# DINES 

When Sandals first decided to open a brick oven pizzeria, we hired Dino Cavallo, a master pizza chef from Naples, Italy, to open the pizzeria and train our chefs to make the most authentic Neapolitan style pizzas. He did such a great job that we named the pizzeria after him - and the rest is history!

## SALADS \& SANDWICHES

## PANZANELLA

Tuscan bread, leafy greens, diced peppers, tomato, red onion, capers, anchovies, olive oil, red wine vinegar Also available with mahi mahi

## INSALATA AL CESARE

Crisp romaine lettuce, croutons, Caesar dressing
Also available with chicken

## PANINO AL POLLO

Tuscan bread, grilled chicken, provolone, sliced tomato, olive tapenade

## POLPETTINE SANDWICH

Tuscan bread, meatballs, marinara, fresh mozzarella

## BEEF BURGER

Tomato relish, pickles, shaved onions, lettuce, American, cheddar

## PIZZA

## traollionale

Tomato sauce, mozzarella

## MARGHERTA

Tomato sauce, mozzarella, fresh basil

## CALABRESE

Tomato sauce, mozzarella, pepperoni
PROSCIUTTO E FUNGHI
Prosciutto, mushrooms, balsamic reduction
HAWAIANA
Tomato sauce, mozzarella, ham, pineapple

## CARNI

Tomato sauce, mozzarella, sausage, bacon, pepperoni

## VEGETARIANA

Tomato sauce, mozzarella, grilled vegetables

## CAIZONE ITALIANO

Folded pizza stuffed with mozzarella, prosciutto, mushrooms, pepperoni

## PIZZA BITES

Pizza dough balls, garlic-herb butter, marinara sauce Lifestyle

[^0] 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.


[^0]:    Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free

