

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, pickled artichokes, roasted peppers, zucchini, olives, cheese, grilled ciabatta

Calamari Fritti

Crispy fried squid, tangy marinara sauce

Bruschetta

Toasted Italian bread, tomato, basil and olive topping

Zuppa del Giorno

Your server will inform you of our chef's daily soup creation

Minestrone Casereccio

Traditional zesty Italian vegetable soup

Insalata Caprese

Vine-ripened tomatoes, mozzarella, fresh basil, extra virgin olive oil

Insalata alla Cesare

Crispy romaine lettuce tossed, traditional Caesar dressing, garlic croutons
Parmigiana-Reggiano

Insalata con Mele Grana e Noci

Mixed greens, apple, walnut, Parmesan cheese, honey-balsamic vinaigrette

Piatti Principali - Entrees

Risotto con Funghi e Tartufo

Arborio rice cooked with Mushroom, parmesan cheese, truffle oil

Penne Carbonara

Penne pasta, crispy bacon bites, egg yolk, black pepper, Parmesan cheese

Gnocchi al Gorgonzola e Noci

Homemade potato gnocchi, blue cheese and walnut

Lasagna all'Emiliana

Oven-baked lasagna, beef and plum tomato ragout, double cream sauce, Parmesan, mozzarella

Filetto di Dentice

Snapper fillet, tomato concassé, Kalamata olives, caper berry and oregano duxelle

Spaghetti alle Vongole e Pomodori

Spaghetti, clams, cherry tomatoes, fresh basil

Salmone con Gamberetti

Grilled salmon braised in white wine and baby shrimp sauce

Fiorentina alla Griglia

Rib eye steak, herb oil, aromatic salt, baked potato, grilled vegetables

Parmigiana di Melanzane

Soufflé eggplant, ricotta cheese, tomato sauce, parmesan cream

Scaloppa di Pollo ai Tre Peperoni

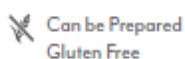
Chicken escalope, seasonal sweet peppers, roasted potatoes



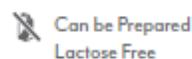
Balanced Lifestyle



Vegetarian



Can be Prepared
Gluten Free



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.

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Specialita Romane - Roman Specialties

Antipasti

Italian salami, prosciutto, pickled artichokes, roasted peppers, zucchini, olives, cheese, grilled ciabatta

or

Calamari Fritti

Crispy fried squid, tangy marinara sauce

Spaghetti alle Vongole e Pomodori

Spaghetti, clams, cherry tomatoes, fresh basil

or

Polpette di Vitello alla Romana

Meatballs, chorizo, baby potato, vegetables, rich tomato sauce, mozzarella cheese, grilled garlic focaccia

Torta di Ricotta e Pere

Pear tart, marsala mascarpone, espresso sauce

Dolci - Desserts

Tiramisù

Traditional Italian sponge cake, espresso, marsala wine, soft mascarpone, fresh cream zabaglione

Zuppa Inglese

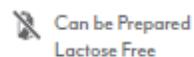
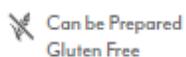
Italian custard, brandy-infused fruits, traditional crisp amaretti cookies

Panna Cotta ai Frutti Freschi

Classic Italian dessert made of milk and cream flavored with vanilla, **diced seasonal fresh fruit**

Torta di Ricotta e Pere

Pear tart, marsala mascarpone, espresso sauce



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