



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, fresh basil.

Mediterranean 26

Italian plum tomato sauce, red onion, red pepper, kalamata olives, grape tomatoes, feta cheese, fresh arugula, balsamic drizzle.

Pepperoni  28

Italian plum tomato sauce, fior di latte, Gwinner's pepperoni.

Pineapple Express 28

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

Roasted BBQ Chicken 28

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

“Bring Home The Bacon” 30

Italian plum tomato sauce, fior di latte, white cheddar, smoked bacon chunks.

Carnivore    32

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

Spice Level

mild



medium



hot



Pizza

Alla Panna (cream sauce)

Blue Mushroom 26

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

Smoked Salmon 26

Alfredo sauce, fior di latte, grana padano, smoked salmon, fresh dill, Italian parsley, capers, red onion.

Trek 28

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

Bianca (olive oil base)

“Grape Expectations” 24

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

Isabella 28

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

Pesto 28

Basil almond pesto sauce, bacon chunks, fior di latte, grana padano, red onion, grape tomatoes.

add toppings:

shrimp 9
any meat 7
cheese 5
anchovies 3
vegetables 3
banana peppers
pepperoncini
jalapeno peppers

house made dipping sauces: CUP/JAR

creamy garlic basil sauce 4/14
brown sugar hot sauce 4/14
gluten free pizza crust 6
vegan cheese 3
side of parmesan 2

sorry no half & half

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.	19
Italian Meatballs 	Ground beef, pork and Gwinner's Italian sausage, Italian plum tomato sauce, grana padano, fresh basil, served with ciabatta garlic toast..	19

Salad

Caesar	Crisp romaine lettuce, grana padano, pancetta, croutons, housemade dressing.	12/18
Fire Roasted Beet and Arugula	Arugula, roasted beets, candied walnuts, goat cheese, dried cranberries, balsamic vinaigrette.	12/18

Zuppa & Panuozzo

A hearty cup of the chef's weekly soup creation accompanied by our wood fired neopolitan loaf, Gwinner's smoked ham, White cheddar, fresh tomatos, arugula, dressed with our signature Stonefire creamy garlic basil sauce.

Soup	8
Sandwich	10

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		