

FORNO

AT SILVERADO

WOOD FIRED PIZZA

PIZZE TRADIZIONALI

SALSICCIA | 18

Tomato Sauce, Fiore di Latte, Pecorino, Pork Fennel Sausage, Red Onion, Broccolini

FUNGHI | 19

Alfredo Sauce, Fiore di Latte, Pecorino, Forest Mushrooms, Parsley

CAPRICIOSA | 19

Tomato Sauce, Fiore di Latte, Pecorino, Italian Ham, Artichoke, Olives

BOHEMIA | 18

Pesto, Smoked Gouda, Pecorino, Potatoes, Red Onion, Squash, Broccolini

CARBONARA | 19

Alfredo Sauce, Pecorino Romano, Fiore di Latte, Caramelized Onion, Cracked Black Pepper, Pancetta, Egg

MARGHERITA | 16

Tomato Sauce, Fiore di Latte, Pecorino, Basil

MARINARA | 14

Tomato Sauce, Extra Virgin Olive Oil, Garlic, Oregano, Basil *(Dairy-free)*

PEPPERONI | 18

Tomato Sauce, Fiore di Latte, Pecorino

CALZONE | 16

Tomato Sauce, Bellwether Ricotta, Pecorino Romano, Fiore di Latte, Pepperoni, Pepperonata

CALABRESE MEATBALL PANINO | 16

Arugula, Pecorino Romano, Tomato Sauce

TIRAMISU | 9

CANNOLI (4) | 6

PIZZE + extra meat 4 | extra veggie 2 | extra cheese 2 | egg 2

Fiore di Latte, "Flower of the Milk," is a mozzarella cheese made with specially selected cultures that give it distinctively pleasant, authentic flavors reminiscent of the fresh mozzarella handmade in Napoli, Italy

ALL OF OUR INGREDIENTS ARE SOURCED FROM THE BEST POSSIBLE LOCATIONS. WE DO OUR BEST TO SUPPORT LOCAL FAMILY FARMS WHICH PRACTICE SUSTAINABLE AND ORGANIC AGRICULTURE. WE TAKE GREAT PRIDE IN THE PARTNERSHIP WE HAVE WITH OUR LOCAL FARMS AND VENDORS



REGIONAL SEASONAL ARTISINAL

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