



# GIUSEPPE'S

ITALIAN RESTAURANT

GIUSEPPE VERDI, the celebrated Italian composer, is the namesake for our romantic Parma-inspired restaurant. Entice your senses with our authentic Italian flavors amidst a lush Caribbean setting.

## SPECIALITÀ DELL'EMILIA-ROMAGNA

*SPECIALTIES FROM THE EMILIA-ROMAGNA REGION*

### Lasagna al Forno

Tomato-meat ragù, cream sauce, mozzarella, Parmesan

### Antipasti

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

### Pannacotta

Mascarpone cream, fresh seasonal fruits, crisp tuille



### Minestrone Casareccio

Traditional zesty Italian vegetable soup

## PIATTI PRINCIPALI

*MAIN COURSES*

### Pollo alla Parmigiana

*(Signature Dish)*

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

### Gnocchi al Ragù

Braised beef ragù, root vegetables, shredded Parmesan cheese

### Filetto di Dentice

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

### Linguine Mazzancolle e Vongole

Shrimp & clams, olive oil, garlic, diced zucchini, chili flakes, parsley

### Verdure all'Alfredo

Penne pasta, broccoli, bell pepper, mushrooms, green peas, garlic-soy-cashew nut cream, truffle oil

### Risotto del Giorno

Chef's daily creation

### Costolette d'Agnello all'Erbe

Grilled lamb chops, mashed potato, asparagus, caponata, Chianti-thyme reduction

### Trancio di Salmone

Grilled salmon, cauliflower purée, grilled zucchini, tomato confit

### Polpette Vegane

Premium plant-based Hungry Planet® meatballs simmered in tomato sauce, Spaghetti, fresh herbs

### Controfiletto Piemontese

Chargrilled beef sirloin steak, green peas, yellow squash, sautéed spinach, grilled peppers, Barolo Sauce

### Fettuccine Alfredo

Al dente fettuccine pasta, Parmesan cream, broccoli, tomato  
*(Available with grilled shrimp or grilled chicken breast)*

## DOLCI

*DESSERTS*

### Delizia Italiana

Chocolate mousse, chocolate sable, meringue, espresso cream

### Zuppa Inglese

Italian custard, brandy infused berries, cocoa cookie


### Pannacotta

Mascarpone cream, seasonal fruits, crisp tuille

 Vegetarian

 Balanced Lifestyle  
These dishes offer healthier preparations and lower calorie counts

 Balanced Lifestyle  
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

 Vegan

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.



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



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# PIZZA MENU

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## TRADITIONAL ITALIAN STONE OVEN PIZZAS

### Margherita

Pizza sauce, shredded mozzarella cheese

### Calabrese

Pizza sauce, shredded mozzarella cheese, hot pepperoni slices

### Frutti di mare

#### - *Signature Pizza* -

Mixed seafood (*scallops, baby shrimp, mussels, octopus, crab meat*), cherry tomatoes, basil, olive oil, crushed chili

### Pizza Quattro Formaggi

Pizza sauce, shredded mozzarella, Provolone, white Cheddar, Gorgonzola crumbles

### Pesto Chicken

arugula pesto, shredded mozzarella, sun dried tomatoes, char grilled chicken breast

### Fiorentina

Sautéed spinach, ricotta, garlic confit, sliced plum tomato, shredded parmesan

### Island inspired Calzone

turnover pizza filled with ackee and smoked marlin, sharp jack cheese