

DINOS

PIZZERIA ITALIANA

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!

MARGHERITA

Tomato sauce, mozzarella

CALABRESE

Tomato sauce, mozzarella, hot pepperoni

CAPRICCIOSA

Tomato sauce, artichokes, black olives, mushrooms, ham, mozzarella cheese

QUATTRO FORMAGGI

Tomato sauce, provolone, blue, parmesan and mozzarella cheeses

ORTOLANA

Tomato sauce, mushrooms, broccoli, sweet peppers, zucchini, kernel corn

SICILIANA

Tomato sauce, tuna, capers, onions, mozzarella cheese

PROSCIUTTO E FUNGHI

Tomato sauce, ham, mushrooms, mozzarella cheese

HAWAIANA

Tomato sauce, ham, pineapple, mozzarella cheese

FRUTTI DI MARE

Tomato sauce, assorted Jerk marinated seafood, mozzarella cheese

CALZONE

Stuffed pizza, tomato sauce, salami, artichokes, mozzarella cheese

DOLCE

Stuffed pizza, apples, dark chocolate, shaved coconut

-  Balanced Lifestyle  Vegan  Vegetarian  Signature Dish  Please consult your server on which dishes can be prepared which gluten-free
-  Please consult your server on which dishes can be prepared which lactose-free

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 Golaub and Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House