



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 Ai 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

Share

Bruschetta	Crostini, burrata, cherry tomatoes, garlic, onion, fresh basil, sea salt, extra virgin olive oil, balsamic reduction.	17
Wood Fired Sprouts	GF beer braised brussel sprouts, dried cranberries, grana padano, served with Stonefire creamy garlic basil sauce on the side.	17
Wood Fired Wings	Roasted salt and pepper wings, served with housemade brown sugar hot sauce and Stonefire creamy garlic basil sauce on the side.	20
Italian Meatballs	Ground beef, house made Italian sausage, Italian plum tomato sauce, grana padano, fresh basil, served with garlic toast.	20
Gambas	Pan seared prawns, garlic, jalapenos, served with garlic toast.	24
Steamed Mussels	Jumbo New Zealand steamed mussels, tequila, coconut milk, garlic, red onion, fresh basil, chili and lime, served with garlic toast.	26

Salad

Caesar	Crisp romaine lettuce, baby kale leaves, grana padano, pancetta, croutons, housemade dressing.	13/19
Fire Roasted Beet and Arugula	Arugula, mixed greens, roasted beets, candied walnuts, goat cheese, dried cranberries, red onion marmalade, balsamic vinaigrette.	13/19

Pizza

Al Pomodoro (red sauce)		
Margherita	Italian plum tomato sauce, fior di latte, grana padano, fresh basil.	22
Mediterranean	Italian plum tomato sauce, red onion, bell pepper, kalamata olives, grape tomatoes, goat cheese, fresh arugula, balsamic drizzle.	26
Pepperoni	Italian plum tomato sauce, fior di latte, Gwinner's pepperoni.	29
Pineapple Express	Italian plum tomato sauce, fior di latte, white cheddar, Gwinner's smoked ham, pineapple chunks.	29
Roasted BBQ Chicken	Sweet & smokey bbq sauce, fior di latte, white cheddar, roasted chicken, red onion, red pepper.	29

del FORNO LUNCH

from the oven

“Bring Home The Bacon” 29

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

Carnivore 34

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

Pizza

Alla Panna (cream sauce)

Shrooms 26

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

Smoked Salmon 29

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

Trek 29

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

Bianca (olive oil base)

“Grape Expectations” 26

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

Pesto 29

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

add toppings:

prawns 10
any meat 8
cheese 5
anchovies 4
vegetables 4
banana peppers
peperoncini
jalapeno peppers
onion
mushrooms

house made dipping sauces: CUP/JAR

creamy garlic basil sauce 4/14
brown sugar hot sauce 4/14
side of parmesan 2
substitute gluten free crust 4

sorry no half & half

dalla CUCINA LUNCH

from the kitchen

Panuzzo Italian Sandwiches *

Smoked Ham	Gwinner's smoked ham, white cheddar, fresh tomatos, arugula,	16
Meatball	Sliced meatballs, pomodoro sauce, fried mushrooms, mozzarella cheese.	16
Chicken Bacon	Roasted chicken, bacon strips, signature Stonefire creamy garlic basil sauce, romaine, tomato, red onion.	16
Fire Roasted Veggie	Roasted portabella and sweet peppers, melted goat cheese, shredded carrots, sliced cucumber, lemon zest, fresh basil leaves, micro arugula, dressed with our signature Stonefire creamy garlic basil sauce.	14

* all our sandwiches are hand built on a custom baked wood fired neapolitan loaf.

add side salad or mac & cheese

10

Pasta

Mac & Cheese	House made 3 cheese blend, cavatappi	16
	add pepperoni	8
	add mushrooms	4
	add roasted red peppers	4
	add jalapeno peppers	4
	side caesar or arugula salad	9
Tagliatelle Bolognese	A light pasta tossed with our slow cooked ragu Bolognese, topped with grated grana padano and fresh basil.	24
	add: meatball 5	

Hot Beverages

French Press Kickturn Coffee	regular or decaf.	6
Tea	black, green, herbal.	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 Soda*		4
San Pellegrino	sparkling water 750ml	9

* blood orange, pomegranate, orange, lemon