

Share

Bruschetta	Toasted ciabatta topped with ricotta, cherry tomatoes, garlic and fresh basil, sea salt, extra virgin olive oil and balsamic reduction.	13
Wood Fired Sprouts	Beer braised brussel sprouts and bacon chunks topped with dried cranberries, sliced almonds and served with housemade creamy garlic basil sauce on the side.	13
Italian Meatballs	Four ground beef and Gwinner's Italian sausage meatballs, smothered in housemade Italian plum tomato sauce and grana padano, topped with fresh basil and served with ciabatta garlic toast.	16
Gambas	Pan seared spicy garlic shrimp, served with ciabatta garlic toast.	16
Wood Fired Wings	Roasted salt and pepper wings, served with housemade brown sugar hot sauce and creamy garlic basil sauce on the side.	16

Salad

		SIDE/MEAL
Italian Garden	A delightful assortment of garden vegetables, Italian chili oil and vinegar dressing, grana padano.	10/15
Caesar	Crisp romaine lettuce, grana padano, pancetta, capers and croutons, housemade dressing.	10/15
Fire Roasted Beet and Arugula	Arugula with a balsamic vinaigrette, roasted beets, candied walnuts, goat cheese and dried cranberries.	10/15
Caprese	Vine ripened tomatoes, fior di latte, fresh basil, extra virgin olive oil, aged balsamic vinegar.	16
	add: ciabatta garlic toast 3 / chicken 6 / shrimp 8	

Featured Entrees

Chicken Parmesan 28 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	Steak and Gnocchi 42 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
“Oh My Cod” 28 Pacific cod loin topped with a dollop of romesco sauce (contains almonds) and served with grana padano risotto and seasonal vegetable	Pork Marsala 28 Seared AAA pork tenderloin medallions, mushroom marsala sauce, fettuccine and seasonal vegetable.

Pasta

Spaghetti Bolognese	Stonefire bolognese sauce made with spiced ground beef, Gwinner's Italian sausage, Italian tomatoes topped with grana padano. add Italian meatballs 3 each	18
Mushroom Fettuccine	Chanterelle and button mushrooms in a creamy alfredo sauce.	18
Five Layer Lasagna	Stonefire bolognese sauce, layered with fior de latte, grana padano and spinach served with caesar salad.	22
Linguini dal Mare	Scallops, prawns, clams and tomatoes in an olive oil and white wine garlic lemon butter sauce.	28
	add: ciabatta garlic toast 3 / substitute: gluten free penne 4	

Bambini

Salad	Caesar	6
Pasta	Cavatappi Alfredo / Spaghetti Marinara / Spaghetti Bolognese	8
Pizza	Say Cheese 8 / Pepperoni 9 / Pineapple Express 10	
Dessert	Scoop of Gelato 4 / Rootbeer Float 6	
Beverages	Juice or Milk	3



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	20	Roasted BBQ Chicken	24
Italian plum tomato sauce, fior di latte, grana padano, and fresh basil.		Sweet & smokey bbq sauce, fior di latte, white cheddar, roasted chicken, red onion and red peppers.	
Mediterranean	22	Carnivore	26
Italian plum tomato sauce, red onions, red peppers, kalamata olives, grape tomatoes, feta cheese, topped with fresh arugula.		Italian plum tomato sauce, fior di latte, calabrese salami, pepperoni, Italian sausage.	
Pepperoni	24	“Bring Home The Bacon”	26
Italian plum tomato sauce, fior di latte, loaded with Gwinner’s pepperoni.		Italian plum tomato sauce, fior di latte, white cheddar, smoked bacon chunks.	
Pineapple Express	24	Speziata	26
Italian plum tomato sauce, fior di latte, white cheddar, Gwinner’s smoked ham and pineapple chunks.		Italian plum tomato sauce, smoked Italian jalapenos, roasted red peppers, capicola.	

Alla Panna (cream sauce)

Trek	24
Alfredo sauce, fior di latte, grana podano Italian sausage, mushrooms, fresh basil, topped with fresh arugula.	

Bianca (olive oil base)

Isabella	24	Pesto	24
Extra virgin olive oil, artichokes, red onion, feta, topped with fresh arugula and prosciutto.		Basil almond pesto sauce, fior di latte, grana padano grape tomatoes, red onions	

add toppings:  
shrimp 8 / any meat 6 / cheese 4 / anchovies 2  
vegetables / banana peppers / pepperoncini / jalapeno peppers 2  
sorry no half & half

house made dipping sauces:  
creamy basil garlic / brown sugar hot sauce 3 / jar 12  
gluten free pizza crust 4 / vegan cheese 2 / side of parmesan 1

Hot Beverages

French Press Coffee	regular or decaf.	4/6	Tea	black, green, herbal.	4/6
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Cold Beverages

Iced Tea	4	Milk	4
Dad’s Root Beer	4	Chocolate Milk	4
Diet Coke	4	San Pellegrino	sparkling water 500ml 6
Coca-Cola	4	San Pellegrino Soda	4
Ginger Ale	4	blood orange, pomegranate, orange, lemon	

