

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 12.00
Beefeater 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, Averna 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

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

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

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
XRated fusion liqueur, pineapple juice, Malibu rum

Hugo
St-Germain elderflower, Prosecco

Royal Flower
Empress gin, elderflower tonic

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 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 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 Bracesca '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) 7.95
original, lemon, strawberry, or chocolate cream

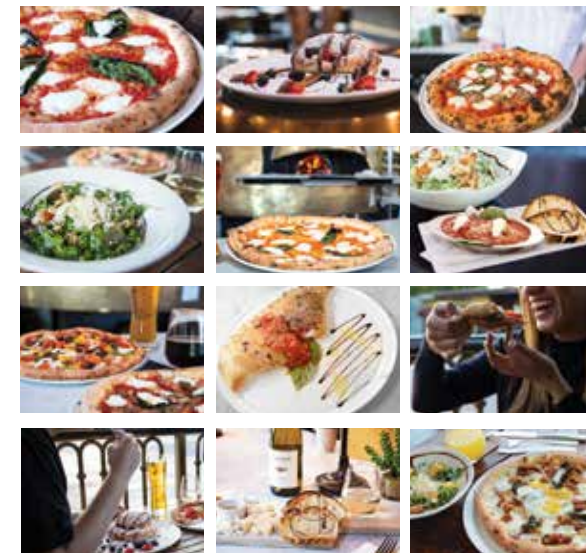
BERRY CROISSANT Ask our concierge for availability 7.95
cream filled croissant with mixed berries
original, lemon, strawberry, or chocolate cream

TIRAMISU 7.95
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
black truffle cheese
prosciutto
truffle cream
truffle oil
anchovies

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