

## SMALL & SHARED PLATES

All small & shared plates are served fresh with balsamic reduction and wood-fired Neapolitan bread.

<b>BRUSCHETTA</b> ✓ 430 cal Neapolitan bread, tomatoes, garlic, extra virgin olive oil	6.95	<b>HOUSE CHEESE BOARD</b> ✓ 1050 cal black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with dried apricots, dates, walnuts and honey	10.45	<b>HOUSE MEAT &amp; CHEESE PLATE</b> 1120 cal black truffle cheese, goat cheese, parmigiano-reggiano, rosemary ham, prosciutto, spicy Italian salami. served with mustard, kalamata olives, dried apricots, dates, walnuts and honey	16.95
<b>HOUSEMADE MEATBALLS</b> 410 cal <b>BEST SELLER</b> Angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil	6.95	<b>BURRATA CAPRESE</b> ✓ 630 cal burrata, arugula, grape tomatoes, Italian vinaigrette	8.45	<b>TOMATO &amp; BASIL SOUP</b> ✓ 340 cal Italian crushed tomatoes, onion, garlic, fresh basil	6.95
<b>HOUSE MEAT BOARD</b> 480 cal <b>BEST SELLER</b> prosciutto, spicy Italian salami, Neapolitan salami, rosemary ham. served with mustard and kalamata olives	10.45	<b>BURRATA WITH MELON &amp; PROSCIUTTO</b> 620 cal <b>BEST SELLER</b> burrata, melon, prosciutto, extra virgin olive oil	10.45	<b>SOUP OF THE DAY</b> ask for today's selection	6.95
				<b>GARLIC BREAD</b> ✓ 640 cal garlic, parsley, parmesan, extra virgin olive oil	3.95

## SALAD

All salads are served fresh with balsamic reduction.

<b>MIDICI HOUSE SALAD</b> GF 280 cal <b>BEST SELLER</b> seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing	8.95	<b>WALNUT &amp; GORGONZOLA</b> ✓ GF 520 cal baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing	10.45	<b>THE GREEK</b> ✓ GF 410 cal baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing	10.45
<b>THE CAESAR WITH CHICKEN</b> 460 cal romaine lettuce, parmigiano-reggiano, chicken, croutons, Caesar dressing	11.45	<b>THE ITALIAN</b> 380 cal <b>BEST SELLER</b> seasonal greens, romaine lettuce, Neapolitan salami, bell peppers, grape tomatoes, cucumber, red onions, kalamata olives, parmesan, crushed croutons, Italian vinaigrette dressing	10.95	<b>PURPLE KALE &amp; RICOTTA</b> ✓ GF 320 cal purple kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing	9.45
				<b>SIDE SALAD</b> 160-210 cal MidiCi House or The Caesar	4.95   5.45

## PANINI

All paninis are served on Focaccia bread.

<b>CAPRESE PANINI</b> ✓ 420 cal housemade pesto, fresh mozzarella, baby arugula, grape tomatoes, oregano, Italian vinaigrette	8.95	<b>MEDITERRANEAN PANINI</b> 480 cal baby spinach, feta, grape tomatoes, cucumber, kalamata olives, red onions, housemade basil aioli	8.95	<b>B.E.L.T PANINI</b> 490 cal applewood smoked bacon, hardboiled egg, romaine lettuce, grape tomatoes, fresh mozzarella, housemade basil aioli	8.95
<b>SPICY ITALIAN PANINI</b> 590 cal rosemary ham, fresh mozzarella, spicy Italian salami, baby arugula, grape tomatoes, housemade paprika aioli	8.95	<b>SPICY MEATBALL PANINI</b> 640 cal housemade Angus beef meatballs, spicy Italian salami, fresh provolone, basil, parmesan, housemade paprika aioli	8.95		

## CLASSIC NEAPOLITAN PIZZA

Our signature Neapolitan dough – light, thin, soft and chewy, with a high crust. Made from 4 fine ingredients: non-gmo double zero Neapolitan flour, water, sea salt, and yeast.

### SELECT YOUR BASE TO CREATE YOUR OWN NEAPOLITAN PIZZA

<b>THE MARGHERITA</b> ✓ 880 cal <b>BEST SELLER</b> Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil	9.95
<b>THE NEW YORK MARGHERITA</b> ✓ 890 cal marinara sauce, fresh shredded mozzarella, parmesan	9.95
<b>WHITE</b> ✓ 1140 cal fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)	9.45
<b>HOUSE PESTO</b> ✓ 1070 cal housemade pesto, fresh mozzarella, parmesan (no tomato sauce)	9.95
<b>TRUFFLE</b> 980 cal truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce)	10.95
<b>RED MARINARA</b> ✓ 710 cal Italian tomato sauce, oregano, garlic, extra virgin olive oil (no cheese)	8.95

