


# 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.

## Breakfast

**Granola Yogurt Strawberry Parfait**   
Plain yogurt, granola, nuts & strawberries

**Homemade Waffle**  
Topped with powdered sugar & warm maple syrup

**Two Eggs any Style**  
With crispy smoked bacon or grilled country sausages

**Egg Burrito**  
Scrambled egg, jalapeño, tomato & cheddar cheese wrapped in a flour tortilla, served with spicy salsa

**Rolled Omelet**  
Omelet with choice of ham, onion, bell peppers, mushrooms, tomatoes, bacon, cheddar & Swiss cheese

**Buttermilk Pancakes**  
Blueberry, strawberry, chocolate chip with powdered sugar & warm maple syrup

**Eggs Benedict**  
English muffin topped with poached eggs, grilled country ham & Hollandaise sauce

**Hickory Smoked Atlantic Salmon**  
Served with toasted bagel, capers, onion & cream cheese


**Signature Jamaican Breakfast**  
Please ask your server for the special of the day

## Cereals

Corn Flakes  
Fruit Loops  
Raisin Bran  
Special K  
Frosted Flakes


## Juices

Orange  
Pineapple  
Cranberry  
Grapefruit

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

 **Vegetarian**

 **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 foodborne illness to young children, seniors and those with compromised immune systems.

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## 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

### 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, honey-balsamic vinaigrette

## Piatti Principali – Entrees

### Lasagna all'Emiliana

#### Signature Dish

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

### Risotto del Giorno

Chef's daily creation

### Scaloppa di Pollo

#### Vegane ai Tre Peperoni

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

### Gnocchi al Ragù

Braised beef ragù, root vegetables, shredded Parmesan cheese

### Spaghetti alle Vongole e Pomodori

Spaghetti, clams, cherry tomatoes, fresh basil

### Filetto di Dentice

Pan-seared fillet of snapper, grilled vegetables, potatoes, puttanesca sauce

### Trancio di Salmone

Grilled salmon, cauliflower purée, grilled zucchini, tomato confit

### Fiorentina alla Griglia

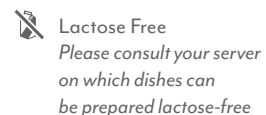
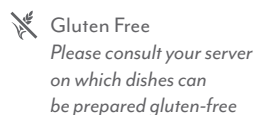
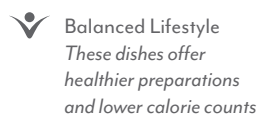
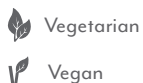
Ribeye steak, herb oil, aromatic salt, baked potato, grilled vegetables

### Polpette Vegane

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

### Penne alla Carbonara

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



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Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: JP Tropical Foods LTD. • Bamboo Farms • Al Golaub and Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House

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## *Specialità 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

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### Spaghetti alle Vongole e Pomodori

Spaghetti, clams, cherry tomatoes, fresh basil, pitted olives

*or*

### Pollo alla Parmigiana

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

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### Torta di Ricotta e Pere

Pear & ricotta tart, marsala mascarpone, espresso sauce

## *Dolci – Desserts*

### Tiramisù

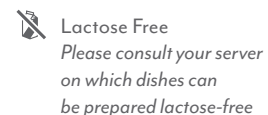
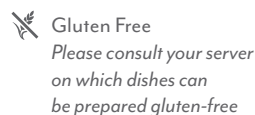
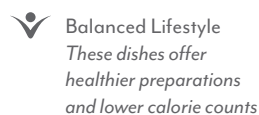
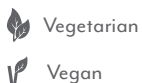
Traditional Italian sponge cake, espresso, marsala wine, soft mascarpone, fresh cream zabaglione

### 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 & ricotta tart, marsala mascarpone, espresso sauce



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