

# BEER

## ON TAP

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

**Peroni Nastro Azzurro** Italian Lager 7.99  
5.10% | Peroni Brewery | Rome, Italy

**805** Blonde Ale 7.99  
4.70% | Firestone Walker | Paso Robles, CA

**Chief Peak** IPA 7.99  
7.00% | Topa Topa Brewing Co | Ventura, CA

**Institution Mosaic** IPA 7.99  
7.50% | Institution Ale Company | Camarillo, CA

**Stone Delicious** IPA 7.99  
6.90% | Stone Brewing | San Diego, CA

**Rotating Seasonal** 7.99  
ask for today's selection

# COCKTAILS

**Classic Negroni**  
Beeefeater gin, sweet vermouth, Campari, on the rocks with orange slice

**The Angel's Margarita**  
Hornitos blanco tequila, triple sec, lime juice, blackberries, on the rocks with salted rim

**Tequila Mojito**  
Hornitos blanco tequila, fresh lime juice, simple syrup, soda water, mint, on the rocks

**Aperol Spritz**  
Prosecco, aperol, soda water, on ice with orange slice

**The Devil's Margarita**  
Cazadores blanco tequila, triple sec, lime juice, simple syrup, fresh red chili, on ice with black salt rim

**Italian Sour**  
Makers Mark bourbon, Avena amaro, lemon juice, simple syrup, on the rocks with a lemon slice & luxardo cherry

**Basil Fizz**  
Bombay Sapphire gin, lime juice, simple syrup, basil, a splash of soda water on the rocks

**A Moment in the Sun**  
Absolut vodka, limoncello, simple syrup, lemon juice, on the rocks

**Pineapple Daiquiri**  
Plantation pineapple rum, lime, cane syrup

**Italian Margarita** 15.00  
watermelon-strawberry, berry blast, blood orange, peaches n' cream, strawberries n' cream, creamy coconut, strawberry-peach

