

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.

GREAT BEGINNINGS

FRUIT JUICES

Orange, pineapple, passion fruit, grapefruit or local fruit juice of the day

YOGURT

Sweetened and plain

CEREAL

Corn Flakes, Frosted Flakes, Raisin Bran or All Bran cereal. Regular, low fat or soy milk

SEASONAL FRUIT PLATE

Vanilla yogurt sauce

PASTRY BASKET

Croissants, assorted Danish, muffins

STEEL-CUT OATMEAL

Brown sugar, dried cranberries, almonds

HOT SIGNATURE DISHES

SMOKED SALMON BENEDICT

Smoked salmon, cured bacon, crispy hash browns

FLUFFY PANCAKE

Blueberry compote, whipped butter, warm maple syrup

CROISSANT SANDWICH

Scrambled eggs, prosciutto ham, cheese, black olives, peppers

 Balanced Lifestyle

 Lactose-Free - Can be prepared lactose free.

 Gluten-Free - Can be prepared gluten free.

 Vegetarian

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.

CLASSICS

TWO EGGS ANY STYLE

Crispy hash browns and choice of bacon, ham or sausage

STEAK AND EGGS

Strip steak, two eggs, crispy hash browns

CLASSIC EGGS BENEDICT

Grilled ham, Hollandaise sauce, paprika dust

CRUNCHY BANANA FRENCH TOAST

Braised bananas, warm rum syrup

OPEN FACE OMELETS

Made-to-order with your choice of shrimp, ham, onions, tomatoes, mushrooms, sweet peppers, spinach, cheddar, feta or pepper jack cheese

VEGETABLE OMELET

Made-to-order with your choice of onions, tomatoes, mushrooms, peppers, spinach, cheddar or pepper jack cheese

SALMON BAGEL

Hickory smoked salmon, capers, creamed cheese

SIDES

BREAKFAST PORK SAUSAGE

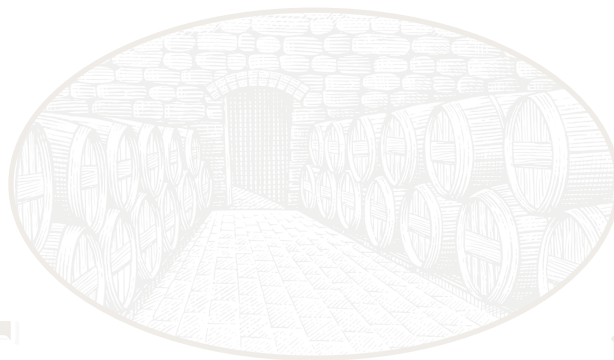
BACON

GRILLED HAM

TOAST

BAKED BEANS

HASH BROWNS



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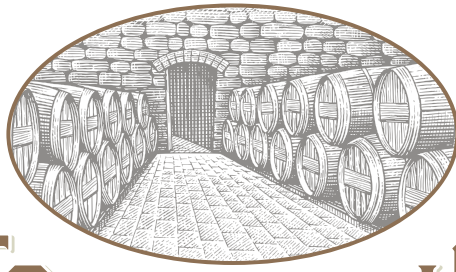


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ANTIPASTI

Appetizers

INSALATA CAPRESE

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

INSALATA DI MARE

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

INSALATA ALLA CESARE

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

MINISTRONE DI VERDURE

Traditional Italian vegetable soup

FRITTO MISTO

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

RISOTTO DEL GIORNO

Ask your server for today's preparation; also available as a main course

PARMIGIANA DI MELANZANE

Grilled eggplant, tomato sauce, mozzarella, Parmesan cheese

SPECIALITÀ DELL'EMILIA-ROMAGNA

Specialties from the Emilia-Romagna Region

CARPACCIO DI MANZO

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

SALTIMBOCA ALLA ROMAGOLA

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

GNOCCHI DI PATATE

AI QUATTRO FORMAGGI

Potato gnocchi, four cheese sauce

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PIATTI PRINCIPALI *Main Courses*

**LASAGNA AL FORNO ALL'EMILIANA -
SIGNATURE DISH**
Traditional meat lasagna

TAGLIATA DI MANZO ♡
Carved strip loin steak,
Marsala demi-glace, crispy potatoes,
grilled vegetables

**PAPPARDELLE FATTE IN CASA
ALLA BOSCAIOLA** ♣
Homemade pappardelle pasta,
mushrooms, smoked eggplant,
cream reduction, with or
without sausage

POLLO PARMIGIANA
Breaded chicken breast, mozzarella,
spaghetti, tomato sauce

PESCE SPADA ♡
Grilled swordfish, roasted potato,
peperonata, lemon-mint drizzle

FETTUCCINE ALFREDO
Fettuccine pasta, chicken, white wine,
cream reduction

**LINGUINE AI GAMBERI
E GORGONZOLA**
Linguine pasta, shrimp, gorgonzola,
white wine, fresh chives

DOLCI *Sweets*

TIRAMISÙ
Traditional Italian tiramisù

**SEMIFREDDO AL CIOCCOLATO
BIANCO CON FRUTTA AL BRANDY**
Frozen white chocolate custard,
caramel sauce

ESPRESSO VERRINE
Italian biscuit, ricotta, coffee cream,
crisp almond biscuit

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



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