

STONEFIRE

PIZZERIA



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.

K I M B E R L E Y B R I T I S H C O L U M B I A

dalla CUCINA

from the kitchen

Share

Bruschetta	Toasted ciabatta topped with ricotta, cherry tomatoes, garlic, fresh basil, sea salt, extra virgin olive oil, balsamic reduction.	14
Wood Fired Sprouts	Beer braised brussel sprouts and bacon chunks topped with dried cranberries, sliced almonds and served with housemade creamy garlic basil sauce on the side.	14
Wood Fired Verdure	Roasted zucchini, carrots, baby potatoes, garlic and red peppers with rosemary and oregano.	14
Wood Fired Onion	Whole oven roasted sweet onion stuffed with mashed potato, fior di latte, white cheddar and grana padano served with ciabatta garlic loaf.	14
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
Steamed Mussels	Mussels steamed in Italian plum tomato sauce, garlic, red onions, jalapenos, lemon, basil served with ciabatta garlic loaf.	18
Gambas 	Pan seared spicy garlic shrimp, served with ciabatta garlic loaf.	18

Salad

		SIDE/MEAL
Stonefire Wedge	Heart of romaine dressed with signature stonefire sauce, bacon crumble, grana padano, fried capers and marinated cherry tomatoes.	10/16
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
Caprese	Vine ripened tomatoes, fior di latte, fresh basil, extra virgin olive oil, aged balsamic vinegar.	18

add: ciabatta garlic loaf 4 / chicken 6 / shrimp 8

del FORNO

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



del FORNO

from the oven

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

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

sorry no half & half

dalla CUCINA

from the kitchen

Featured Entrees

Chicken Parmesan 28

Pounded and lightly breaded chicken breast sautéed in clarified butter and topped with fior de latte, grana padano, marinara sauce, served with a side of spaghetti and seasonal vegetable.

Veal Saltimboca 34

Pan seared veal cutlet with fresh sage and prosciutto, white wine sage sauce with baby rosemary potatoes and fire roasted seasonal vegetable.

Pasta

Spaghetti Bolognese  Stonefire bolognese sauce made with spiced ground beef, Gwinner's Italian sausage, Italian tomatoes topped with grana padano. add Italian meatballs 3 each 18

Ravioli Rose' Four cheese ravioli with spinach in a rose sauce with fresh basil and grana padano. 18

Mushroom Fettuccine Mushroom medley tossed in heavy cream, garlic, red onion, grana padano and blue cheese finished with truffle oil. 18

Chicken Pesto Cream Spaghetti Spaghetti tossed with oven roasted chicken, garlic, red onion, pine nut pesto, heavy cream and finished with marinated cherry tomatoes. 20

Smoked Salmon Fettuccine Fettuccine tossed with smoked salmon, heavy cream, red onion, garlic, fresh dill, finished with lemon zest, Italian parsley and fried capers. 22

Five Layer Lasagna  Stonefire Bolognese sauce, layered with fior de latte, grana padano, ricotta and fresh basil served with a Caesar salad. 24

Linguini dal Mare Linguini tossed in white wine and clarified butter with shrimp, scallops, mussels, butter clams, lemon zest and fried capers. 30

add: ciabatta garlic loaf 4
substitute: gluten free penne 4

Desserts

Tiramisu	12
House made classic Italian cake made with coffee drenched ladyfingers and Mascarpone cream.	
Torta Caprese	12
Italian flourless chocolate cake served with a dollop of Frangelico whipped cream.	
Tartufo *	12
Italian ice cream ball with a flavoured center, split and covered in whipped cream.	
The Daily Bake *	12

* ask your server for today's selection

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		

Bambini

Salad	Caesar	6
Pasta	Cavatappi Alfredo	8
	Spaghetti Marinara	
	Spaghetti Bolognese	
Pizza	Say Cheese	8
	Pepperoni	9
	Pineapple Express	10
Dessert	Scoop of Gelato	4
Beverages	Juice or Milk	3