

 **Lactose 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: Black Bay Small Farmers Association • Bellevue Farmers Cooperative • Trans Caribbean Agency Ltd. • Banana Click • Plant Grow Eat • Tropical Greens Plus

## PIATTI PRINCIPALI

### Main Courses

#### LASAGNA AL FORNO ALL'EMILIANA

*(Signature dish)*

Traditional meat lasagna

#### FETTUCCINE ALFREDO

Fettuccine pasta, white wine, cream reduction, green peas

*Also available with grilled chicken breast*

#### POLPETTE VEGANE

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

#### LINGUINE AGLI SCAMPI

Linguine pasta, shrimps, sautéed zucchini, garlic, tomatoes, white wine

#### PESCE SPADA

Grilled swordfish, roasted potato, peperonata, lemon-mint drizzle

#### PAPPARDELLE FATTE

##### IN CASA ALLA BOSCAIOLA

Homemade pappardelle pasta, mushrooms, smoked eggplant, cream reduction

*Also available with sautéed Italian sausage*

#### POLLO PARMIGIANA

Breaded chicken breast, mozzarella, spaghetti, tomato sauce

#### BISTECCA DI MANZO

Striploin steak, Marsala demi-glace, crispy potatoes, grilled vegetables

#### SCALOPPA DI POLLO VEGANE

##### AI TRE PEPERONI

Premium plant-based Hungry Planet® chicken escalope, seasonal sweet peppers, roasted potatoes

## DOLCI

### Sweets

#### TIRAMISÙ

Traditional Italian tiramisu

#### TORTA AL CIOCCOLATO

Chocolate cake, amaretto mousse, chocolate lace biscuit, prosecco-berry compote

#### SEMIFREDDO AL CIOCCOLATO BIANCO

Frozen white chocolate custard, brandied fruits, caramel sauce


#### VERRINE ALL'ESPRESSO


Italian biscuit, ricotta, coffee cream, crisp almond biscuit




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