

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 | 22

Deadman's Bay

Fresh mozzarella, shrimp, tuna, slow cooked conch, onion | 25

Curry Chicken Calzone

Butter chicken, fresh mozzarella, cilantro | 24

La Pizza Napoletana

Classic Neapolitan style pizza.

Margherita

San Marzano tomatoes sauce, fresh mozzarella, basil, extra virgin olive oil | 20

Diavola

San Marzano tomatoes sauce, salami picante, fresh mozzarella | 24

Quattro Formaggi

Fior di latte, mozzarella, gorgonzola, Grana Padano | 25

Capricciosa

San Marzano tomatoes sauce, fresh mozzarella, artichokes, prosciutto cotto, mushrooms | 25

DVA

San Marzano tomatoes sauce, ham, sun dries tomatoes, mushrooms, peperoni, fresh mozzarella (**served with a Carib beer**) | 30

Amalfitana

Buffalo mozzarella, cherry tomatoes, basil pesto, arugula, | 25

Vegetariana

Fresh mozzarella, seasonal vegetable, fresh greens, extra virgin olive oil | 22

Fritta e al Forno

San Marzano tomatoes sauce, fresh mozzarella, Parmigiano Reggiano | 24

Acciuga

San Marzano tomatoes sauce, roasted cherry tomatoes, black olive, anchovies | 22

Panizza-Pizza Sandwich

Woodfire baked Italian Panizza

Vegano

Roasted seasonal vegetables, cherry tomatoes, basil pesto | 20

Melanzana

Eggplant, smoked gouda, Parmigiano Reggiano, oregano | 20

Club Sandwich

Chicken breast, bacon, lettuce, tomato, egg | 22