

# MidiCi WOOD FIRED PIZZA

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>BRUSCHETTA</b> ✓ Neapolitan bread, tomatoes, garlic, extra virgin olive oil	5.45	<b>HOUSE MEAT &amp; CHEESE PLATE</b> black truffle cheese, goat cheese, parmigiano-reggiano, rosemary ham, prosciutto, spicy Italian salami. served with mustard, kalamata olives, dried apricots, dates, walnuts and honey	16.45	<b>GARLIC BREAD</b> (can be made vegan) ✓ garlic, parsley, parmesan, mozzarella, extra virgin olive oil, red chili flakes	3.95
<b>HOUSEMADE MEATBALLS</b> <b>BEST SELLER</b> angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil	6.75	<b>BURRATA CAPRESE</b> ✓ burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil	7.95	<b>SIDE SALAD</b> MidiCi House or The Caesar*	4.45   4.95
<b>HOUSE MEAT BOARD</b> <b>BEST SELLER</b> prosciutto, spicy Italian salami, Neapolitan salami, rosemary ham. served with mustard and kalamata olives	9.95	<b>BURRATA WITH MELON &amp; PROSCIUTTO</b> <b>BEST SELLER</b> burrata, melon, prosciutto, extra virgin olive oil	9.95	<b>ITALIAN CHICKEN WINGS</b> (6) wood fired wings available mild or spicy	9.45
<b>HOUSE CHEESE BOARD</b> ✓ black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with dried apricots, dates, walnuts and honey	9.95			<b>ITALIAN MEATBALL SLIDERS</b> (3) Neapolitan wood fired rolls, housemade meatballs, Italian marinara, provolone	6.75

## SALAD

Our salads are served fresh with balsamic reduction.

<b>MIDICI HOUSE</b> GF <b>BEST SELLER</b> seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing	8.45	<b>WALNUT &amp; GORGONZOLA</b> ✓ GF baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing	9.95	<b>THE GREEK</b> ✓ GF baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing	9.95
<b>THE CAESAR</b> romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing add protein: chicken \$2 hardboiled egg \$2	8.95	<b>THE ITALIAN</b> <b>BEST SELLER</b> seasonal greens, romaine lettuce, Neapolitan salami, bell peppers, grape tomatoes, cucumber, red onions, kalamata olives, parmesan, crushed croutons, Italian vinaigrette dressing	9.95	<b>KALE &amp; RICOTTA</b> ✓ GF kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing	8.95

## CLASSIC WOOD FIRED 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> Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil	8.95
<b>THE NEW YORK MARGHERITA</b> ✓ marinara sauce, fresh shredded mozzarella, parmesan	8.95
<b>WHITE</b> ✓ fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)	8.45
<b>HOUSE PESTO</b> ✓ housemade pesto, fresh mozzarella, parmesan (no tomato sauce)	8.95
<b>TRUFFLE</b> truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce)	10.25

### ADD TOPPINGS

<b>PROTEIN</b> \$2 chicken pepperoni rosemary ham housemade meatballs applewood smoked bacon Italian sausage housemade spicy sausage Neapolitan salami spicy Italian salami shrimp freshly cracked egg vegan sausage	<b>MARKET</b> \$1 grape tomatoes mushrooms baby spinach red onions bell peppers kalamata olives black olives pineapple red chilies	<b>CHEESE</b> \$1 mozzarella goat cheese ricotta feta gorgonzola vegan cheese
<b>GLUTEN-FREE CRUST</b> \$2 <b>CAULIFLOWER BASE</b> \$5 <b>VEGAN</b> cheese and/or sausage, available		<b>PREMIUMS</b> \$3 burrata black truffle cheese prosciutto truffle cream

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 WOOD FIRED PIZZA

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

<b>DOUBLE PEPPERONI</b> <b>BEST SELLER</b> Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami	10.95	<b>EGG N' BACON</b> fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg (no tomato sauce)	11.45	<b>THE FOREST</b> Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives	11.95
<b>THE MEATS</b> Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham	11.95	<b>MARGHERITA &amp; PROSCIUTTO</b> Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake	12.95	<b>CHICKEN PESTO</b> housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce)	11.95
<b>FOUR CHEESE</b> ✓ fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)	10.45	<b>TRUFFLE &amp; PROSCIUTTO</b> truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)	14.25	<b>THE TUSCAN</b> sundried tomatoes, artichokes, fresh mozzarella, goat cheese	11.95
<b>THE HAWAIIAN</b> Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions	11.95	<b>FROM THE GARDEN</b> ✓ Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives	12.95	<b>BBQ CHICKEN</b> chicken, red onions, mozzarella, cilantro, paprika	11.95
<b>THE DEVIL'S</b> <b>BEST SELLER</b> Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy)	11.95	<b>TRUFFLE &amp; VEGETABLE</b> truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake (no tomato sauce)	14.25	<b>CHICKEN ALFREDO</b> housemade alfredo sauce, fresh mozzarella, chicken, parmigiano reggiano, parsley	11.95
<b>SHRIMP SCAMPI</b> fresh mozzarella, shrimp, green bell peppers, red onions, garlic, oregano. topped with baby arugula after bake (no tomato sauce)	12.45				

\*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.

