

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

### CALABRESE

Tomato sauce, mozzarella, hot pepperoni

# CAPRICCIOSA

Tomato sauce, artichokes, black olives, mushrooms, ham, mozzarella cheese

### OUATTRO FORMAGGI 🌭

Tomato sauce, provolone, blue, parmesan and mozzarella cheeses

# ORTOLANA 🌭

Tomato sauce, mushrooms, broccoli, sweet peppers, zucchini, kernel corn

### SICILIANA

Tomato sauce, tuna, capers, onions, mozzarella cheese

### PROSCIUTTO E FUNGHI

Tomato sauce, ham, mushrooms, mozzarella cheese

### HAWAIANA

Tomato sauce, ham, pineapple, mozzarella cheese

### FRUTTI DI MARE 綘

Tomato sauce, assorted Jerk marinated seafood, mozzarella cheese

#### CALZONE

Stuffed pizza, tomato sauce, salami, artichokes, mozzarella cheese

### DOLCE

Stuffed pizza, apples, dark chocolate, shaved coconut







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 food-borne illness to young children, seniors and those with compromised immune systems.