### ADD TOPPINGS NEAPOLITAN PIZZA IS BEST WITH UP TO 2 OR 3 TOPPINGS

<b>PROTEIN</b> \$2 chicken 100 cal pepperoni 90 cal rosemary ham 40 cal housemade meatballs 110 cal applewood smoked bacon 90 cal Italian sausage 140 cal housemade spicy sausage 140 cal Neapolitan salami 25 cal spicy Italian salami 90 cal shrimp 40 cal freshly cracked egg 70 cal vegan sausage 60 cal	<b>MARKET</b> \$1 grape tomatoes 10 cal mushrooms 10 cal baby spinach 0 cal red onions 10 cal bell peppers 5 cal kalamata olives 80 cal black olives 35 cal pineapple 30 cal	<b>CHEESE</b> \$1 mozzarella 180 cal goat cheese 100 cal ricotta 70 cal feta 120 cal gorgonzola 140 cal vegan cheese 180 cal
		<b>PREMIUMS</b> \$3 burrata 280 cal black truffle cheese 150 cal prosciutto 70 cal truffle cream 80 cal

GLUTEN-FREE Neapolitan crust, + \$2 | VEGAN cheese and/or sausage, available.

## SPECIALTY PIZZA

All specialty pizzas are finished with parmesan, basil and extra virgin olive oil.

<b>DOUBLE PEPPERONI</b> 1070 cal <b>BEST SELLER</b> Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami available Neapolitan or New York style	11.95	<b>SHRIMP SCAMPI</b> 1200 cal fresh mozzarella, shrimp, green bell peppers, red onions, garlic, oregano. topped with baby arugula after bake (no tomato sauce)	13.45	<b>FROM THE GARDEN [ORTOLANA]</b> ✓ 1040 cal Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives available Neapolitan or New York style	13.95
<b>THE MEATS</b> 1130 cal Italian tomato sauce, fresh mozzarella, housemade Angus beef meatballs, pepperoni, rosemary ham available Neapolitan or New York style	12.95	<b>EGG N' BACON*</b> 1520 cal fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg (no tomato sauce)	12.45	<b>TRUFFLE &amp; VEGETABLE</b> 1010 cal truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake (no tomato sauce)	14.95
<b>FOUR CHEESE</b> ✓ 1350 cal fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)	11.45	<b>MARGHERITA &amp; PROSCIUTTO</b> 970 cal Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake available Neapolitan or New York style	13.95	<b>THE FOREST</b> 1020 cal Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives available Neapolitan or New York style	12.95
<b>HAWAIIAN</b> 960 cal Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions available Neapolitan or New York style	12.95	<b>TRUFFLE &amp; PROSCIUTTO</b> 1050 cal truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)	14.95	<b>CHICKEN PESTO</b> 1260 cal housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce)	12.95
<b>THE DEVIL'S</b> 1120 cal <b>BEST SELLER</b> Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy) available Neapolitan or New York style	12.95				

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

# DESSERT

**SIGNATURE NUTELLA® CALZONE WITH FRESH BERRIES** ✓ 890 cal **BEST SELLER** 6.95  
Nutella®, strawberries, blackberries, blueberries add ricotta +50 cal \$1.00

**TIRAMISU** 370 cal 7.95  
traditional

**CANNOLI** 730 cal 7.95  
cream, crushed walnuts

**AFFOGATO** ✓ 230 cal 4.95  
Italian vanilla bean gelato drowning in espresso

**ITALIAN GELATO & SORBETTO** 110-750 cal  
ask for today's selection of flavors  
handcrafted by Italian master gelatiers.  
1 scoop 2.00 | 2 scoops 3.50 | 3 scoops 5.00

