

Share

Bruschetta	Toasted ciabatta topped with ricotta, cherry tomatoes, garlic and fresh basil, sea salt, extra virgin olive oil and balsamic reduction.	12
Wood Fired Sprouts NEW!	Beer braised brussel sprouts and bacon chunks topped with dried cranberries, sliced almonds and served with housemade creamy garlic basil sauce on the side.	12
Italian Meatballs	Four ground beef and Gwinner's chorizo sausage meatballs, smothered in housemade Italian plum tomato sauce and grana padano, topped with fresh basil and served with ciabatta garlic toast.	14
Gambas	Pan seared spicy garlic shrimp, served with ciabatta garlic toast.	14
Wood Fired Wings	Roasted salt and pepper wings, served with housemade brown sugar hot sauce and creamy garlic basil sauce on the side.	14

Salad

		SIDE/MEAL
Garden Salad NEW!	Iceberg lettuce, radicchio, green onions, sliced radish, celery, pea shoots and croutons topped with house made creamy garlic basil dressing.	9/14
Caesar	Crisp romaine lettuce, grana padano, pancetta, capers and croutons, housemade dressing.	9/14
Fire Roasted Beet and Arugula	Arugula with a balsamic vinaigrette, roasted beets, candied walnuts, goat cheese and dried cranberries.	9/14
Caprese	Vine ripened tomatoes, fior di latte, fresh basil, extra virgin olive oil, aged balsamic vinegar.	15
	add: ciabatta garlic toast 2 / chicken 5 / shrimp 7	

Featured Entrees

Chicken Parmesan 26	NEW! Steak and Gnocchi 38	NEW! Pan Seared Cod 26
Pounded and lightly breaded chicken breast sautéed in clarified butter and topped with fior de late, grana padano and marinara sauce served with a side of spaghetti and seasonal vegetable	7 oz hand cut AAA filet mignon pan seared and topped with red wine jus, crumbled blue cheese and served with handmade gnocchi and seasonal vegetable	Pacific cod loin topped with a dollop of romesco sauce (contains almonds) and served with grana padano risotto and seasonal vegetable

Pasta

Spaghetti Bolognese	Stonefire bolognese sauce made with spiced ground beef, Gwinner's chorizo sausage, Italian tomatoes topped with grana padano. add Italian meatballs 3 each	18
Portobello Linguini	Portobello mushrooms sautéed in a white wine gorgonzola cream sauce, topped with grana padano. add chicken 5	18
Five Layer Lasagna	Stonefire bolognese sauce, layered with fior de latte, grana padano and spinach served with caesar salad.	20
Seafood Linguini	Seared Digby NS scallops and Argentina wild prawns served over tossed linguini in an olive oil and white wine garlic lemon butter sauce.	26
	add: ciabatta garlic toast 2 / substitute: gluten free penne 4	

Bambini

Salad	Caesar	5
Pasta	Cavatappi Alfredo / Spaghetti Marinara / Spaghetti Bolognese	6
Pizza	Say Cheese 8 / Pepperoni 9 / Pineapple Express 10	
Dessert	Scoop of Gelato 3 / Rootbeer Float 5	
Beverages	Juice or Milk	2

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.

Pizza

Al Pomodoro (red sauce)

Margherita 18
Italian plum tomato sauce, fior di latte, grana padano, and fresh basil.

Mediterranean 20
Italian plum tomato sauce, red onions, red peppers, kalamata olives, grape tomatoes, feta cheese, topped with fresh arugula.

Pepperoni 22
Italian plum tomato sauce, fior di latte, loaded with local Gwinner's pepperoni.

Pineapple Express 22
Italian plum tomato sauce, fior di latte, white cheddar, Gwinner's ham and pineapple chunks.

Roasted BBQ Chicken 22
Sweet & smokey bbq sauce, fior di latte, white cheddar, roasted chicken, red onion and red peppers.

Carnivore 24
Italian plum tomato sauce, fior di latte, calabrese salami, pepperoni, chorizo sausage and roasted red pepper.

Bring Home The Bacon 24
Italian plum tomato sauce, fior di latte, white cheddar, smoked bacon and calabrese salami.

Shrimp Cocktail ^{NEW!} 24
Lemon marinated Argentinian wild prawns, Italian plum tomato cocktail sauce, red onion and grana padano.

Alla Panna (cream sauce)

Trek 22
Alfredo sauce, fior di latte, grana padano, chorizo sausage, mushrooms, fresh basil, topped with fresh arugula.

Bianca (olive oil base)

Quattro Formaggi ^{NEW!} 20
Extra virgin olive oil, red onion, fior de latte, grana padano, smoked cheddar and ricotta cheese.

Isabella 22
Extra virgin olive oil, artichokes, red onion, feta, topped with fresh arugula and prosciutto.

Pesto 22
Basil almond pesto sauce, fior di latte, grana padano, pancetta and grape tomatoes.

house made dipping sauces:

creamy basil garlic / brown sugar hot sauce 2 / jar 12

gluten free pizza crust 4 / vegan cheese 2 / side of parmesan 1

add toppings:

shrimp 7 / any meat 5 / cheese 4 / anchovies 2

vegetables / banana peppers / pepperoncini / jalapeno peppers 2

sorry no half & half

Hot Beverages

French Press Coffee regular or decaf. 3/5

Tea black, green, herbal. 3/5

Cold Beverages

Iced Tea 3
Dad's Root Beer 3
Diet Coke 3
Coca-Cola 3
Ginger Ale 3

Milk 3
Chocolate Milk 4
San Pellegrino sparkling water 500ml 5
San Pellegrino Soda 3
blood orange, pomegranate, orange, lemon

