

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!

FRUTTI DI MARE

Tomato sauce, mozzarella, marinated seafood

MARGHERITA

Tomato sauce, mozzarella

QUATTRO FORMAGGI

Tomato sauce, mozzarella, gorgonzola, parmesan, provolone

VEGETARIANA

Tomato sauce, mozzarella, roasted vegetables

CALABRESE

Tomato sauce, mozzarella, pepperoni

HAWAIANA

Tomato sauce, mozzarella, ham, pineapple

JAMAICAN JERK CHICKEN

Jerk sauce, mozzarella, shredded jerk chicken

CARNI (MEAT LOVER'S)

Tomato sauce, mozzarella, ground beef, sausage, pepperoni, bacon

BASTONCINI DI PIZZA

Pizza sticks, garlic, herbs

CALZONE DOLCE

Chocolate, bananas


PIZZA BITES


Pizza dough balls, garlic-herb butter, marinara sauce

 Balanced Lifestyle

 Vegan

 Vegetarian

 Please consult your server on which dishes can be prepared gluten-free

 Please consult your server on which dishes can be prepared lactose-free

 Signature Dish

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