

Alibi Wood Fire Pizzeria

WOOD FIRE PIZZA

10" ZA

Margherita ... \$10

rustic crush tomato sauce, fresh mozz & local basil

Sausage ... \$12

rustic crush tomato sauce, Italian sausage, caramelized onions, fresh mozz & Parm

Spicy Pepperoni ... \$12

rustic crush tomato sauce, spicy pepperoni, fresh mozz & Parm

The Fun Guy ... \$11

garlic olive oil, sautéed mushrooms, caramelized onions, fresh mozz & goat cheese

Veggie... \$11

rustic crush tomato sauce, mushrooms, onions, bell peppers, fresh mozz & Parm

Rocket ... \$13

garlic olive oil, goat cheese, fresh mozz, prosciutto, topped with fresh,
crisp lemon olive oil dressed arugula

Best Ever ... \$13

rustic crush tomato sauce, garlic, ricotta, spicy pepperoni,
caramelized onions & fresh mozz

Pesto Chicken ... \$13

House made pesto, wood fire roasted chicken, roasted red peppers, fresh mozz & Parm

Pork Love ... \$15

rustic crush tomato sauce, spicy pepperoni, Genoa & Sopressata salami, capicola,
prosciutto, fresh mozz, & Parm

Great White ... \$15

garlic olive oil, fresh mozz, ricotta, feta, goat cheese, & Parm

Pulled Pork Pizza ... \$15

garlic olive oil, pulled pork, pickled onion, fresh mozz, cheddar cheese,
topped with house cole slaw

Greek Pizza ... \$15

garlic olive oil, oregano seasoning, olive tapenade, artichokes, fresh mozz, feta

Spinach Artichoke ... \$15

garlic olive oil, wilted spinach, artichoke spread, fresh mozz

Chicken Parmesan ... \$15

house white sauce, wood fire roasted chicken, heirloom tomato, fresh mozz & parm

Tables of 6 or more 20% gratuity will be added to ticket, tickets will only be split once.

We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

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SMALL PLATES

Burrata:

Agrodolce ... \$10

Caprese ... \$11

Roasted Red Peppers & Capocollo ... \$14

Prosciutto & Fig Jam ... \$14

served with garlic olive oil flat bread

Burrata Plate (samuli, olives, grilled bread) ... \$14

Charcuterie... \$30

cured Niman Meats, artisan cheeses, rustic breads, house fermented veggies, deli mustard, fig jam

Cream Cheese Bacon Jalapeños ... \$9

(seasonally hot)

Bruschetta ... \$7

Prosciutto Goat Cheese Crostini ... \$9

Spinach Artichoke Crostini ... \$9

Wings ... \$9

smoked wings - buffalo sauce or dry rub

HOT SANDWICHES

Ruben ... \$12

Corned beef, house sauerkraut, Swiss, Russian dressing, deli rye

Italian Cubano ... \$13

Smoked pulled pork, Italian ham, pickles, swiss, deli mustard, rustic white

Croque Monsieur ... \$12

Italian ham, béchamel, gruyere

Basic Grilled Cheese ... \$10

Swiss n Onion ... \$12

Swiss cheese, caramelized onion, pepperhouse
gourmaise on deli rye

6I9 Tuna Melt ... \$12

6I9 Spicy Tuna salad, with your choice of
cheese:

Swiss OR Cheddar OR Gruyere OR Mozz OR American

HOT SANDWICHES

Hot Italian ... \$13

Fresh mozz, Genoa salami, Soppressata, Capocollo, prosciutto, Italian ham, tomatoes, creamy Italian, rustic white

Tuscan ... \$13

Fresh mozz, prosciutto, spicy salami, roasted red peppers, peppercinis, creamy Italian, rustic white

Turkey Apple ... \$11

Oven gold turkey, granny smith apples, spinach, fig jam, cheddar cheese

Mozz N' Tomato ... \$11

Melty fresh mozz, heirloom tomato, basil & balsamic glaze

SALADS

Italian Chop ... \$13

Prosciutto, Genoa Salami, Sopressata Salami, mozz, heirloom baby tomato, peppercinis, red onion tossed with iceberg lettuce, radichio and oregano vinaigrette

Kale Chicken Caesar ... \$13

Kale bed, heirloom baby tomatoes, red onion, Parmesan, chicken, house Caesar dressing

Cranberry Spinach Salad ... \$12

Spinach/arugula mix, dried cranberries, candied walnuts, feta, mustard vinaigrette

Caprese ... \$12

Arugula bed, heirloom baby tomatoes, basil, mozz, balsamic glaze, Extra Virgin Olive Oil

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