

FORNO

AT SILVERADO

WOOD FIRED PIZZA

PIZZE TRADIZIONALI

Margherita - 14

Tomato Sauce, Fiore di Latte, Pecorino, Basil, Olive Oil

Parma - 16

Tomato Sauce, Fiore di Latte, Pecorino, Prosciutto, Arugula, Olive Oil

Pepperoni - 16

Tomato Sauce, Fiore di Latte, Pecorino

Salsiccia - 16

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

Crudo - 17

Basil Pesto, Fiore di Late, Pecorino, Prosciutto

Funghi - 17

Alfredo, Fiore di Latte, Pecorino, Forest Mushrooms, Parsley, Olive Oil

Capriciosa - 17

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

PIZZE + prosciutto 4 | arugula 2 | egg 2 | Truffle Oil 2 | Sausage 4 | Fresh Truffle Shavings 8

Fior-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



SILVERADO RESORT
GOLF | SPA | TENNIS
NAPA, CA

REGIONAL SEASONAL ARTISINAL

FORNO WOOD FIRED PIZZA AT SILVERADO RESORT
707.257.5403 FORNO OPERATING HOURS: 1:00 PM – 7:00 PM



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.