



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.

dalla CUCINA

from the kitchen

Share

Bruschetta	Crostini, burrata, cherry tomatoes, garlic, 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
Gambas	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

		SIDE / MEAL
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
Caprese	Vine ripened tomatoes, fior di latte, fresh basil, extra virgin olive oil, balsamic reduction.	22

del FORNO

from the oven

Pizza

Alla Panna (cream sauce)	
Shrooms	26
Alfredo sauce, fior di latte, grana padano, mushrooms, truffle oil drizzle.	
Trek	29
Alfredo sauce, fior di latte, grana padano, house made 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.	
Bianca (olive oil base)	
“Grape Expectations”	26
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 sauce, bacon chunks, fior di latte, grana padano, red onion marmalade, grape tomatoes.	

Additions		Substitutions	
prawns	10	vegan cheese	3
any meat	6	gluten free crust	6
any cheese	5	<hr/>	
anchovies	5	sorry no half and half	
any vegetable	4	Extras	
Add Heat		cheese toast	8
banana peppers	4	garlic toast	6
pepperoncini	4	meatball	6
jalapeno peppers	4	garlic basil sauce	4/14
		hot sauce	4/14

del FORNO

from the oven

Pizza

Al Pomodoro (red sauce)

Margherita 22

Italian plum tomato sauce, fior di latte, grana padano, fresh basil.

Mediterranean 26

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

Pepperoni 29

Italian plum tomato sauce, fior di latte, pepperoni.

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.

dalla CUCINA

from the kitchen

Featured Entrees

Chicken Parmesan	36
Pounded and lightly breaded chicken breast topped with fior di latte, grana padano, pomodoro sauce, served with a side of spaghetti and roasted vegetables.	
Pork Marsala	38
Seared pork tenderloin with a mushroom cream sauce. Served with risotto bianco and roasted vegetables.	
Sablefish	38
Oven baked Sablefish with a maple dijon glaze. Served with roasted potato and caramelized onion.	
Steak and Gnocchi	56
8 oz pan seared Okanagan 63 acres beef tenderloin, house made mushroom demi glaze, served with gnocchi and roasted vegetables.	

Risotto

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

Pasta

Tagliatelle Bolognese	Slow cooked ragu Bolognese, topped with grated grana padano and fresh basil.	24
Mushroom Fettuccine	Mushrooms, heavy cream, grana padano, garlic, truffle oil.	24
Chicken Pesto Spaghetti	Oven roasted chicken, basil almond pesto, grana padano, garlic, onion, marinated cherry tomatoes.	26
Smoked Salmon Fettuccine	Smoked salmon, heavy cream, snap peas, garlic, fresh dill, lemon zest, Italian parsley, capers.	30
Linguini Scallopini e Vongole	White wine and butter, wild scallops, butter clams, garlic, chili peppers, parsley, lemon zest, capers.	34

Desserts

Tiramisu		16
House made classic Italian cake made with coffee drenched ladyfingers and mascarpone cream.		
Torta Caprese		16
Italian flourless chocolate cake served with a dollop of whipped cream.		
Panna Cotta		12
Vanilla custard with mixed berry compote		
Gellato	1 scoop	6
madagascar vanilla	2 scoop	10
dark chocolate salted caramel		

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