

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!

CARAIBICA (Signature Pizza)

Pizza sauce, jerk chicken, plantains, peppers, tomatoes, parmesan, mozzarella cheese

WHITE CHICKEN ALFREDO

Velouté sauce, spinach, jerk spiced chicken, mozzarella cheese

CALABRESE

Pizza sauce, shredded mozzarella cheese, hot pepperoni slices

MARGHERITA

Pizza sauce, shredded mozzarella cheese

FIorentina

Pizza sauce, sautéed spinach, ricotta, garlic confit, sliced plum tomato, shredded parmesan

FRUTTI DI MARE

Pizza sauce, scallops, baby shrimp, mussels, octopus, calamari, cherry tomatoes, basil, olive oil, crushed chili

CONTADINA

Caramelized onions, pine nuts, pesto, red & yellow peppers sautéed with garlic & olive oil, shredded mozzarella cheese

MESSICANA

Chunky chili con carne, tomato, avocado guacamole, sour cream, pickled sliced jalapeños, tabasco sauce, fresh chopped cilantro

BANANA E CIOCCOLATO

Sliced bananas, dark chocolate ganache, marshmallows, brittled chocolate fudge

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.