

FORNO

AT SILVERADO

WOOD FIRED PIZZA

PIZZE TRADIZIONALI

Margherita - 16

Tomato Sauce, Fiore di Latte, Pecorino, Basil

Pepperoni - 18

Tomato Sauce, Fiore di Latte, Pecorino

Salsiccia - 18

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

Funghi - 19

Alfredo, 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

Carciofi - 19

Fiore di Latte, Fontina, Artichoke, Truffle Oil

Seasonal Calzone - 15


Squash Blossoms, Bellwether Ricotta, Capers

Calabrese Meatball Sandwich - 16

Arugula, Pecorino Romano

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

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707.257.5403

FORNO OPERATING HOURS : WEDNESDAY 12:00-3:00PM THURSDAY-SUNDAY 12:00 PM – 7:30PM

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

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