**MidiCi Amaretto Sour**  
Old Grand Dad bourbon, luxardo amaretto, lemon

**Manhattan**  
Sagamore rye, 1757 Rosso vermouth, Bitters

**Hibiscus Spritz**  
Ramazotti Aperitivo, Prosecco, soda water

**Where There's Smoke..**  
Vida Mezcal, jalapeño, lime, agave

**Cold Brew Martini**  
Cutlers cold brew liqueur, Absolut vodka, almond milk

**Amalfi Coast**  
Malfy limon gin, luxardo orange, lemon, can syrup

**MidiCi Garden**  
Sipsmith gin, cucumber, mint, lime, cane syrup, soda water on the rocks

**Mai Tai**  
rum, orange juice, pineapple shake with ice, pour, Myers's dark rum float on top

**Long Island**  
light rum, triple sec, vodka, gin, sour, coke the rest of the way

**X-Rated Fusion**  
X-Rated fusion liqueur, pineapple juice, Malibu rum

# WINE

## SPARKLING

**Prosecco** 9.00 | 34.00  
Luneitta | Veneto, Italy

**Mimosa** 8.00  
Prosecco, Orange Juice

**Peach Bellini** 8.00  
Prosecco, Peach Puree, Simple Syrup

## WHITE

**Chardonnay** 9.00 | 34.00  
MidiCi Private Reserve | California, USA

**Chardonnay** 8.00 | 25.00  
J.W. Morris | California, USA

**Chardonnay** 10.00 | 38.00  
Meiomi | Washington, USA

**Riesling** 9.00 | 28.00  
Cavit | Trentino, Italy

**Pinot Grigio** 9.00 | 32.00  
Alta Luna | Alto Adige, Italy

**Sauvignon Blanc** 9.00 | 34.00  
Nobilo | Marlborough, New Zealand

**Sauvignon Blanc** 10.50 | 40.00  
Esk Valley | Hawkes Bay, New Zealand

## ROSÉ

**Rosé** 8.00 | 30.00  
Cavit | Trentino, Italy

**White Zinfandel** 8.00 | 25.00  
J.W. Morris | California, USA

## RED

**Pinot Noir** 9.00 | 34.00  
MidiCi Private Reserve | California, USA

**Pinot Noir** 8.00 | 25.00  
J.W. Morris | California, USA

**Pinot Noir** 10.00 | 38.00  
Mon Frere | California, USA

**Cabernet Sauvignon** 8.00 | 25.00  
J.W. Morris | California, USA

**Cabernet Sauvignon** 9.00 | 34.00  
Columbia Crest | Washington, USA

**Cabernet Sauvignon** 13.00 | 50.00  
Borne of Fire | California, USA

**Chianti Superiore** 10.00 | 38.00  
Santa Cristina | Tuscany, Italy

**Sauvignon Blanc** 9.00 | 30.00  
Esk Valley | Hawkes Bay, New Zealand

**Merlot Drumheller** 9.00 | 32.00  
Washington, USA

**Red Blend** 10.00 | 38.00  
La Braccasca 'Sabazio' | Montepulciano, Italy

**Red Blend** 11.00 | 42.00  
Tenuta Polvaro Nero | Veneto, Italy

# SOFT DRINKS

**SODA** 3.45 **ORANGE JUICE** 3.95

**ITALIAN SODA** 3.95 **APPLE JUICE** 3.95

**MINERAL WATER (STILL OR SPARKLING)** 3.45 **ICED TEA** 3.45

**ITALIAN CREAM SODA** 3.95  
watermelon-strawberry, berry blast, blood orange, peaches n' cream, strawberries n' cream, creamy coconut, strawberry-peach

**HOUSEMIXED LEMONADE** 3.95  
strawberry-peach, watermelon-twist, coconut, blue raspberry, basil limeade, blood orange

# HOT DRINKS

extra espresso shot \$1.00 | extra flavor \$0.50

**ESPRESSO** 3.45 **CAPPUCCINO** 3.95

**MACCHIATO** 3.95 **CAFFÉ MOCHA** 3.95

**AMERICANO** 3.95 **HOT CHOCOLATE** 3.95

**CAFFÉ LATTE** 3.95 **TEA** 3.95

**VANILLA LATTE** 3.95  
Ask our concierge for this week's selection of flavors

# DESSERT

**SIGNATURE NUTELLA® CALZONE** ✓ **BEST SELLER**  
Nutella®, balsamic reduction  
**WITH BERRIES** strawberries, blackberries, blueberries 8.95  
**WITH BANANAS** 8.95  
**WITH MIXED** berries & bananas 8.95  
add ricotta \$1 | **GLUTEN-FREE** dough substitute \$3

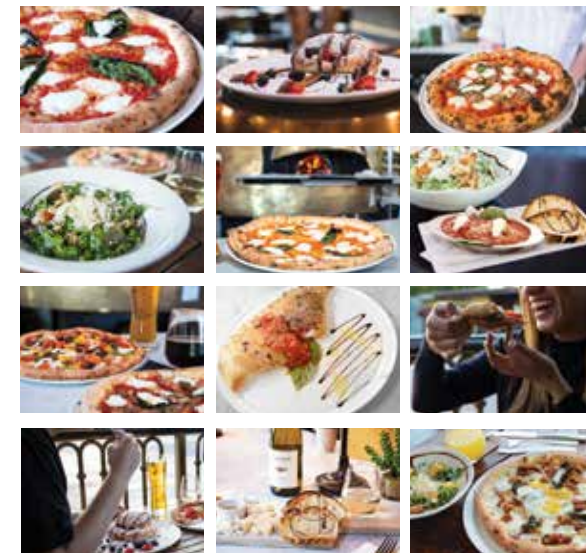
**CANNOLI SICILIANI (2)** 8.00  
original, lemon, strawberry cream, chocolate chips

**TIRAMISU** 8.00  
housemade traditional

**AFFOGATO** 5.95  
Italian vanilla bean gelato drowning in espresso

**ITALIAN GELATO & SORBETTO**  
dark chocolate, vanilla bean, pistachio, sea salt caramel/truffle, raspberry sorbet  
add Nutella® \$1  
1 scoop 2.50 | 2 scoops 3.95 | 3 scoops 5.00

