



ARMANDO'S is named after one of Italy's most celebrated military heroes, Armando Diaz, the general who led the Italian troops in the Battle of Vittorio Veneto, which ended WWI on the Italian front. As payment for his efforts, Benito Mussolini named him Minister of War, and he was promoted to Field Marshal. Upon retirement, in 1924, he was given the honor of Maresciallo d'Italia, Marshal of Italy. Armando's celebrates the famed hero with beloved classic Italian dishes.

GREAT BEGINNINGS FROM OUR BUFFET

FRUIT JUICE

Orange, cranberry or seasonal juice

YOGURT

Sweetened or plain

CEREALS

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

SEASONAL FRUITS

Sliced

PASTRY BASKET

Croissants, assorted Danish, muffins

YOGURT PARFAIT

Crunchy granola, yogurt, fresh fruits, honey

CHARCUTERIE

Assortment of sliced cold cuts and cheese

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, provolone cheese, black olives, peppers


FRESHLY BAKED WAFFLE

Tropical fruit stew, Nutella fondue

 Vegetarian

 Balanced Lifestyle
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
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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, choice of bacon, ham or sausage

STEAK & EGGS

Striploin steak, two eggs, crispy hash browns

CLASSIC EGGS BENEDICT

Canadian bacon, Hollandaise sauce, paprika dust

CRUNCHY BANANA FRENCH TOAST

Braised bananas, warm Frangelico syrup

OPEN-FACED OMELETS

CLASSIC MADE-TO-ORDER

Your choice of shrimp, ham, onions, tomatoes, mushrooms, sweet peppers, spinach, Cheddar, feta or pepper Jack cheese

VEGETABLE MADE-TO-ORDER


Your choice of onions, tomatoes, mushrooms, peppers, spinach, Cheddar, feta or pepper Jack cheese


SIDES


BREAKFAST PORK SAUSAGE • BACON • GRILLED HAM
TOAST • BAKED BEANS • HASH BROWNS



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CARPACCIO DI SALMONE AFFUMICATO 
*Smoked salmon carpaccio, arugula,
marinated zucchini, caper dressing*

INSALATA CAPRESE 
*Mozzarella cheese, tomatoes, organic lettuce,
olive oil, balsamic reduction*

MINISTRONE 
Traditional Italian vegetable soup

ANTIPASTI 
*Salami, prosciutto, grilled artichokes, roasted
peppers, zucchini, olives, Gorgonzola cheese,
grilled Italian bread*

PANINO CLASSICO
Mozzarella, prosciutto, lettuce, tomato, pesto

INSALATA ALLA CESARE 
*Crispy romaine lettuce, traditional
Caesar dressing, garlic croutons,
Parmigiano-Reggiano. Also available with
grilled sliced chicken breast or pan-seared
snapper fillet and tropical fruit relish*

SPAGHETTI ARMANDO - SIGNATURE DISH
Pork sausage, fresh tomatoes, olive oil

PENNE ALLA CARBONARA
Onions, bacon, cream, Parmesan cheese

DENTICE GRIGLIATO CON VERDURE
*Grilled snapper, vegetables, olive oil,
lemon dressing*

POLLO GRIGLIATO CON PATATE ARROSTITE
*Grilled chicken, roasted potatoes, capers,
onions, tomato sauce*


LINGUINE PRIMAVERA 
Tomato sauce, mixed vegetables, olive oil

DOLCI - DESSERTS

AMARETTO RICOTTA CHEESE CAKE
*Amaretto flavored ricotta cheese cream,
graham cracker crust*

CLASSIC ITALIAN AFFOGATO
Vanilla ice cream, espresso coffee

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ANTIPASTI - APPETIZERS

Please help yourself to our Antipasto buffet, where you will find a variety of marinated vegetables, cured meats, chilled seafood and fresh salads.

ZUPPA – SOUP

ZUPPA DEL GIORNO
Chef's daily soup creation

SPECIALITÀ DALLA CAMPANIA

CANNELLONI

Baked pasta tubes filled with homemade Ricotta cheese, spinach, parmesan, nutmeg 🌿

SPAGHETTI ALLE COZZE

Mussels, extra virgin olive oil, cherry tomato, garlic, chili, parsley ♡

PIATTI PRINCIPALI - MAIN COURSES

GNOCCHI ALLA SORRENTINA

Tomato sauce, mozzarella, basil 🌿

SPAGHETTI ALLE COZZE

Mussels, extra virgin olive oil, cherry tomato, garlic, chili, parsley ♡

LINGUINE MAZZANCOLLE E VONGOLE

Prawns & clams, olive oil, garlic, diced zucchini, chili flakes, parsley ♡

RISOTTO DEL GIORNO

Chef's daily creation

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CANNELLONI

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AGNELLO SCOTTADITO

Roast rack of lamb, artichoke puree, Sicilian Caponata, port wine jus

TRANCIO DI SALMONE

Grilled salmon, tomato confit, roasted white onion, zucchini salad, cauliflower puree, salsa verde ♡

PARMIGIANA DI POLLO

Breaded chicken, provolone cheese, pomodoro sauce, spaghetti

FILETTO DI DENTICE

Pan-seared fillet of snapper, asparagus, carrot, Puttanesca sauce ♡

CONTROFILETTO PIEMONTESE

Chargrilled slices of beef sirloin steak, green peas, yellow squash, sautéed spinach, Piemontese peppers, truffle jus

DOLCI - DESSERTS

PANNA COTTA AI FRUTTI FRESCI

"Cooked" cream flavored with vanilla, diced seasonal fruits

TIRAMISÙ

Sponge cake, espresso, marsala wine, soft mascarpone, fresh cream zabaglione

PERA AL VAPORE

Wine-poached pear, white chocolate cream, flaked toffee almonds



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