

# 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!

## MARGHERITA

Tomato sauce,  
mozzarella cheese, oregano

## 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

## FRUTTI DI MARE

(Signature Pizza)

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

## FUNGHI

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 – These dishes offer healthier preparations and lower calorie counts.

 Vegetarian

 Gluten-Free – Please consult your server on which dishes can be prepared gluten free.

 Lactose-Free – Please consult your server on which dishes can be prepared lactose 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.