# MidiCi WOOD FIRED PIZZA



**(805) 628-3903**

512 E Main St. Ventura, CA 93001

f @MidiCiVentura



**ORDER ONLINE FOR TAKE-OUT AT**  
**myMidiCi.com/Ventura**  
**mymidici.com**

# MidiCi WOOD FIRED PIZZA

(805) 628-3903 | 512 E Main St. Ventura, CA 93001

# SMALL & SHARED PLATES

**BRUSCHETTA** ✓ 6.95  
Neapolitan bread, tomatoes, garlic, extra virgin olive oil

**HOUSEMADE MEATBALLS** (3) **BEST SELLER** 8.95  
angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil

**HOUSE MEAT BOARD** **BEST SELLER** 11.95  
prosciutto, spicy Italian salami, Neapolitan salami, rosemary ham. served with mustard and kalamata olives

**HOUSE CHEESE BOARD** ✓ 11.95  
black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with dried apricots, dates, walnuts and honey

**HOUSE MEAT & CHEESE PLATE** 16.95  
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 CAPRESE** ✓ 8.95  
burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil

**BURRATA WITH MELON & PROSCIUTTO** **BEST SELLER** 11.95  
burrata, melon, prosciutto, extra virgin olive oil

**GARLIC BREAD** (can be made vegan) ✓ 4.95  
garlic, parsley, parmesan, mozzarella, extra virgin olive oil, red chili flakes

**SIDE SALAD** 5.95  
MidiCi House or The Caesar\*

**ITALIAN CHICKEN WINGS**  
wood fired traditional bone-in wings available mild or spicy 6pc 9.95 | 8pc 12.95 | 10pc 15.95

**TRADITIONAL CHICKEN WINGS**  
wood fired traditional bone-in wings available buffalo, mango habanero or barbeque 8pc 12.95 | 10pc 15.95

**BONELESS CHICKEN WINGS**  
wood fired boneless wings available buffalo, mango habanero or barbeque 8pc 12.95 | 10pc 15.95

**ITALIAN MEATBALL SLIDERS** (3) 8.95  
housemade meatballs, Italian marinara provolone, baked in the wood fired oven

**ITALIAN CHICKEN SLIDERS** (3) 8.95  
Italian grilled chicken, garlic, pickles, onions, provolone, mayo, baked in the wood fired oven

18% Gratuity may be added to parties of 6 or more.

✓ VEGETARIAN | GF GLUTEN-FREE

\*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.

# CLASSIC WOOD FIRED PIZZA

## SELECT YOUR BASE

**THE MARGHERITA** ✓ **BEST SELLER** 10.95  
Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil

**THE NEW YORK MARGHERITA** ✓ 10.95  
marinara sauce, fresh shredded mozzarella, parmesan

**WHITE** ✓ 9.95  
fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)

**HOUSE PESTO** ✓ 10.95  
housemade pesto, fresh mozzarella, parmesan (no tomato sauce)

**TRUFFLE** 11.95  
truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce)

## ADD TOPPINGS

**PROTEIN** \$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 pepperoni  
vegan sausage

**PREMIUMS** \$3  
burrata  
truffle burrata  
black truffle cheese  
prosciutto  
truffle cream  
truffle oil  
anchioves

**SIDES**  
ranch \$0.50  
balsamic glaze \$1.50

**MARKET** \$1  
grape tomatoes  
mushrooms  
baby spinach  
red onions  
bell peppers  
pepperoncinis  
kalamata olives  
black olives  
pineapple  
red chillies  
jalapenos  
arugula  
basil  
garlic  
artichokes

**CHEESE** \$1  
shredded mozzarella  
fresh mozzarella pearls  
goat cheese  
ricotta  
feta  
gorgonzola  
vegan cheese

**GLUTEN-FREE CRUST** \$3 | **CAULIFLOWER BASE** \$5

**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 WOOD FIRED PIZZA

**DOUBLE PEPPERONI** **BEST SELLER** 11.95  
Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami

**THE MEATS** 12.95  
Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham

**FOUR CHEESE** ✓ 11.95  
fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)

**THE HAWAIIAN** 12.95  
Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions

**THE DEVIL'S** **BEST SELLER** 12.95  
Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chillies (spicy)

**SHRIMP SCAMPI** 13.95  
fresh mozzarella, shrimp, green bell peppers, red onions, garlic, oregano. topped with baby arugula after bake (no tomato sauce)

