

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 410 cal BEST SELLER	7.75
angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil	
double portion 820 cal	10.99
HOUSE MEAT BOARD 480 cal BEST SELLER	10.75
prosciutto, spicy Italian salami, Neapolitan salami, rosemary ham. served with mustard and kalamata olives	
SIDE SALAD 160-210 cal	5.50 5.75
MidiCi House or The Caesar*	

HOUSE CHEESE BOARD ✓ 1050 cal	10.75
black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with dried apricots, dates, walnuts and honey	
HOUSE MEAT & CHEESE PLATE 1120 cal	16.99
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 CAPRESE ✓ 630 cal	8.75
burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil	
BURRATA WITH MELON & PROSCIUTTO 620 cal BEST SELLER	10.75
burrata, melon, prosciutto, extra virgin olive oil	
GARLIC BREAD (can be made vegan) ✓ 670 cal	4.75
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 280 cal BEST SELLER	8.99
seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing	
THE CAESAR 360 cal	9.75
romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing	
add protein: chicken +100 cal \$1.00 hardboiled egg +70 cal \$1.00	

WALNUT & GORGONZOLA 520 cal	10.75
baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing	
THE ITALIAN 380 cal BEST SELLER	10.99
seasonal greens, romaine lettuce, Neapolitan salami, bell peppers, grape tomatoes, cucumber, red onions, kalamata olives, parmesan, crushed croutons, Italian vinaigrette dressing	

THE GREEK ✓ GF 410 cal	10.75
baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing	
PURPLE KALE & RICOTTA ✓ GF 320 cal	9.75
purple kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing	
THE BLT 420 cal	9.95
seasonal greens, romaine lettuce, grape tomatoes, bacon, walnuts, parmigiano-reggiano, mustard vinaigrette dressing	

CLASSIC NEAPOLITAN PIZZA | CREATE YOUR OWN

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

SELECT YOUR BASE

THE MARGHERITA ✓ 880 cal BEST SELLER	9.55
Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil	
WHITE ✓ 1140 cal	8.99
fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)	
HOUSE PESTO ✓ 1070 cal	9.55
housemade pesto, fresh mozzarella, parmesan (no tomato sauce)	
TRUFFLE 980 cal	10.99
truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce)	

ADD TOPPINGS

PROTEIN \$1.25	MARKET \$1.25	CHEESE \$1.25
chicken 100 cal	grape tomatoes 10 cal	mozzarella 180 cal
pepperoni 90 cal	mushrooms 10 cal	goat cheese 100 cal
rosemary ham 40 cal	baby spinach 0 cal	ricotta 70 cal
housemade meatballs 110 cal	red onions 10 cal	feta 120 cal
applewood smoked bacon 90 cal	bell peppers 5 cal	gorgonzola 140 cal
Italian sausage 140 cal	kalamata olives 80 cal	vegan cheese 180 cal
housemade spicy sausage 140 cal	black olives 35 cal	PREMIUMS \$3.25
Neapolitan salami 25 cal	pineapple 30 cal	burrata 280 cal
spicy Italian salami 90 cal	red chilies 0 cal	black truffle cheese 150 cal
freshly cracked egg 70 cal		prosciutto 70 cal
vegan sausage 60 cal		truffle cream 80 cal

GLUTEN-FREE CRUST \$2.50

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 1070 cal BEST SELLER	12.05
Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami	
THE MEATS 1130 cal	13.30
Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham	
FOUR CHEESE ✓ 1350 cal	11.49
fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)	
HAWAIIAN 960 cal	12.70
Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions	
THE DEVIL'S 1120 cal BEST SELLER	12.70
Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy)	
BBQ CHICKEN 870 cal	12.05
bbq sauce, chicken, fresh mozzarella, red onions, cilantro, paprika	

THE SUPREMO 1030 cal	15.20
Italian tomato sauce, fresh mozzarella, Italian sausage, bell peppers, mushrooms, black olives, red onions	
EGG N' BACON 1520 cal	13.40
fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg (no tomato sauce)	
GREEN DEMON ✓ 1090 cal BEST SELLER	13.30
housemade pesto, fresh mozzarella, baby spinach, mushrooms, jalapenos	
MARGHERITA & PROSCIUTTO 970 cal	14.05
Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake	
TRUFFLE & PROSCIUTTO 1050 cal	16.75
truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)	

