



Our Pizza

At Stonefire we embrace the Italian tradition of Neapolitan pizza. It starts with our wood fired Stefano Ferrara masonry oven, hand built in Naples, Italy. This style of oven has been used by Neapolitan pizzaiolos for hundreds of years to produce wood fired pizzas that bake at 900 degrees in 90 seconds. Neapolitan pizza is like no other; crispy and charred at the crust, yet soft in the centre. It is typically eaten with a knife and fork or torn, folded and eaten by hand.

We build our pizzas on dough made from Caputo tipo 00 flour, imported directly from Italy. Our Al Pomodoro sauce is made with VPN certified plum tomatoes, also from Italy. Our cheese is a premium and unprocessed Fior di Latte. All are prepared with the freshest of regional ingredients and toppings, creating a Kootenays inspired Neapolitan pizza that is delicious, healthy and truly unique.

del FORNO LUNCH

from the oven

Pizza

Al Pomodoro (red sauce)

Margherita 20
Italian plum tomato sauce, fior di latte, grana padano, and fresh basil.

Mediterranean 24
Italian plum tomato sauce, red onions, red peppers, kalamata olives, grape tomatoes, feta cheese, topped with fresh arugula.

Pepperoni  26
Italian plum tomato sauce, fior di latte, loaded with Gwinner's pepperoni.

Pineapple Express 26
Italian plum tomato sauce, fior di latte, white cheddar, Gwinner's smoked ham and pineapple chunks.

Roasted BBQ Chicken 26
Sweet & smokey bbq sauce, fior di latte, white cheddar, roasted chicken, red onion and red peppers.

Carnivore  28
Italian plum tomato sauce, fior di latte, calabrese salami, pepperoni, Italian sausage.

"Bring Home The Bacon" 28
Italian plum tomato sauce, fior di latte, white cheddar, smoked bacon chunks.

Speziata  28
Italian plum tomato sauce, fior di latte, smoked Italian jalapeno sauce, red peppers, capicola.

Spice Level

- mild 
- medium 
- hot 

Pizza

Alla Panna (cream sauce)

Blue Mushroom 22

Alfredo sauce, fior di latte, grana padano, mushroom medley, blue cheese and truffle oil drizzle.

Trek 26

Alfredo sauce, fior di latte, grana padano Italian sausage, mushrooms, fresh basil, topped with fresh arugula.

Smoked Salmon 26

Alfredo sauce, fior di latte, grana padano, smoked salmon, fresh dill, Italian parsley, fried capers and lemon zest.

Bianca (olive oil base)

“Grape Expectations” 22

Extra virgin olive oil, halved seedless grapes, red onion, fior di latte, white cheddar, grana padano, and organic honey drizzle.

Isabella 26

Extra virgin olive oil, artichokes, red onion, feta, topped with fresh arugula and prosciutto.

Pesto 26

Basil almond pesto sauce, bacon, fior di latte, grana padano grape tomatoes and red onions.

add toppings:

shrimp	8
any meat	6
cheese	4
anchovies	2
vegetables	2
banana peppers	
pepperoncini	
jalapeno peppers	

sorry no half & half

house made dipping sauces: CUP/JAR

creamy basil garlic	3/12
brown sugar hot sauce	3/12
gluten free pizza crust	4
vegan cheese	2
side of parmesan	1

dalla CUCINA LUNCH

from the kitchen

Share

Wood Fired Wings	Roasted salt and pepper wings, served with housemade brown sugar hot sauce and creamy garlic basil sauce on the side.	18
Italian Meatballs 	Four ground beef and Gwinner's Italian sausage meatballs, Italian plum tomato sauce and grana padano, topped with fresh basil served with ciabatta garlic loaf.	18

Salad

Caesar	Crisp romaine lettuce, grana padano, smoked bacon chunks, capers and croutons, housemade dressing.	10/16
Fire Roasted Beet and Arugula	Arugula with a balsamic vinaigrette, roasted beets, candied walnuts, goat cheese and dried cranberries.	10/16

Zuppa & Panuozzo --- 16

A hearty bowl of the chef's weekly soup creation accompanied by our wood fired neopolitan loaf loaded with fior di latte, arugula, fresh tomatos and proscuitto, dressed with our signature Stonefire creamy garlic basil sauce.

Hot Beverages

French Press Coffee	regular or decaf.	4/6
Tea	black, green, herbal.	4/6

Cold Beverages

Iced Tea		4
Dad's Root Beer		4
Diet Coke		4
Coca-Cola		4
Ginger Ale		4
Milk		4
Chocolate Milk		4
San Pellegrino	sparkling water 500ml	6
San Pellegrino Soda		4
blood orange, pomegranate, orange, lemon		