# Alibi Wood Fire Pizzaria

# WOOD FIRE PIZZA

Margherita ... \$I0

rustic crush tomato sauce, fresh mozz & local basil Sausage ... \$12

rustic crush tomato sauce, Italian sausage, caramelized onions, fresh mozz & Parm Spicy Pepperoni ... \$I2

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

The Fun Guy ... \$II

garlic olive oil, sautéed mushrooms, caramelized onions, fresh mozz & goat cheese Veggie... \$II

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 ... \$I3

rustic crush tomato sauce, garlic, ricotta, spicy pepperoni,

caramelized onions & fresh mozz

Pesto Chicken ... \$I3

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, capacolla, 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, wilty spinach, artichoke spread, fresh mozz

Chicken Parmesan ... \$15

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

### FISH TACOS \$14

Mahi Mahi spiced with Slap Ya Mama seasoning, served on a flour tortilla, house made jalapeño sauce & jalapeño slaw

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.

# Alibi Wood Fire Pizzaria

# SMALL PLATES

### Burrata:

served with garlic olive oil flat bread Agrodolce ... \$10

Caprese ... \$II

Roasted Red Peppers & Capocollo ... \$14

Prosciutto & Fig Jam ... \$14

Buratta Plate ... \$14

(samuli, olives, pickled onion)

Goat Cheese Bacon Dates ... \$9

## HOT SANDWICHES

Hot Pastrami ... \$I2
Pastrami, caramelized onion, swiss, deli mustard on deli rye

Italian Cubano ... \$I3
Smoked pulled pork, Italian ham, pickles, swiss,
deli mustard, rustic white

Hot Italian ... \$I3

Fresh mozz, Genoa salami, Soprressata, 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 ... \$II

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

#### SALADS

Italian Salad ... \$I3

Prosciutto, Genoa Salami, Sopressata Salami, Capacollo mozz, heirloom baby tomato, red onion atop Shelia Bird Farms baby greens, Italian

Kale Chicken Caesar ... \$I3

Shelia Bird kale bed, heirloom baby tomatoes, red onion, Parmesan, chicken, house Caesar

Strawberry Salad ... \$12
Shelia Bird greens, strawberries, candied walnuts,
Parmesan, strawberry vinaigrette

Blueberry Arugula Salad ... \$I2 Shelia Bird arugual, blueberries, toasted walnuts, feta, honey lemon vinaigrette Cream Cheese Bacon Jalapeños ... \$9

(seasonally hot)

Bruschetta ... \$7

Prosciutto Goat Cheese Crostini ... \$9

Spinach Artichoke Crostini ... \$9

# HOT SANDWICHES

Pulled Pork ... \$I4

Smoked Pulled Pork in Mojo sauce, topped with pickled onion, pickled jalapenos, and coleslaw.

On a house brioche bun

Mozz N' Tomato ... \$II

Melty fresh mozz, heirloom tomato, basil &
balsamic glaze, rustic white

# COLD SANDWICHES

6I9 Tuna Salad ... \$I2
House spicy tuna, lemon olive oil arugula,
rustic white

Curry Chicken Salad ... \$I2 Cashews, granny smith apples, gouda, rustic white

### SALADS

Cranberry Spinach Salad ... \$I2
Shelia Bird spinach & arugula, dried
cranberries, candied walnuts, feta, mustard
vinaigrette

Caprese ... \$12

Shelia Bird arugula bed, heirloom baby tomatoes, basil, mozz, balsamic glaze, Extra Virgin Olive Oil

Chef Salad ... \$I4

Shelia Bird greens, turkey, ham, bacon, cheddar, Swiss, heirloom baby tomato, red onion, avocado, ranch