

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!

APPETIZERS

PANZANELLA - VV

Mixed greens, Tuscan bread, peppers, shaved onions, capers, red wine vinaigrette

INSALATA DI CESARE

Romaine lettuce, bacon, cherry tomatoes, shaved parmesan, Caesar dressing, grilled toast points

PANINO AL POLLO

Ciabatta, chicken Milanese, lemon-rosemary mayo, tomato, arugula

PANINO CON POLPETTE

Ciabatta, meatballs, asiago cheese

PANINO MEDITERRANEO - V

Onion focaccia, tomato, Kalamata olives, portobello mushrooms, zucchini, balsamic onions, roasted peppers, pesto, mozzarella

DINO'S SMASH BURGER

Double smashed beef patties, grilled onions, mushrooms, provolone cheese, cream cheese mayo

PIZZA

TRADIZIONALE - V

Tomato sauce, mozzarella

DIAVOLA

Tomato sauce, mozzarella, pepperoni

MARGHERITA - V

Tomato sauce, buffalo mozzarella, fresh basil

ORTOLANA - V

Tomato sauce, mozzarella, assorted grilled vegetables

FUNGHI - V

Béchéamel, mozzarella, mushrooms, fresh arugula

QUATTRO FORMAGGI - V

Béchéamel, brie, buffalo mozzarella, fontina, parmesan

CARNI

Tomato sauce, mozzarella, pepperoni, ground beef, bacon, Italian sausage, roasted red peppers

POLLO E PESTO

Pesto, mozzarella, chicken, parmesan cheese

Vegetarian - V Vegan - VV

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.