

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.

**MOST OF OUR FOOD PRODUCTS ARE NON-GMO**

✓ **VEGETARIAN**  
 GF **GLUTEN-FREE**

## SMALL & SHARED PLATES

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

<b>HOUSEMADE MEATBALLS</b> <b>BEST SELLER</b> 8.25 angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil <i>double portion</i> 12.75	<b>HOUSE CHEESE BOARD</b> ✓ 11.75 black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with dried apricots, dates, walnuts and honey	<b>BURRATA CAPRESE</b> ✓ 9.75 burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil
<b>HOUSE MEAT BOARD</b> <b>BEST SELLER</b> 11.75 prosciutto, spicy Italian salami, neapolitan salami, rosemary ham. served with mustard and kalamata olives	<b>HOUSE MEAT &amp; CHEESE PLATE</b> 17.95 black truffle cheese, goat cheese, parmigiano-reggiano, rosemary ham, prosciutto, spicy Italian salami. served with mustard, kalamata olives, dried apricots, dates, walnuts and honey	<b>BURRATA WITH MELON &amp; PROSCIUTTO</b> <b>BEST SELLER</b> 11.75 burrata, melon, prosciutto, extra virgin olive oil
<b>SIDE SALAD</b> 6.45   6.75 MidiCi House or The Caesar*	<b>LASAGNA</b> 15.95 housemade bechamel & marinara sauces, bolognese, parmesan, shredded mozzarella, basil <i>available Fri, Sat &amp; Sun only</i>	<b>GARLIC BREAD</b> ( <i>can be made vegan</i> ) ✓ 4.95 garlic, parsley, parmesan, extra virgin olive oil enhance your dish with mozzarella and red chili flakes

## SALAD

Our salads are served fresh with balsamic reduction.

<b>MIDICI HOUSE</b> GF <b>BEST SELLER</b> 9.95 seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing	<b>WALNUT &amp; GORGONZOLA</b> 11.75 baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing	<b>THE GREEK</b> ✓ GF 11.75 baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing
<b>THE CAESAR*</b> 10.75 romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing add protein: chicken \$1.75 hardboiled egg \$1.75	<b>THE ITALIAN</b> <b>BEST SELLER</b> 11.95 seasonal greens, romaine lettuce, Neapolitan salami, bell peppers, grape tomatoes, cucumber, red onions, kalamata olives, parmesan, crushed croutons, Italian vinaigrette dressing	<b>PURPLE KALE &amp; RICOTTA</b> ✓ GF 10.75 purple kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing
		<b>SUMMER BERRY SALAD</b> 11.95 seasonal greens, baby arugula, chicken, mixed berries, parmigiano-reggiano, balsamic vinaigrette dressing

## CLASSIC NEAPOLITAN PIZZA | CREATE YOUR OWN

Enjoy it the true Italian way, with a fork and knife.

### SELECT YOUR BASE

<b>THE MARGHERITA</b> ✓ <b>BEST SELLER</b> 10.50 Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil
<b>WHITE</b> ✓ 9.95 fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil ( <i>no tomato sauce</i> )
<b>HOUSE PESTO</b> ✓ 10.50 housemade pesto, fresh mozzarella, parmesan ( <i>no tomato sauce</i> )
<b>TRUFFLE</b> 11.95 truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil ( <i>no tomato sauce</i> )

### ADD TOPPING

<b>PROTEIN</b> \$1.75 chicken pepperoni rosemary ham housemade meatballs applewood smoked bacon Italian sausage housemade spicy sausage Neapolitan salami spicy Italian salami freshly cracked egg vegan sausage	<b>MARKET</b> \$1.75 grape tomatoes mushrooms baby spinach red onions bell peppers kalamata olives black olives pineapple red chilies	<b>CHEESE</b> \$1.75 mozzarella goat cheese ricotta feta gorgonzola vegan cheese  <b>PREMIUMS</b> \$4.00 burrata black truffle cheese prosciutto truffle cream
---	--	--

**GLUTEN-FREE CRUST** \$3.00

**VEGAN** cheese and/or sausage, available

Our **GLUTEN-FREE** dough is made with Gluten-Free flour; however, since wheat flour is used in our restaurant, we cannot guarantee that our Gluten-Free dishes will have no traces of wheat flour.

