

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

(Signature Pizza)

Tomato sauce, shrimp, salmon, mussels, squid, mozzarella cheese

VERDURE

Tomato sauce, zucchini, bell pepper, red onion, olives, tomato, mozzarella cheese

PUTTANESCA

Tomato sauce, anchovies, capers, black olives, tomato, garlic oil, oregano, crushed red pepper, mozzarella cheese

QUATTRO FORMAGGI

Tomato sauce, four Italian cheeses, Italian chorizo sausage, mozzarella cheese

MILANESE

Tomato sauce, pepperoni, red onion, mozzarella cheese

PANINI

Freshly baked panini bread, mozzarella cheese, sliced tomato, lettuce, ham or beef

MARGHERITA

Tomato sauce, mozzarella cheese, oregano

FUNGI

Tomato sauce, mushroom, onion roundels, mozzarella cheese

EMILIANA

Grilled chicken thighs, sour cream, mashed potato, mozzarella cheese

CALZONE

Pizza folded in half, filled with ham, mozzarella, onion, blue cheese, tomato sauce

 Balanced Lifestyle

 Vegan

 Vegetarian

 Signature Dish

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

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

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