

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!

#### WHITE CHICKEN ALFREDO

Velouté sauce, spinach, jerk-spiced chicken, shredded mozzarella cheese

CALABRESE Tomato sauce, shredded mozzarella cheese, pepperoni slices, oregano

MARGHERITA - V Tomato sauce, shredded mozzarella cheese

FIORENTINA – V Sauteed spinach, ricotta, garlic confit, sliced tomato, shredded parmesan

#### FRUTTI DI MARE (Signature Pizza)

Mixed seafood (scallops, baby shrimp, mussels, octopus, crab meat), cherry tomatoes, basil, olive oil, crushed chili

HAWAIANA Tomato sauce, ham, pineapple, mozzarella cheese, oregano

## CARAIBICA

Tomato sauce, Jerk chicken, plantain, seasoning peppers, tomatoes, parmesan and mozzarella cheese

## **MEAT LOVERS**

Tomato sauce, ham, sausage, bacon, jerk chicken, jalapeños, mozzarella cheese, oregano

# VEGETARIAN

Tomato sauce, grilled Mediterranean vegetables, shredded mozzarella 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.