

FORNO

AT SILVERADO

WOOD FIRED PIZZA

PIZZE TRADIZIONALI

MARGHERITA

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

BIANCA

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

DOLCE

GORGONZOLA DOLCE, PORT REDUCTION, SLICED POTATO, PARMIGIANINO 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 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., MOLINARI MEATS



REGIONAL SEASONAL ARTISINAL

FORNO WOOD FIRED PIZZA AT SILVERADO RESORT
LOCAL INGREDIENTS FRESH YEAST* SEA SALT WATER* 900 WOOD FIRED OVEN
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOOD BORNE ILLNESS.

FORNO OPERATING HOURS: 1:00 PM – 7:00 PM