**EGG N' BACON\*** 12.95  
fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg (no tomato sauce)

**MARGHERITA & PROSCIUTTO** 13.95  
Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake

**TRUFFLE & PROSCIUTTO** 15.95  
truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)

**FROM THE GARDEN** ✓ 13.95  
Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives

**TRUFFLE & VEGETABLE** 15.95  
truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake (no tomato sauce)

**THE FOREST** 12.95  
Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives

**CHICKEN PESTO** 12.95  
housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce)

**THE TUSCAN** 12.95  
sundried tomatoes, artichokes, fresh mozzarella, goat cheese

**BBQ CHICKEN** 12.95  
chicken, red onions, mozzarella, cilantro, paprika

**CHICKEN ALFREDO** 12.95  
housemade alfredo sauce, fresh mozzarella, chicken, parmigiano-reggiano, parsley

**THE SUPREMO PIZZA** **BEST SELLER** 14.95  
Italian tomato sauce, fresh mozzarella, housemade sausage, sliced garlic, oregano, green bell pepper, black olives, red onion, and sliced mushrooms

# WOOD FIRED CALZONE

**THE CHICKEN PESTO CALZONE** 12.95  
housemade pesto, chicken, fresh provolone, bell peppers, marinara, parmesan, garnished with housemade pesto

**THE MEATBALL CALZONE** 12.95  
angus beef, fresh provolone, marinara, basil, parmesan, garnished with marinara

**THE SPICY SAUSAGE CALZONE** 12.95  
housemade spicy sausage, fresh provolone, bell peppers, red onions, marinara, basil, parmesan, garnished with marinara

**THE TRUFFLE CALZONE** 12.95  
truffle cream, black truffle cheese, fresh mozzarella, mushrooms, basil, parmesan

**THE FOUR CHEESE CALZONE** ✓ 12.95  
fresh mozzarella, parmesan, ricotta, gorgonzola, garlic, oregano, basil, extra virgin olive oil

# WOOD FIRED PASTA

baked in the wood fired oven

**SPAGHETTI** ✓ 13.95  
housemade Italian marinara sauce, garlic, olive oil, fresh basil, topped with parmigiano-reggiano  
add protein: meatballs \$4 | chicken \$4 | shrimp \$4

**ALFREDO** ✓ 13.95  
housemade alfredo sauce, parmesan, garlic, tossed with penne, topped with parmigiano-reggiano  
add protein: meatballs \$4 | chicken \$4 | shrimp \$4

**PENNE VODKA** ✓ 13.95  
housemade vodka sauce, parmesan, tossed with penne, topped with parmigiano-reggiano  
add protein: meatballs \$4 | chicken \$4 | shrimp \$4

**PASTA BAKE** ✓ 13.95  
housemade béchamel sauce, penne, layered & topped with mozzarella  
add protein: meatballs \$4 | chicken \$4 | shrimp \$4

**SEMPLICE** ✓ 13.95  
spaghetti fine tossed in garlic, olive oil, salt & pepper, topped with parmigiano-reggiano  
add protein: meatballs \$4 | chicken \$4 | shrimp \$4

**MAC & CHEESE** ✓ 13.95  
housemade cheddar sauce, topped with parmigiano-reggiano

# SALAD

**MIDICI HOUSE** **GF** **BEST SELLER** 10.95  
seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing

**THE CAESAR\*** 10.95  
romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing  
add protein: chicken \$2 | hard boiled egg \$2

**WALNUT & GORGONZOLA** ✓ **GF** 12.95  
baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing

**THE ITALIAN** **BEST SELLER** 12.95  
seasonal greens, romaine lettuce, Italian salami, bell peppers, grape tomatoes, cucumber, red onions, kalamata olives, parmesan, crushed croutons, Italian vinaigrette dressing

**THE GREEK** ✓ **GF** 12.95  
baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing