

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.

HOUSEMADE MEATBALLS BEST SELLER 8.25 angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil <i>double portion</i> 12.25	HOUSE CHEESE BOARD ✓ 11.75 black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with dried apricots, dates, walnuts and honey	BURRATA CAPRESE ✓ 9.75 burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil
HOUSE MEAT BOARD BEST SELLER 11.75 prosciutto, spicy Italian salami, neapolitan salami, rosemary ham. served with mustard and kalamata olives	HOUSE MEAT & CHEESE PLATE 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	BURRATA WITH MELON & PROSCIUTTO BEST SELLER 11.75 burrata, melon, prosciutto, extra virgin olive oil
SIDE SALAD 5.95 6.25 MidiCi House or The Caesar*	LASAGNA 15.95 housemade bechamel & marinara sauces, bolognese, parmesan, shredded mozzarella, basil <i>available Fri, Sat & Sun only</i>	GARLIC BREAD (can be made vegan) ✓ 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.

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

THE MARGHERITA ✓ BEST SELLER 10.00 Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil
WHITE ✓ 9.45 fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)
HOUSE PESTO ✓ 10.00 housemade pesto, fresh mozzarella, parmesan (no tomato sauce)
TRUFFLE 11.45 truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce)

ADD TOPPINGS

PROTEIN \$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	MARKET \$1.75 grape tomatoes mushrooms baby spinach red onions bell peppers kalamata olives black olives pineapple red chilies	CHEESE \$1.75 mozzarella goat cheese ricotta feta gorgonzola vegan cheese PREMIUMS \$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.

DOUBLE PEPPERONI BEST SELLER 13.55 Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami	THE SUPREMO 17.95 Italian tomato sauce, fresh mozzarella, Italian sausage, bell peppers, mushrooms, black olives, red onions	FROM THE GARDEN ✓ 16.15 Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives
THE MEATS 15.35 Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham	EGG N' BACON* 15.55 fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg (no tomato sauce)	TRUFFLE & VEGETABLE 19.25 truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake (no tomato sauce)
FOUR CHEESE ✓ 13.85 fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)	GREEN DEMON ✓ BEST SELLER 15.35 housemade pesto, fresh mozzarella, baby spinach, mushrooms, jalapenos	THE FOREST 15.35 Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives
HAWAIIAN 14.45 Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions	MARGHERITA & PROSCIUTTO 15.85 Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake	CHICKEN PESTO 15.35 housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce)
THE DEVIL'S BEST SELLER 14.45 Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy)	TRUFFLE & PROSCIUTTO 18.95 truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)	THE PIG, THE FIG & THE GOAT 16.25 fig jam, fresh mozzarella, goats cheese, garlic, oregano, topped with prosciutto after bake
BBQ CHICKEN 12.80 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

SIGNATURE NUTELLA® CALZONE ✓ Nutella®, strawberries, blackberries, blueberries, balsamic reduction add ricotta \$1.75 GLUTEN-FREE dough substitute \$3.00	BEST SELLER	8.25	ITALIAN GELATO & SORBETTO 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	CHOCOLATE CAKE Moist chocolate cake filled with dark chocolate frosting.	8.25
TIRAMISU Traditional		8.25	BOMBOLONI Italian donuts filled with gelato	CANNOLI Pastry shell internally coated in chocolate and filled with ricotta	8.25

BEER

ON TAP

805 Blonde Ale 4.70% Firestone Walker Paso Robles, CA	7.00	Lagunitas IPA 6.20% Lagunitas Petaluma, CA	8.00	Seasonal Ask our barista for today's selection	8.45
Peroni Nastro Azzurro Italian Lager 5.10% Peroni Brewery Rome, Italy	7.00	Hazy Little Thing IPA 6.70% Sierra Nevada Chico, CA	8.00		
Modelo Pilsner-Style Lager 4.40% Grupo Modelo Mexico City, Mexico	7.00	Ballast Point Sculpin IPA 7.00% Ballast Point San Diego, CA	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
Prosecco Ruffino Friuli, Italy	9.80	36.00	Mimosa Prosecco, Orange Juice	8.80		Peach Bellini Prosecco, Peach Puree, Simple Syrup	8.80	
Rossini Prosecco, Strawberry Syrup	8.80							

WHITE

Chardonnay Meiomi Washington, USA	10.80	41.00	Pinot Grigio Alto Vento Veneto, Italy	9.25	35.00
Sauvignon Blanc Esk Valley Hawkes Bay, New Zealand	11.25	43.00	White Blend Antinori Villa Toscana Bianco 21 Tuscany, Italy	9.25	35.00

ROSÉ

Rosé Band of Roses Washington, USA	8.80	33.00
--	------	-------

RED

Pinot Noir The Dreaming Tree California, USA	9.80	37.00	Malbec Graffinga Mendoza, Argentina	8.80	33.00	Red Blend Tenuta Polvaro Nero Veneto, Italy	11.80	45.00
Chianti Superiore Santa Cristina Tuscany, Italy	10.80	41.00	Cabernet Sauvignon Columbia Crest Washington, USA	9.80	37.00	Sangria	9.25	

MOCKTAILS

Amalfi Spritz Classic Spritz without the alcohol	5.00	G&T Essence of G&T sans the gin	5.00
--	------	---	------

SOFT DRINKS

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

TEA COLLECTION

Organic Breakfast	3.95	Green Tea Tropical	3.95	Chamomile	3.95
Organic Earl Grey	3.95	Organic Spring Jasmine	3.95		