



ANGUILLA CULINARY
experience



ZEMI BEACH HOUSE
HOTEL & SPA | ANGUILLA

All Rum Leads to Rome: An Immersion in Roman Cuisine

SAT, MAY 16, 2026 | 6 TO 9 PM

Curated Tasting in the Rhum Room Followed by Dinner at Stone
Zemi Beach House, Shoal Bay East

First you'll retreat to the sanctuary of The Rhum Room, for a private tasting. Sip selected rare, small-batch rums from the resort's collection of more than 100 single-estate selections under the expert guidance of Zemi's certified "Rhummer." The night continues at Stone with a multi-course dinner inspired by Rome. Executive Chef Emanuele Sabatini draws from his roots to bring the best of Roman cuisine and Italian hospitality to the table.



Tickets

[AnguillaCulinaryExperience.com](https://www.AnguillaCulinaryExperience.com)

\$115+ USD for Tasting & Dinner
Other Beverages Additional Charge.





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May 16, 2026

6 pm Rum Tasting, Rhum Room
7 pm Dinner, Stone

SELECTION OF BREAD

Ciriola, Pizza Romana, Rosetta
Selection of Roman typical bread,
sage oil gel

AMUSE BOUCHE

“Mozzarella in Arrozza”

Fried breaded mozzarella, anchovies in Roman style, cold tomato gel and basil

STARTER

“Gnocco Alla Romana”

Semolina flour gnocchi gratin, carbonara sauce, crispy pork Guanciale

PASTA

Sedanini Rigati “Coda Alla Vaccinara”

Sedanini pasta, oxtail stew sauce, pecorino cheese cream

MAIN COURSE

Saltimbocca Alla Romana

Veal tenderloin, Fried sage, chips of Parma ham, white wine sauce, yellow baby potato, broccolini

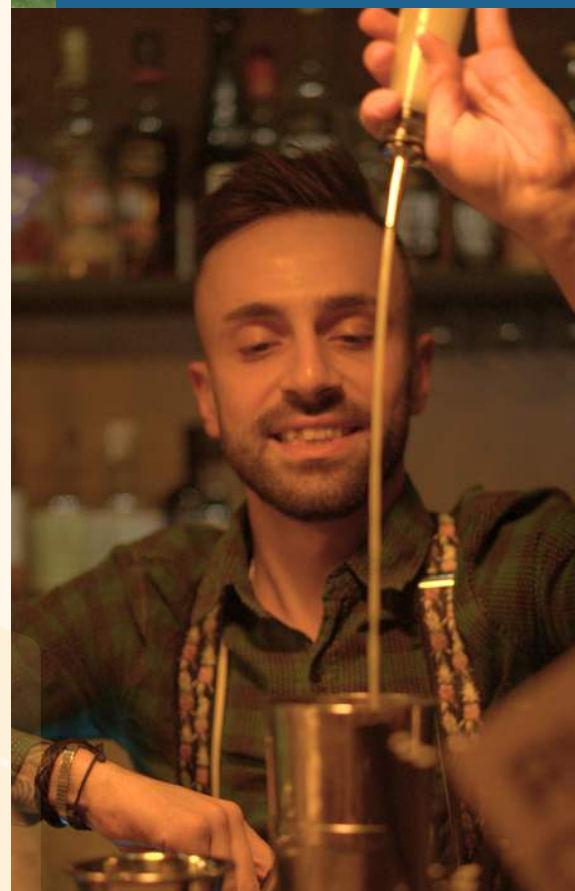
DESSERT

**Crostata Ricotta e cioccolato,
Gelato al Limoncello**

Crostata, ricotta cheese, chocolate chips, limoncello Gelato



Emanuele Sabatini
Executive Chef
Zemi Beach House, Anguilla



Alfonso Di Lorito
Bars Manager
Zemi Beach House, Anguilla



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Tropical
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