## SPECIALTY PIZZA

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

<b>DOUBLE PEPPERONI</b> <b>BEST SELLER</b> 14.05 Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami	<b>THE SUPREMO</b> 18.45 Italian tomato sauce, fresh mozzarella, Italian sausage, bell peppers, mushrooms, black olives, red onions	<b>FROM THE GARDEN</b> ✓ 16.65 Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives
<b>THE MEATS</b> 15.85 Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham	<b>EGG N' BACON*</b> 16.05 fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg ( <i>no tomato sauce</i> )	<b>TRUFFLE &amp; VEGETABLE</b> 19.75 truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake ( <i>no tomato sauce</i> )
<b>FOUR CHEESE</b> ✓ 14.35 fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano ( <i>no tomato sauce</i> )	<b>GREEN DEMON</b> ✓ <b>BEST SELLER</b> 15.85 housemade pesto, fresh mozzarella, baby spinach, mushrooms, jalapenos	<b>THE FOREST</b> 15.85 Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives
<b>HAWAIIAN</b> 14.95 Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions	<b>MARGHERITA &amp; PROSCIUTTO</b> 16.35 Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake	<b>CHICKEN PESTO</b> 15.85 housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes ( <i>no tomato sauce</i> )
<b>THE DEVIL'S</b> <b>BEST SELLER</b> 14.95 Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies ( <i>spicy</i> )	<b>TRUFFLE &amp; PROSCIUTTO</b> 19.45 truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake ( <i>no tomato sauce</i> )	<b>THE PIG, THE FIG &amp; THE GOAT</b> 16.55 fig jam, fresh mozzarella, goats cheese, garlic, oregano, topped with prosciutto after bake
<b>BBQ CHICKEN</b> 13.30 bbq sauce, chicken, fresh mozzarella, red onions, cilantro, paprika		

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

## DESSERT

<b>SIGNATURE NUTELLA® CALZONE</b> ✓ Nutella®, strawberries, blackberries, blueberries, balsamic reduction add ricotta \$1.75 <b>GLUTEN-FREE</b> dough substitute \$3.00	<b>BEST SELLER</b>	8.25	<b>ITALIAN GELATO &amp; SORBETTO</b> Ask our concierge for today's selection of flavors handcrafted by Italian master gelatiers. Add Nutella® \$1 1 scoop 2.75   2 scoops 4.50   3 scoops 5.95	<b>CHOCOLATE CAKE</b> Moist chocolate cake filled with dark chocolate frosting.	8.25
<b>TIRAMISU</b> Traditional		8.25	<b>BOMBOLONI</b> Italian donuts filled with gelato	<b>CANNOLI</b> Pastry shell internally coated in chocolate and filled with ricotta	8.25

## BEER

### ON TAP

<b>805 Blonde Ale</b> 4.70%   Firestone Walker   Paso Robles, CA	7.00	<b>Modelo Pilsner-Style Lager</b> 4.40%   Grupo Modelo   Mexico City, Mexico	7.00	<b>Hazy Little Thing IPA</b> 6.70%   Sierra Nevada   Chico, CA	8.00
<b>Peroni Nastro Azzurro</b> Italian Lager 5.10%   Peroni Brewery   Rome, Italy	7.00	<b>Lagunitas IPA</b> 6.20%   Lagunitas   Petaluma, CA	8.00	<b>Seasonal</b> Ask our barista for today's selection	8.45

## WINE

Our sommelier selected a mix of American classics, flavors of Italy, global highlights and local staples. This selection has been crafted with pairing in mind to fit the MidiCi experience. Ask our barista for pairing suggestions.

### SPARKLING

	GLASS	BOTTLE		GLASS	BOTTLE		GLASS	BOTTLE
<b>Prosecco</b> Ruffino Friuli, Italy	10.00	37.00	<b>Mimosa</b> Prosecco, Orange Juice	9.00		<b>Peach Bellini</b> Prosecco, Peach Puree, Simple Syrup	9.00	
<b>Rossini</b> Prosecco, Strawberry Syrup	9.00							

### WHITE

<b>Chardonnay</b> Meiomi Washington, USA	11.00	42.00	<b>Pinot Grigio</b> Alto Vento Veneto, Italy	9.50	36.00
<b>Sauvignon Blanc</b> Esk Valley Hawkes Bay, New Zealand	11.50	44.00	<b>White Blend</b> Antinori Villa Toscana Bianco 21Tuscany, Italy	11.50	44.00

### ROSÉ

<b>Rosé</b> Band of Roses Washington, USA	9.00	34.00
--	------	-------

### RED

<b>Pinot Noir</b> The Dreaming Tree California, USA	10.00	38.00	<b>Malbec</b> Graffigna Mendoza, Argentina	9.00	34.00	<b>Red Blend</b> Tenuta Polvaro Nero Veneto, Italy	12.00	46.00
<b>Chianti Superiore</b> Santa Cristina Tuscany, Italy	11.00	42.00	<b>Cabernet Sauvignon</b> Columbia Crest Washington, USA	10.00	38.00	<b>Sangria</b>	9.50	

## SOFT DRINKS

<b>Soda</b>	3.25	<b>Italian Mineral Water</b> (still/sparkling)	3.95	<b>Apple Juice</b>	3.95
<b>Italian Soda</b>	3.95	<b>Orange Juice</b>	3.95	<b>Iced Tea</b>	3.45

## TEA COLLECTION

<b>Organic Breakfast</b>	3.95	<b>Green Tea Tropical</b>	3.95	<b>Chamomile</b>	3.95
<b>Organic Earl Grey</b>	3.95	<b>Organic Spring Jasmine</b>	3.95		