

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 9.00 angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil <i>double portion</i> 15.00	HOUSE CHEESE BOARD ✓ 14.00 black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with dried apricots, dates, walnuts and honey	BURRATA CAPRESE ✓ 10.00 burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil
HOUSE MEAT BOARD BEST SELLER 14.00 prosciutto, spicy Italian salami, neapolitan salami, rosemary ham. served with mustard and kalamata olives	HOUSE MEAT & CHEESE PLATE 19.00 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 14.00 burrata, melon, prosciutto, extra virgin olive oil
SIDE SALAD 7.00 7.00 MidiCi House or The Caesar*		GARLIC BREAD (<i>can be made vegan</i>) ✓ 5.00 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 10.00 seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing	WALNUT & GORGONZOLA 12.00 baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing	THE GREEK ✓ GF 12.00 baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing
THE CAESAR* 12.00 romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing add protein: chicken \$1.75 hardboiled egg \$1.75	THE ITALIAN BEST SELLER 12.00 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 12.00 purple kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing
		SUMMER BERRY SALAD 12.00 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 12.00 Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil
WHITE ✓ 12.00 fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (<i>no tomato sauce</i>)
HOUSE PESTO ✓ 12.00 housemade pesto, fresh mozzarella, parmesan (<i>no tomato sauce</i>)
TRUFFLE 14.00 truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (<i>no tomato sauce</i>)

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 \$5.00 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 16.00 Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami	THE SUPREMO 19.00 Italian tomato sauce, fresh mozzarella, Italian sausage, bell peppers, mushrooms, black olives, red onions	FROM THE GARDEN ✓ 18.00 Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives
THE MEATS 16.00 Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham	EGG N' BACON 18.00 fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg (<i>no tomato sauce</i>)	TRUFFLE & VEGETABLE 19.00 truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake (<i>no tomato sauce</i>)
FOUR CHEESE ✓ 15.00 fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (<i>no tomato sauce</i>)	GREEN DEMON ✓ 16.00 housemade pesto, fresh mozzarella, baby spinach, mushrooms, jalapenos	CACCIO E PEPPE BEST SELLER 12.00 parmigiano crema, fresh mozzarella, black pepper (<i>no tomato sauce</i>)
HAWAIIAN 16.00 Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions	MARGHERITA & PROSCIUTTO 19.00 Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake	CHICKEN PESTO 17.00 housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (<i>no tomato sauce</i>)
THE DEVIL'S BEST SELLER 16.00 Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (<i>spicy</i>)	TRUFFLE & PROSCIUTTO 19.00 truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (<i>no tomato sauce</i>)	THE PIG, THE FIG & THE GOAT 18.00 fig jam, fresh mozzarella, goats cheese, garlic, oregano, topped with prosciutto after bake
BBQ CHICKEN 15.00 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 8.50	ITALIAN GELATO & SORBETTO Ask our concierge for today's selection of flavors handcrafted by Italian master gelatiers. 1 scoop 3.00 2 scoops 4.50 3 scoops 6.00 Add Nutella® \$1.75	CHOCOLATE CAKE 8.50 Moist chocolate cake filled with dark chocolate frosting.
TIRAMISU Traditional 8.50		BOMBOLONI 5.00 Italian donuts filled with gelato	CANNOLI 8.50 Pastry shell internally coated in chocolate and filled with ricotta

BEER

ON TAP

805 Blonde Ale 7.00 4.70% Firestone Walker Paso Robles, CA	Lagunitas IPA 8.00 6.20% Lagunitas Petaluma, CA	Seasonal 8.50 Ask our barista for today's selection
Peroni Nastro Azzurro Italian Lager 7.00 5.10% Peroni Brewery Rome, Italy	Hazy Little Thing IPA 8.00 6.70% Sierra Nevada Chico, CA	
Modelo Pilsner-Style Lager 7.00 4.40% Grupo Modelo Mexico City, Mexico	Ballast Point Sculpin IPA 8.50 7.00% Ballast Point San Diego, CA	

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	10.00	37.00	Mimosa Prosecco, Orange Juice	9.00		Peach Bellini Prosecco, Peach Puree, Simple Syrup	9.00	
Rossini Prosecco, Strawberry Syrup	9.00							

WHITE

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

ROSÉ

Rosé Band of Roses Washington, USA	9.00	34.00
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RED

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

SOFT DRINKS

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

Organic Breakfast 4.00 Organic Earl Grey 4.00	Green Tea Tropical 4.00 Organic Spring Jasmine 4.00	Chamomile 4.00
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