



Dinner

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.

Our Al Pomodoro sauce is made with VPN-certified plum tomatoes that are imported from Italy. Our pizzas are built on dough made with Primo Mulino 00 flour – a finely milled Italian-style flour prized for its soft texture, delicate strength, and the authentic structure found in true Neapolitan-style pizza. 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.

dalla CUCINA

from the kitchen

Share

Bruschetta	Crostini, burrata, grana padano, cherry tomato with garlic, basil, onion, sea salt, olive oil and balsamic reduction.	19
Wood Fired Sprouts	GF beer braised brussel sprouts, dried cranberries, grana padano, Stonefire creamy garlic basil sauce.	19
Wood Fired Wings	Oven roasted salt and pepper wings, roasted carrot, Stonefire creamy garlic basil sauce, brown sugar hot sauce.	23
Italian Meatballs	Beef and Italian sausage meatballs, marinara sauce, grana padano, fresh basil, garlic toast.	23
Gamberetti	Pan seared prawns, garlic, butter, jalapenos, garlic toast.	26
Steamed Mussels	Steamed mussels, tequila, coconut milk, garlic, jalapenos, fresh basil, chili and lime, garlic toast.	26

Salad

SIDE/MEAL

Stonefire Wedge	Iceberg wedge, bacon, caper, marinated cherry tomato, red onion marmalade, grana padano, Stonefire creamy garlic basil sauce.	14/19
Caesar	Romaine lettuce, baby kale, grana padano, bacon, croutons, housemade dressing.	14/19
Fire Roasted Beet and Arugula	Arugula, mixed greens, roasted beets, candied walnuts, goat cheese, dried cranberries, red onion marmalade, balsamic vinaigrette.	14/19
Caprese	Tomato, fior di latte, fresh basil, extra virgin olive oil, balsamic reduction.	24

Salad Additions:

garlic toast	6	chicken breast	8
garlic cheese toast	8	prawns	10

del FORNO

from the oven

Pizza

Al Pomodoro (red sauce)

Margherita 24

San Marzano tomato sauce, fior di latte, grana padano, fresh basil, olive oil.

Mediterranean 27

San Marzano tomato sauce, red onion marmalade, bell pepper, kalamata olives, grape tomatoes, goat cheese, fresh arugula, balsamic reduction.

Pepperoni 29

San Marzano tomato sauce, fior di latte, pepperoni.

Pineapple Express 29

San Marzano tomato sauce, fior di latte, white cheddar, smoked ham, pineapple morsels, maple jerk glaze.

Roasted BBQ Chicken 29

Sweet & smokey bbq sauce, fior di latte, white cheddar, roasted chicken, red onion marmalade, red pepper.

Bring Home The Bacon 29

San Marzano tomato sauce, fior di latte, white cheddar, thick cut bacon pieces.

Carnivore 34

San Marzano tomato sauce, fior di latte, calabrese salami, pepperoni, housemade Italian sausage crumble.

Suprema 34

San Marzano tomato sauce, fior di latte, white cheddar, housemade Italian sausage crumble, pepperoni, mushroom, bell pepper, tomato, onion marmalade.

del FORNO

from the oven

Pizza

Alla Panna (cream sauce)

Shrooms 27

Alfredo sauce, fior di latte, grana padano, mushrooms, truffle oil drizzle.

Trek 29

Alfredo sauce, fior di latte, grana padano, housemade Italian sausage crumble, mushrooms, fresh arugula, olive oil.

Big Dill 29

Alfredo Sauce, fior di latte, grana padano, white cheddar, thick cut bacon pieces, dill pickle, maple jerk glaze, fresh dill.

Smoked Salmon 32

Alfredo sauce, goat cheese, grana padano, smoked salmon, fresh dill, balsamic reduction, honey, olive oil, red onion marmalade.

Bianca (olive oil base)

Grape Expectations 27

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

Pesto 29

Basil Pesto, fior di latte, grana padano, thick cut bacon pieces, red onion marmalade, grape tomatoes.

Pizza Additions:

any vegetable	4	vegan cheese	3
anchovies	5	gluten free crust	6
any cheese	5		
any meat	6	sorry no half and half	
prawns	10		
		Extras	
Add Heat		garlic basil sauce	4/14
banana peppers	4	hot sauce	4/14
pepperoncini	4		
jalapeno peppers	4		

dalla CUCINA

from the kitchen

Entrees

Chicken Parmesan	38
Seasoned, breaded chicken breast with marinara, fior di latte and grana padano, spaghetti marinara, seasonal vegetables.	
Pork Marsala	38
Seared pork tenderloin medallions, marsala mushroom cream sauce, risotto bianco, seasonal vegetables.	
Sablefish Salmoriglia	38
Rice flour dusted sablefish pan crisped, emulsion of olive oil, lemon, garlic, fresh herbs, roasted fingerling potato, seasonal vegetables.	
Flat Iron Steak	44
6oz AAA Alberta flat iron, pan seared medium, compound herb butter, roasted fingerling potatoes, seasonal vegetables.	

Entrée additons:

blue cheese	6
skillet mushrooms	10
prawns	10

Risotto

Chef's Choice	36
Daily creation of hand stirred arborio rice and fresh ingredients.	

Pasta

Spaghetti & Meatballs	Housemade meatballs, marinara sauce, grana padano, fresh basil.	26
Mushroom Fettuccine	Mushrooms, heavy cream, grana padano, garlic, truffle oil.	26
Forager Cavatappi	Plant based creamy rosé sauce, garlic, portabella mushrooms, heirloom cherry tomato, zucchini, pea shoots, onion marmalade.	26
Carbonara	Bacon, ham, grana padano, egg, linguini, Stonefire creamy garlic basil sauce.	28
Chicken Pesto Spaghetti	Oven roasted chicken, basil almond pesto, grana padano, garlic, onion, marinated cherry tomatoes.	28
Smoked Salmon Fettuccine	Smoked salmon, heavy cream, snap peas, garlic, fresh dill, lemon zest, Italian parsley, capers, pea shoots.	32
Linguini Alle Vongole e Capesante	White wine, butter and garlic, scallops, clams, chilli peppers, Italian parsley, lemon zest, capers.	36

Desserts

Panna Cotta		12
Silky, firm vanilla custard, mixed berry compote, whipped cream.		
Warm Baked Bread Pudding		14
Housemade Italian loaf, egg and cream custard, cinnamon, nutmeg, dried cranberries, warm whisky butter glaze, whipped cream.		
Tiramisu		16
Dark cocoa, marscapone, heavy cream, coffee drenched lady finger biscuits, dark rum, coffee and hazelnut liqueurs.		
Torta Caprese		16
Rich Italian flourless dark chocolate cake, coffee, Lindt chocolate glaze, whipped cream.		
Gellato	1 scoop	6
Madagascar vanilla	2 scoop	10
Chocolate		

Hot Beverages

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

Cold Beverages

Iced Tea		4
Dad's Root Beer		4
Coke Zero		4
Coca-Cola		4
Ginger Ale		4
Milk		4
Chocolate Milk		4
San Pellegrino Soda*		4
San Pellegrino	sparkling water 750ml	9

* blood orange, pomegranate, orange, lemon