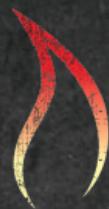


STONEFIRE

PIZZERIA



Wood Fired · Neapolitan Inspired

Get "Stoned" at Home!

Take Out Menu

778 481 1800

Salad

- Caesar** 9/14
Crisp romaine lettuce, grana padano, pancetta, capers and croutons, housemade dressing.
- Fire Roasted Beet and Arugula** 9/14
Arugula with a balsamic vinaigrette, roasted beets, candied walnuts, goat cheese and dried cranberries.

Pizza

Al Pomodoro (red sauce)

- Margherita** 16
Italian plum tomato sauce, fior di latte, grana padano, and fresh basil.
- Mediterranean** 18
Italian plum tomato sauce, red onions, red peppers, kalamata olives, grape tomatoes, feta cheese, topped with fresh arugula.
- Pepperoni** 19
Italian plum tomato sauce, fior di latte, loaded with local Gwinner's pepperoni.
- Carnivore** 22
Italian plum tomato sauce, fior di latte, calabrese salami, pancetta, chorizo sausage and roasted red pepper.
- Bring Home The Bacon** 22
Italian plum tomato sauce, fior di latte, white cheddar, smoked bacon, pancetta and calabrese salami.
- Pineapple Express** 22
Italian plum tomato sauce, fior di latte, white cheddar, Gwinner's ham and pineapple chunks.

Alla Panna (cream sauce)

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

Bianca (olive oil base)

- Quattro Formaggi** 18
Extra virgin olive oil, red onion, fior de latte, grana padano, gorgonzola and ricotta cheese.
- Roasted BBQ Chicken** 19
Sweet & smokey bbq sauce, fior di latte, white cheddar, roasted chicken, red onion and red peppers.
- Isabella** 19
Extra virgin olive oil, artichokes, red onion, feta, topped with fresh arugula and prosciutto.
- Pesto** 20
Basil almond pesto sauce, fior di latte, grana padano, pancetta and grape tomatoes.

add toppings shrimp 7/ any meat 5 / cheese 4 / anchovies 2
vegetables banana peppers pepperoncini jalapeno peppers 2

Stonefire Signature Dipping Sauce

creamy basil garlic / brown sugar hot sauce 2 / jar 12
gluten free crust 4 / vegan cheese 2 / side of parmesan 1

▼ tear off card ▼

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Take Out 10 Pizzas - Get 1 Free

Have your server stamp your pizza card

1 2 3 4 5 6 7 8 9 10

Pasta

- Spaghetti Bolognese 16
Stonefire bolognese sauce made with spiced ground beef, Gwinner's chorizo sausage, Italian tomatoes topped with grana padano. add Italian meatballs 3 each
- Portobello Linguini 18
Portobello mushrooms sautéed in a white wine gorgonzola cream sauce, topped with grana padano. add chicken 5

Share

- Italian Meatballs 14
Four ground beef and Gwinner's choriza sausage meatballs, smothered in housemade Italian plum tomato sauce and grana padano, topped with fresh basil and served with ciabatta garlic toast.
- Wood Fired Wings 14
Roasted salt and pepper wings, served with housemade brown sugar hot sauce and creamy basil garlic sauce on the side

Beverages

- Dad's Root Beer 3
Diet Coke 3
Coca-Cola 3
Ginger Ale 3
San Pellegrino Sparkling Water (500ml) 5
San Pellegrino Soda 3
blood orange, pomegranate, orange, lemon

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.

778 481 1800

195 Deer Park Avenue
Kimberley, BC

www.stonefire.pizza



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name: _____

address: _____

email: _____

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