

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!

CALABRESE

Tomato sauce, mozzarella cheese, pepperoni

MARGHERITA

Tomato sauce, mozzarella cheese, plum tomatoes, fresh basil

VEGETARIANA

Tomato sauce, mozzarella cheese, sweet corn, broccoli, artichokes, mushrooms, bell pepper, red onion, black olives

FRUTTI DI MARE (Signature Pizza)

Tomato sauce, mozzarella cheese, jerk-marinated seafood

HAWAIANA

Tomato sauce, mozzarella cheese, pineapple, ham

PROSCIUTTO E FUNGHI

Tomato sauce, mozzarella cheese, prosciutto ham, mushrooms

QUATTRO FORMAGGI

Tomato sauce, mozzarella cheese, provolone, blue cheese, parmesan cheese

CIOCCOLATO E MELE

Dark chocolate sauce, caramelized apples

^{*} 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 foodborne illness to young children, seniors and those with compromised immune systems.