

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

Two kinds of Italian salami, prosciutto, Roman style artichokes, roasted peppers, marinated zucchini & eggplant, olives, Cambozola cheese, grilled ciabatta

Risotto del Giorno

Chef's daily creation

Insalata Caprese

Vine ripe tomatoes, buffalo mozzarella, arugula, basil pesto, balsamic reduction

Insalata alla Cesare

Crispy romaine lettuce, traditional Caesar dressing, garlic ciabatta, tomato, Parmigiano-Reggiano

Minestrone Casereccio

Traditional zesty Italian vegetable soup

Carpaccio di Manzo

Beef tenderloin, crisp lettuce, shaved fennel, crispy garlic chips, herb oil

Specialità Romane – Roman Specialties

Insalata Trecolore

Endive, radicchio, arugula, balsamic dressing

or

Arancino di Riso con Salsa Rosa

Fried meat and cheese stuffed rice ball, tomato cream sauce

Spaghetti Carbonara

Spaghetti with crispy pancetta, cream, black pepper, poached egg

or

Scottadita d'Agnello


Grilled lamb chops, mashed potatoes, market vegetables, red wine reduction


Affogato al Caffè


Rich vanilla gelato, espresso coffee, almond biscotti

 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



Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: • Marketing National And Importing Board • Alexander Radgeman Farms • Gordon Ragbersingh Farms • Kenron Campbell Farms • Meat And Meet Market

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.

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.

Piatti Principali – Entrees

Polpette di Manzo e Maiale alla Romana

Beef & pork meatballs, rich tomato sauce, mozzarella cheese, spaghetti

Pollo alla Parmigiana

Breaded & fried chicken breast, mozzarella cheese, tomato sauce, spaghetti

Filetto di Dentice

Pan-seared snapper fillet, braised potatoes, onion, white wine, tomatoes, garlic, market vegetables

Linguine agli Scampi

Linguine pasta, prawns, sautéed zucchinis, garlic, marinara sauce

Gnocchi alla Vaccinara

Potato gnocchi, braised oxtail, raisins, pine nuts, vegetables, tomato sauce

Ossobuco alla Ciociara

Braised veal shank au jus, tomatoes, soft cheese polenta, sautéed green beans

Fettuccine alla Bolognese

Fettuccine pasta, premium plant-based Hungry Planet® tomato-meat sauce

Saltimboca alla Romana

Thinly-cut beef scaloppini, sage, prosciutto, grilled vegetables, roasted potatoes, white wine sauce

Penne all'Arrabbiata

Penne pasta, 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

Panna Cotta

Italian milk custard, hint of lemon, seasonal fruits, vanilla tuille

Affogato al Caffè

Rich vanilla gelato, espresso coffee, almond biscotti



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



Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: • Marketing National And Importing Board • Alexander Radgeman Farms • Gordon Ragbersingh Farms • Kenron Campbell Farms • Meat And Meet Market

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.