

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

FINRENTINA

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

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.