

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, oregano

#### FUNGHI 🍬

Tomato sauce, mozzarella, mushrooms

## NAPOLETANA 🏼 🏍

Tomato sauce, mozzarella, anchovies, capers, olives

### **CARNI MISTI**

Tomato sauce, mozzarella, minced beef, sausage, bacon, pepperoni

### HAWAIANA

Tomato sauce, mozzarella, ham, pineapple

#### MESSICANA

Tomato sauce, mozzarella, minced beef, jalapeños, sweet corn, onion, salsa

#### VEGETARIANA 🌢

Tomato sauce, mozzarella, mushrooms, onion, artichokes, sweet corn, bell pepper

### CALABRESE

Tomato sauce, mozzarella, pepperoni

# FRUTTI DI MARE 🐲

Tomato sauce, mozzarella, shrimp, mussels, clams, squid

🖗 Vegetarian 🛛 🏙 Signature Dish

\* 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.