

# 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, zucchini, olives, Gorgonzola cheese, grilled Italian bread

### 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 croutons, Parmigiano-Reggiano

### Minestrone Casereccio

Traditional zesty Italian vegetable soup

### Carpaccio di Manzo

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

## Specialita Romane – Roman Specialties

### Insalata Tricolore

Endive, radicchio, arugula, shaved Parmesan, balsamic dressing

or

### Arancino di Riso con Salsa Rosa

Fried meat and cheese stuffed rice ball, tomatoes, cream sauce

### Spaghetti Carbonara

Spaghetti with crispy pancetta, egg, cream, black pepper, parmesan cheese

or

### Scottadita d'Agnello

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

### Macedonia con Gelato

Fresh fruit salad, tulip basket, vanilla ice cream, chocolate ganache fondue



Vegetarian



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.

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## Piatti Principali – Entrees

### Pollpete di Manzo e Maiale

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

### Pollo alla Parmigiana

Breaded and 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 ai Scampi

Linguine pasta, fresh zucchini, cherry tomato and shrimp sauce

### Gnocchi alla Sorrentina

Potato gnocchi, light tomato concasé, fresh mozzarella

### Ossobuco alla Ciociara

Veal ossobuco au jus, tomatoes, cheese polenta, sautéed green beans

### Timbale alla Parmigiana di Melanzane

Fried eggplant, stuffed with mozzarella, pesto, Parmesan cheese

### Fettuccine alla Bolognese

Fettuccine pasta, tomato meat sauce, Parmesan cheese

### Saltimboca alla Romana

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

### Penne alla Primavera

Penne pasta, vegetables, light tomato sauce

## Dolci – Desserts

### Tiramisù

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

### Zuppa Inglese

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

### Panna Cotta ai Frutti Freschi

Cooked milk and cream flavored with vanilla, diced seasonal fruit

### Crostata di Ricotta e Uvette

Ricotta cheese, Amaretto-soaked raisins, chocolate chips, Kahlúa sauce, cherries

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