# WOOD FIRED CALZONE

<b>THE CHICKEN PESTO CALZONE</b> housemade pesto, chicken, fresh provolone, bell peppers, marinara, parmesan, garnished with housemade pesto	11.45
<b>THE MEATBALL CALZONE</b> angus beef, fresh provolone, marinara, basil, parmesan, garnished with marinara	9.95

<b>THE SPICY SAUSAGE CALZONE</b> housemade spicy sausage, fresh provolone, bell peppers, red onions, marinara, basil, parmesan, garnished with marinara	9.95
<b>THE TRUFFLE CALZONE</b> truffle cream, black truffle cheese, fresh mozzarella, mushrooms, basil, parmesan	11.95

<b>THE FOUR CHEESE CALZONE</b> ✓ fresh mozzarella, parmesan, ricotta, gorgonzola, garlic, oregano, basil, extra virgin olive oil	8.95
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## DESSERT

<b>SIGNATURE NUTELLA® CALZONE WITH BERRIES</b> ✓ <b>BEST SELLER</b> Nutella®, strawberries, blackberries, blueberries, balsamic reduction	6.45
<b>SIGNATURE NUTELLA® CALZONE WITH BANANAS</b> ✓ <b>BEST SELLER</b> Nutella®, bananas, balsamic reduction add ricotta \$1	6.45

<b>TIRAMISU</b> traditional	8.00
<b>AFFOGATO</b> Italian vanilla bean gelato drowning in espresso	4.95

<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 2.00   2 scoops 3.50   3 scoops 5.00	

## SOFT DRINKS

<b>Soda</b>	2.50
<b>Italian Soda</b>	3.45
<b>Italian Cream Soda</b>	3.95
Watermelon-Strawberry   Berry Blast   Blood Orange   Orange Creamsicle   Peaches N' Cream   Strawberries N' Cream   Creamy Coconut   Strawberry-Peach	
<b>Housemixed Lemonade</b>	3.75
Strawberry-Peach   Watermelon-Twist   Coconut   Blue Raspberry   Basil Limeade   Blood Orange	

<b>Mineral Water</b> (still or sparkling)	3.45
<b>Orange Juice</b>	2.95

<b>Apple Juice</b>	3.45
<b>Iced Tea</b>	2.50

## HOT DRINKS

extra espresso shot \$1 | extra flavor \$0.50

<b>Espresso</b>	3.25
<b>Macchiato</b>	3.75
<b>Americano</b>	3.25
<b>Tea</b>	2.95
Organic Breakfast   Organic Earl Grey   Green Tea Tropical   Organic Spring Jasmine   Wild Berry Hibiscus   Chamomile	

<b>Caffè Latte</b>	3.95
<b>Vanilla Latte</b>	3.95
<b>Cappuccino</b>	3.95

<b>Caffè Mocha</b>	3.95
<b>Hot Chocolate</b>	3.25
<b>Iced Coffee</b>	3.45

## BEER

<b>ON TAP</b>	
<b>Peroni Nastro Azzurro</b> Italian Lager 5.10%   Peroni Brewery   Rome, Italy	7.99
<b>805</b> Blonde Ale 4.70%   Firestone Walker   Paso Robles, CA	7.99
<b>Chief Peak</b> IPA 7.00%   Topa Topa Brewing Co   Ventura, CA	7.99
<b>Institution Mosaic</b> IPA 7.50%   Institution Ale Company   Camarillo, CA	7.99
<b>Stone IPA</b> IPA 6.90%   Stone Brewing   San Diego, CA	7.99
<b>Rotating Seasonal</b> ask for today's selection	7.99

Large selection of bottled beers available, please ask for today's selection.

## WINE

<b>SPARKLING</b>	GLASS	BOTTLE
<b>Prosecco</b> Lunetta   Veneto, Italy	9.00	34.00
<b>Mimosa</b> Prosecco, Orange Juice	8.00	
<b>Peach Bellini</b> Prosecco, Peach Puree, Simple Syrup	8.00	
<b>WHITE</b>		
<b>Chardonnay</b> MidiCi Private Reserve   California, USA	9.00	34.00
<b>Chardonnay</b> Meiomi   Washington, USA	10.00	38.00
<b>Riesling</b> Cavit   Trentino, Italy	7.50	28.00
<b>Pinot Grigio</b> Alta Luna   Alto Adige, Italy	8.50	32.00
<b>Sauvignon Blanc</b> Nobilo   Marlborough, New Zealand	9.00	34.00
<b>Sauvignon Blanc</b> Esk Valley   Hawkes Bay, New Zealand	10.50	40.00
<b>ROSÉ</b>		
<b>Rosé</b> Cavit   Trentino, Italy	8.00	30.00

<b>RED</b>	GLASS	BOTTLE
<b>Pinot Noir</b> MidiCi Private Reserve   California, USA	9.00	34.00
<b>Pinot Noir</b> Mon Frere   California, USA	10.00	38.00
<b>Cabernet Sauvignon</b> Columbia Crest   Washington, USA	9.00	34.00
<b>Cabernet Sauvignon</b> Borne of Fire   California, USA	13.00	50.00
<b>Chianti Superiore</b> Santa Cristina   Tuscany, Italy	10.00	38.00
<b>Malbec</b> Portillo   Mendoza, Argentina	8.00	30.00
<b>Merlot Drumheller</b> Washington, USA	8.50	32.00
<b>Red Blend</b> La Braccasca 'Sabazio'   Montepulciano, Italy	10.00	38.00
<b>Red Blend</b> Tenuta Polvaro Nero   Veneto, Italy	11.00	42.00