

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.

<p>HOUSEMADE MEATBALLS BEST SELLER 6.85 angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil</p> <p><i>double portion</i> 9.99</p>	<p>HOUSE CHEESE BOARD ✓ 9.99 black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with dried apricots, dates, walnuts and honey</p>	<p>GARLIC BREAD (can be made vegan) ✓ 3.99 garlic, parsley, parmesan, mozzarella, extra virgin olive oil, red chili flakes</p>
<p>HOUSE MEAT BOARD 9.99 prosciutto, spicy Italian salami, Neapolitan salami, rosemary ham. served with mustard and kalamata olives</p>	<p>HOUSE MEAT & CHEESE PLATE 16.49 black truffle cheese, goat cheese, parmigiano-reggiano, rosemary ham, prosciutto, spicy Italian salami. served with mustard, kalamata olives, dried apricots, dates, walnuts and honey</p>	<p>CLASSIC CHICKEN WINGS 9.99 wood fired wings with choice of hot or honey garlic flavors</p>

SALAD

Our salads are served fresh with balsamic reduction. Add salmon or chicken \$3.50.

<p>MIDICI HOUSE GF BEST SELLER 5.25 8.49 seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing</p>	<p>WALNUT & GORGONZOLA ✓ GF 5.99 10.99 baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing</p>	<p>CHEF'S SALAD ✓ 5.99 10.99 seasonal greens, romaine lettuce, rosemary ham, pepperoni, bell peppers, grape tomatoes, cucumber, red onions, kalamata olives, parmesan, crushed croutons, Italian vinaigrette dressing</p>
<p>THE CAESAR* 5.50 8.99 romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing</p>	<p>THE GREEK ✓ GF 5.99 10.99 baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing</p>	

CLASSIC PIZZA & CALZONES | CREATE YOUR OWN

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

SELECT YOUR BASE

<p>THE MARGHERITA ✓ BEST SELLER 10.99 Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil</p>	
<p>WHITE ✓ 10.99 fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)</p>	
<p>HOUSE PESTO ✓ 10.99 housemade pesto, fresh mozzarella, parmesan</p>	
<p>TRUFFLE 11.49 truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce)</p>	

ADD TOPPINGS

PROTEIN \$1

chicken
pepperoni
rosemary ham
housemade meatballs
housemade spicy sausage
spicy Italian salami
vegan sausage

MARKET \$1

grape tomatoes
mushrooms
baby spinach
red onions
bell peppers
kalamata olives
pineapple
red chilies

CHEESE \$1

mozzarella
ricotta
feta
gorgonzola
vegan cheese

PREMIUMS \$3

burrata
black truffle cheese
prosciutto
truffle cream

GLUTEN-FREE CRUST \$2

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.

<p>DOUBLE PEPPERONI BEST SELLER 11.99 Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami</p>	<p>THE DEVIL'S BEST SELLER 11.99 Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy)</p>	<p>TRUFFLE & VEGETABLE 14.49 truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake (no tomato sauce)</p>
<p>THE MEATS 11.99 Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham</p>	<p>MARGHERITA & PROSCIUTTO 12.99 Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake</p>	<p>THE FOREST 12.99 Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives</p>
<p>FOUR CHEESE ✓ 11.49 fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)</p>	<p>TRUFFLE & PROSCIUTTO 14.49 truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)</p>	<p>CHICKEN PESTO 11.99 housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce)</p>
<p>THE HAWAIIAN 11.99 Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions</p>	<p>FROM THE GARDEN ✓ 12.99 Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives</p>	<p>BBQ CHICKEN 11.99 chicken, red onions, mozzarella, cilantro, paprika</p>

MAINS

STEAK A LA PLANCHA seared steak, sautéed spinach, penne with marinara sauce	17	SEARED SALMON PUTTANESCA seared salmon, puttanesca sauce, sautéed spinach, penne with marinara sauce	17	CHICKEN PICCATA sautéed chicken, capers, lemon, sautéed spinach, penne with marinara sauce	17
--	----	---	----	---	----

PASTA

PASTA POMADORO penne, onions, grape tomatoes, parmesan, basil	11.99	PENNE PRIMAVERA penne, onions, grape tomatoes, mixed peppers, parmesan, basil	12.99	CACIO E PEPE butter, extra virgin olive oil, shaved parmesan, black pepper tossed with penne	11.99
PASTA AND MEATBALLS housemade angus meatballs served over penne	12.99	PENNE PESTO housemade pesto sauce, mozzarella, parmesan tossed with penne	11.99		

DESSERT

SIGNATURE NUTELLA® CALZONE ✓ Nutella®, strawberries, blackberries, blueberries, balsamic reduction add ricotta or Nutella® \$1 GLUTEN-FREE dough substitute \$2	6.49	ZEPPOLE honey, chocolate syrup, strawberries, blackberries, blueberries, cinnamon	3.99	ITALIAN GELATO & SORBETTO Ask our concierge for today's selection of flavors handcrafted by Italian master gelatiers. add Nutella® \$1 1 scoop 1.99 2 scoops 3.45 3 scoops 4.49	
		AFFOGATO Italian vanilla bean gelato drowning in espresso	4.99		
		ITALIAN ICE cherry or lemon	2.99		

LUNCH COMBOS

available from 11:00am - 03:00pm

SMALL SALAD, GARLIC BREAD, SODA	8	SMALL SALAD, 2 BREAD, SODA your choice of garlic, pesto or marinara bread	10	THE MARGHERITA, SMALL SALAD, SODA	12
--	---	---	----	--	----

SOFT DRINKS

Soda	2.50	Mineral Water (still/sparkling)	3.45	Iced Tea	2.50
Italian Soda	3.45	Orange Juice	2.95		

HOT DRINKS

extra espresso shot \$1.00

Espresso	3.25	Americano	3.25	Cappuccino	3.95
Macchiato	3.75	Caffè Latte	3.95		

BEER

ALL ON DRAUGHT	
Peroni Nastro Azzurro Italian Lager 5.10% Peroni Brewery Rome, Italy	6.75
Modelo Especial Mexican Lager 4.40% Grupo Modelo Mexico City, Mexico	6.75
805 Blonde Ale 4.70% Firestone Walker Paso Robles, CA	6.75
Golden Road Hefeweizen Hefeweizen 5.00% Golden Road Los Angeles, CA	6.75
Golden Road Mango Cart Wheat Ale 4.00% Golden Road Los Angeles, CA	6.75
Golden Road 329 Pilsner 4.80% Golden Road Los Angeles, CA	6.75
<i>Rotating Hawthorne Local Breweries</i>	
LA ALE WORKS Hawthorne, CA	6.75
Common Space Hawthorne, CA	6.75

WINE

SPARKLING	GLASS	BOTTLE	RED	GLASS	BOTTLE
Prosecco Lunetta Veneto, Italy	12.50		Pinot Noir Mon Frere California, USA	14.00	42.00
Mimosa Prosecco, Orange Juice	12.00		Cabernet Sauvignon Borne of Fire California, USA	15.00	46.00
WHITE			Chianti Superiore Santa Cristina Tuscany, Italy	12.00	34.00
Chardonnay Meiomi Washington, USA	14.00	38.00	Red Blend Tenuta Polvaro Nero Veneto, Italy	13.00	38.00
Riesling Cavit Trentino, Italy	11.00	30.00			
Pinot Grigio Alta Luna Alto Adige, Italy	11.50	32.00			
ROSÉ					
Rosé Saved "Magic Maker" California, USA	12.00	34.00			

Full Bar available
with prices starting at \$8 for mixed drinks.