

FORNO

AT SILVERADO

WOOD FIRED PIZZA

PIZZE TRADIZIONALI

MARGHERITA

SAN MARZANO TOMATO DOP, BUFFALO MOZZARELLA, GARDEN BASIL, ROASTED GARLIC, PECORINO, CALIFORNIA OLIVE OIL

BIANCA

BUFFALO MOZZARELLA, RICOTTA, PARMEGIANNO REGGIANO, PECORINO ROMANO, PROSCIUTTO AMERICANO, ARUGULA, LEMON

DOLCE

GORGONZOLA DOLCE, PORT REDUCTION, SLICED POTATO, PARMEGIANNO REGGIANO, CARAMELIZED CIPOLLINI ONIONS

MARIO

CAGGIANO FENNEL SAUSAGE, BROCCOLI RABE, PEPPERONATA, ROASTED GARLIC, PEPPER FLAKES MINT

PEPPERONI

SAN MARZANO TOMATO DOP, BUFFALO MOZZARELLA, MOLINARI PEPPERONI

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:

BIG RANCH, BERA RANCH, CAGGIANO CO. COMANCHE CREEK, COKE FARMS, POINT REYES CHEESE COMPANY, GROVE 45, FORNO PIOMBO, ANGELO AND FRANCO, BEL FIORE CHEESE CO.



REGIONAL SEASONAL ARTISINAL

