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Popular Berkeley/Oakland eatery – Sliver Pizzeria – comes to Lafayette



Newly opened Sliver Pizzeria's sleek interior

By Vera Kochan

With five locations (two in Berkeley, two in Oakland, and one in Danville), Sliver Pizzeria has just opened their latest restaurant in Lafayette's La Fiesta Square at 975 Moraga Road. Taking over the spot previously held by Mangia, Sliver has done a complete interior remodel giving the place a modern look with more seating outside.

The family owned and operated chain's website says, "Sliver offers a healthier alternative to the mainstream pizzeria by focusing on fresh produce as our primary source of ingredients, instead of meat products. In fact, Sliver offers no meat products in our restaurants at all. We are committed to bringing a fresh and healthy alternative to all of our communities at a reasonable price!"

Sliver's concept is simple. There is always a rotation of one of the four mainstay pizzas offered on a daily basis: 1) corn with chile pasilla, yellow onions, mozzarella, feta, cilantro, garlic-infused olive oil, and lime; 2) tomato with red onions, mozzarella, goat cheese, fresh herbs and garlicinfused olive oil; 3) potato (roasted Yukon Gold) with baby spinach, caramelized onions, mozzarella, sharp cheddar, fresh herbs/thyme and garlic-infused olive oil; or 4) mushroom (shiitake, chanterelle, Portobello, and cremini) with mozzarella, asiago, scallions, fresh herbs and garlic-infused olive oil. All are prepared on a sourdough or Gluten-free crust and can be purchased whole, half or two slices. If ordering multiple pizzas, Sliver recommends calling in advance; and they do deliver through Door Dash, Postmate, Uber Eats, and Grubhub.

Photo Vera Kochan

By keeping the selections uncomplicated the ingredients are "ultra fresh," and the wait time is minimal. The weekly menu is posted online and is constantly updated. There's also a salad of the day and "shareables" such as veggie nachos; waffle fries; seasonal baked veggies; corn on the cob; and a cheese plate.

Sliver also offers desserts like chocolate chip cookies, brownies and various flavors of their house-made gelato. Beverages include sodas, waters, various beers, wine and margaritas. Customers can even order a twice-thenormal-size margarita called "What's up, Baby?" that appears guaranteed to bring out a pickup line from even the most stoic of drinkers.

There are plans in the works to have live music on weekends, and as a rule, Sliver likes to showcase local talent (email: Info@SLIVERPizzeria.com).

The eatery chain is also involved in the fight against human trafficking. "Sliver has sincere compassion for human trafficking victims and zero tolerance for traffickers," states their website. "We stay updated in the fight against modern day slavery and promote all efficient forms of abolitionism. We are dedicated to helping support local organizations that are on the ground rescuing and rehabilitating victims, as well as preventative work. We are involved in the community discussions on how to end slavery in this lifetime."

The restaurant is open Sunday to Thursday from 10 a.m. to 8:30 p.m. and Friday to Saturday from 10 a.m. to 9:30 p.m. For additional information visit: www.sliverpizzeria.com or call: (925) 298-5207.

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