FROM THE GARDEN ✓ 1040 cal	13.95
Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives	
TRUFFLE & VEGETABLE 1010 cal	17.25
truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake (no tomato sauce)	
THE FOREST 1020 cal	13.30
Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives	
CHICKEN PESTO 1260 cal	13.30
housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce)	
THE PIG, THE FIG & THE GOAT 1170 cal	15.20
fig jam, fresh mozzarella, goats cheese, garlic, oregano, topped with prosciutto after bake	

DESSERT

SIGNATURE NUTELLA® CALZONE ✓ 890 cal Nutella®, strawberries, blackberries, blueberries, balsamic reduction add ricotta +50 cal \$1.00 GLUTEN-FREE dough substitute \$2.50	BEST SELLER 6.99	TIRAMISU 370 cal traditional 6.99	BOMBOLONI 534 - 750 cal Italian donuts filled with gelato 4.99
		ITALIAN GELATO & SORBETTO 110-750 cal Ask our concierge for today's selection of flavors handcrafted by Italian master gelatiers. Add Nutella® \$1 1 scoop 2.25 2 scoops 3.75 3 scoops 4.75	

*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.

BEER

ON TAP 100-210 cal

805 Blonde Ale 4.70% Firestone Walker Paso Robles, CA 6.55	Lagunitas IPA 6.20% Lagunitas Petaluma, CA 7.55	Seasonal Ask our barista for today's selection 7.99
Peroni Nastro Azzurro Italian Lager 5.10% Peroni Brewery Rome, Italy 6.55	Hazy Little Thing IPA 6.70% Sierra Nevada Chico, CA 7.55	
Modelo Pilsner-Style Lager 4.40% Grupo Modelo Mexico City, Mexico 6.55	Ballast Point Sculpin IPA 7.00% Ballast Point San Diego, CA 7.99	

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 130/500 cal

	GLASS	BOTTLE		GLASS	BOTTLE		GLASS	BOTTLE
Prosecco Ruffino Friuli, Italy	9.55	36.00	Mimosa Prosecco, Orange Juice	8.55		Peach Bellini Prosecco, Peach Puree, Simple Syrup	8.55	
			Rossini Prosecco, Strawberry Syrup	8.55				

WHITE 150/630 cal

Chardonnay Meiomi Washington, USA 10.55 40.00	Riesling Chateau Ste Michelle Washington, USA 8.00 30.00
Sauvignon Blanc Esk Valley Hawkes Bay, New Zealand 11.00 42.00	Pinot Grigio Alto Vento Veneto, Italy 9.00 34.00

ROSÉ 160/660 cal

Rosé Band of Roses Washington, USA 8.55 32.00	Rosé Simi California, USA 10.00 38.00
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RED 160/660 cal

Pinot Noir The Dreaming Tree California, USA 9.55 36.00	Malbec Graffigna Mendoza, Argentina 8.55 32.00	Red Blend Tenuta Polvaro Nero Veneto, Italy 11.55 44.00
Chianti Superiore Santa Cristina Tuscany, Italy 10.55 40.00	Cabernet Sauvignon Columbia Crest Washington, USA 9.55 36.00	Sangria 9.00
Merlot Drumheller Washington, USA 9.00 34.00	Red Blend La Braccasca 'Sabazio' Montepulciano, Italy 10.55 40.00	

SOFT DRINKS

Soda 1-124 cal 2.99	Italian Mineral Water (still/sparkling) 0 cal 3.75	Apple Juice 180 cal 3.55
Italian Soda 70-80 cal 3.55	Orange Juice 160 cal 3.55	Iced Tea 0 cal 3.49

TEA COLLECTION

All teas are calorie-free.

Organic Breakfast 3.55	Green Tea Tropical 3.55	Chamomile 3.55
Organic Earl Grey 3.55	Organic Spring Jasmine 3.55	