Pizza

DRUNKEN PELICAN
PETER ISLAND RESORT

La Cucina Di Giovanni

Giovanni Parrella, a native of Salerno, is one of the foremost masters of wood-fire cooking. He has achieved the peak of pizzaiola making and has been recognized by 50 top pizza Italia. Chef Giovanni and Peter Island's culinary team bring a taste of Italy to the Caribbean with their wood-fired oven specialty menu.

La Pizza Caraibi

Pizza inspired by Caribbean cuisine.

P&P
San Marzano tomatoes, prosciutto cotto, caramelized pineapple | 28

Deadman's Bay
Mozzarella, shrimp, confit tuna, conch, white sauce, red onion, charred scotch bonnet | 34

La Pizza Napolitana

Classic Neapolitan style pizza

Margherita
San Marzano tomato sauce, mozzarella, basil, extra virgin olive oil | 28

Diavola
San Marzano tomato sauce, salami picante, mozzarella | 32

Capricciosa
San Marzano tomato sauce, mozzarella, artichokes, prosciutto cotto, mushrooms | 32

DVA
San Marzano tomato sauce, ham, sun dried tomatoes, mushrooms, peperoni,nmozzarella **(served with a carib beer)** | 38

Vegetariana
Mozzarella, seasonal vegetables, fresh greens, extra virgin olive oil | 28

Amalfitana
Buffalo mozzarella, cherry tomatoes, basil pesto, arugula | 32

Acciuga
San Marzano tomato sauce, roasted cherry tomatoes, black olive, anchovies | 28

Items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All prices are in USD and subject to 18% service charge