

# 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!

## CALABRESE

Tomato sauce, shredded mozzarella cheese, pepperoni slices, oregano

## MARGHERITA

Tomato sauce, shredded mozzarella cheese

## FIorentINA

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

## HAWAIIANA

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

## CAPRICCIOSA

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



\*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.