



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

Share

Bruschetta	Crostini, burrata, cherry tomatoes, garlic, onion, fresh basil, onion, sea salt, extra virgin olive oil, balsamic reduction.	18
Wood Fired Sprouts	GF beer braised brussel sprouts, dried cranberries, grana padano, served with Stonefire creamy garlic basil sauce on the side.	18
Wood Fired Wings	Roasted salt and pepper wings, served with housemade brown sugar hot sauce and Stonefire creamy garlic basil sauce on the side.	22
Italian Meatballs	Ground beef, house made Italian sausage, Italian plum tomato sauce, grana padano, fresh basil, served with garlic toast.	22
Gamberetti	Pan seared prawns, garlic, jalapenos, served with garlic toast.	24
Steamed Mussels	Steamed mussels, tequila, coconut milk, garlic, jalapenos, fresh basil, chili and lime, served with garlic toast.	26

Salad

Stonefire Wedge	Iceberg wedge dressed with Stonefire creamy garlic basil sauce, pancetta, grana padano, capers, marinated cherry tomatoes, red onion marmalade.	13/19
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 marmalade, bell pepper, kalamata olives, grape tomatoes, goat cheese, fresh arugula, balsamic drizzle.	26
Pepperoni	Italian plum tomato sauce, fior di latte, pepperoni.	29

del FORNO LUNCH

from the oven

Pineapple Express	29
Italian plum tomato sauce, fior di latte, white cheddar, smoked ham, pineapple chunks.	
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
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, truffle oil drizzle.	
Trek	29
Alfredo sauce, fior di latte, grana padano Italian sausage, mushrooms, fresh arugula.	
Smoked Salmon	30
Alfredo sauce, goat cheese, grana padano, smoked salmon, fresh dill, balsamic drizzle, honey, olive oil, red onion marmalade, lemon zest.	

Bianca (olive oil base)

“Grape Expectations”	26
Extra virgin olive oil, halved seedless grapes, red onion, fior di latte, white cheddar, grana padano, rosemary, thyme, organic honey drizzle.	
Pesto	29
Basil pesto sauce, bacon chunks, fior di latte, grana padano, red onion marmalade, grape tomatoes.	

Additions		Substitutions	
prawns	10	gluten free crust	6
any meat	6		
any cheese	5		
anchovies	5	sorry no half and half	
any vegetable	4		
Add Heat		Extras	
		cheese toast	8
		garlic toast	6
banana peppers	4	meatball	6
pepperoncini	4	garlic basil sauce	4/14
jalapeno peppers	4	hot sauce	4/14

dalla CUCINA LUNCH

from the kitchen

Panuzzo Italian Sandwiches *

Smoked Ham	Smoked ham, white cheddar, fresh tomatoes, arugula, signature Stonefire creamy garlic basil sauce.	18
Meatball	Sliced meatballs, pomodoro sauce, sauteed mushrooms, mozzarella cheese.	18
Chicken Bacon	Roasted chicken, bacon, romaine, tomato, red onion, signature Stonefire creamy garlic basil sauce.	18
Fire Roasted Veggie	Roasted portabella, beets, sweet peppers, goat cheese, shredded carrots, sliced cucumber, lemon zest, fresh basil, arugula, signature Stonefire creamy garlic basil sauce.	18
* 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 side caesar or arugula salad	16 9
Mushroom Fettuccine	Mushrooms, heavy cream, grana padano, garlic, truffle oil.	24
Spaghetti & Meatballs	Marinara sauce, Stonefire meatballs, grana padano, fresh basil.	24

Hot Beverages

French Press 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