# SOFT DRINKS

**Soda** 1-124 cal 2.50  
**Italian Soda** 70-80 cal 3.45  
**Mineral Water (still or sparkling)** 0 cal 3.45

**Orange Juice** 160 cal 2.95  
**Apple Juice** 180 cal 3.45  
**Iced Tea** 0 cal 2.50

**Italian Cream Soda** 110-180 cal 3.95  
ask for today's selection of flavors.

**Housemixed Lemonade** 170-210 cal 3.75  
ask for today's selection of flavors.

# COFFEE

**Espresso** 3.45  
**Macchiato** 3.95  
**Americano** 3.45

**Caffe Latte** 4.25  
**Vanilla Latte** 4.25  
**Cappuccino** 4.25

**Caffe Mocha** 4.25  
**Hot Chocolate** 3.45  
**Iced Coffee** 3.75

# TEA

**Organic Breakfast** 3.00  
**Organic Earl Grey** 3.00

**Green Tea Tropical** 3.00  
**Organic Spring Jasmine** 3.00

**Wild Berry Hibiscus** 3.00  
**Chamomile** 3.00

# BEER

**ON TAP** 100-210 cal 16oz 20oz

**Peroni Nastro Azzurro** Italian Lager 7.00 10.00  
5.10% | Peroni Brewery | Rome, Italy

**Black Butte** Porter 7.00 10.00  
5.20% | Deschutes Brewery | Bend, OR

**Blue Moon** Belgian-Style White 7.00 10.00  
5.40% | MillerCoors | Golden, CO

**Mad Otter** Pale Ale 6.00 9.00  
5.60% | Monterey Bay Brewing | Monterey, CA

**Phantom Bride** IPA 10.00 13.00  
7.10% | Belching Beaver Brewery | San Diego, CA

**Stone** West Coast IPA 7.00 10.00  
6.90% | Stone Brewing | Escondido, CA

**90 Minute Imperial IPA** 10.00 13.00  
9% | Dogfish Head Craft Brewery | Milton, DE

**Head Brewers Rotating Selection**  
Peter B's Brew Pub | Monterey, CA

**CANS & BOTTLES** 100-210 cal

**Pinkus Ur-Pils** German Pilsner| 17oz can 10.00  
5.20% | Pinkus Müller Brewery | Münster, Germany

**Dos Equis Especial** Mexican Lager | 12oz can 5.00  
4.20% | Heineken Mexico | Monterrey, Mexico

**Coors Light** Pale Lager | 16oz can 4.00  
4.20% | MillerCoors | Golden, CO

**Calicraft Coast** Kölsch | 16oz can 5.00  
4.80% | Calicraft Brewing Co. | Walnut Creek, CA

**Carmel Valley** Blonde Ale | 22oz bottle 12.50  
5.60% | Carmel Craft Brewing | Carmel, CA

**A Little Sumpin'** Extra Ale| 22oz bottle 12.50  
8.70% | Lagunitas Brewing | Petaluma, CA

**Arrogant Bastard** Strong Ale | 16oz can 6.00  
7.20% | Stone Brewing | Escondido, CA

**Belching Beaver** Peanut Butter Milk Stout | 12oz bottle 6.00  
7.10% | Belching Beaver Brewery | San Diego, CA

**Hazy Little Thing** IPA | 12oz can 5.00  
6.70% | Sierra Nevada Brewing Co. | Chico, CA

**ACE Perry** Hard Pear Cider | 12oz bottle 5.00  
5% | ACE Premium Craft Cider | Sebastopol, CA

**Crisp Apple** Hard Apple Cider | 12oz bottle 5.00  
5.0% | Angry Orchard - Boston Beer Co | Walden, NY

# WINE

**SPARKLING** 130/500 cal 6oz 9oz BOTTLE

**Sparkling White Blend** 10.00 13.00 37.00  
Francis Coppola 'Sofia Blanc de Blancs'  
Monterey County, USA

**Prosecco Superiore** 11.00 14.00 42.00  
Moretti Valdobbiadene DOCG  
Veneto, Italy

**Mimosa** 9.00 - -  
Prosecco, Orange Juice

**Peach Bellini** 9.00 - -  
Prosecco, Peach Puree, Simple Syrup

**WHITE** 150/630 cal 6oz 9oz BOTTLE

**Chardonnay** Meiomi 8.00 11.00 28.00  
Monterey/Sonoma/Santa Barbara, USA

**Chardonnay** Wente 'Riva Ranch'  
Arroyo Secco/Monterey, USA 12.00 15.00 45.00

**Riesling** Charles Smith 'Kung Fu Girl'  
Washington, USA 7.00 10.00 26.00

**Pinot Grigio** 6.00 9.00 20.00  
Bolla 'Delle Venezie IGT'  
Venice, Italy

**Pinot Gris** King Estate 12.00 15.00 42.00  
Willamette Valley, Oregon, USA

**Sauvignon Blanc** Castle Rock 6.00 9.00 20.00  
Mendocino, USA

**Sauvignon Blanc** Bernardus 'Griva'  
Monterey County, USA 11.00 14.00 42.00

**Gavi** La Scolca White Label 11.00 14.00 42.00  
Piedmont, Italy

**ROSÉ** 160/660 cal

**Rosé** Meiomi 9.00 12.00 35.00  
Monterey/Sonoma/Santa Barbara, USA

**Rosé** Fleurs De Prairie 9.00 12.00 35.00  
Provence, France

**Rosé** 16.00 19.00 59.00  
Chateau d'Esclans 'Whispering Angel'  
Provence, France

**RED** 160/660 cal

**Pinot Noir** 9.00 12.00 35.00  
Z. Alexander Brown 'Uncaged'  
Santa Lucia Highlands, USA

**Pinot Noir** Meiomi 11.00 14.00 42.00  
Monterey/Sonoma/Santa Barbara, USA

**Pinot Noir** Wente 'Riva Ranch'  
Arroyo Secco/ Monterey, USA 13.00 16.00 49.00

**Cabernet Sauvignon** 9.00 12.00 35.00  
Z. Alexander Brown 'Uncaged'  
North Coast, USA

**Cabernet Sauvignon** Justin 16.00 19.00 59.00  
Paso Robles, USA

**Chianti Classico** Ruffino 'Aziano'  
Tuscany, Italy 9.00 12.00 35.00

**Merlot** MezzaCorona 7.00 10.00 26.00  
Alto Adige, Italy

**Merlot** Wente 'Sandstone'  
Livermore Valley, USA 9.00 12.00 32.00

**Red Blend** Frescobaldi 'Terre More'  
Tuscany, Italy 13.00 16.00 48.00

**Red Blend** Frescobaldi 'Remole'  
Tuscany, Italy 6.00 9.00 20.00

**Red Blend** La Braccasca 'Sabazio'  
Rosso Di Montepulciano, Italy 11.00 14.00 42.00