

SMALL & SHARED PLATES

All small & shared plates are served fresh with balsamic reduction and wood-fired Neapolitan bread.

BRUSCHETTA ✓ 430 cal Neapolitan bread, tomatoes, garlic, extra virgin olive oil	6.95	HOUSE CHEESE BOARD ✓ 1050 cal black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with dried apricots, dates, walnuts and honey	11.45	HOUSE MEAT & CHEESE PLATE 1120 cal black truffle cheese, goat cheese, parmigiano-reggiano, rosemary ham, prosciutto, spicy Italian salami. served with mustard, kalamata olives, dried apricots, dates, walnuts and honey	16.95
HOUSEMADE MEATBALLS 410 cal BEST SELLER Angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil	6.95	BURRATA CAPRESE ✓ 630 cal burrata, arugula, grape tomatoes, Italian vinaigrette	9.45	TOMATO & BASIL SOUP ✓ 340 cal Italian crushed tomatoes, onion, garlic, fresh basil	6.95
HOUSE MEAT BOARD 480 cal BEST SELLER prosciutto, spicy Italian salami, Neapolitan salami, rosemary ham. served with mustard and kalamata olives	11.45	BURRATA WITH MELON & PROSCIUTTO 620 cal BEST SELLER burrata, melon, prosciutto, extra virgin olive oil	11.45	SOUP OF THE DAY ask for today's selection	6.95
				GARLIC BREAD ✓ 640 cal garlic, parsley, parmesan, extra virgin olive oil	4.95

SALAD

All salads are served fresh with balsamic reduction.

MIDICI HOUSE SALAD GF 280 cal BEST SELLER seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing	9.95	WALNUT & GORGONZOLA ✓ GF 520 cal baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing	11.45	THE GREEK ✓ GF 410 cal baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing	11.45
THE CAESAR WITH CHICKEN* 460 cal romaine lettuce, parmigiano-reggiano, chicken, croutons, Caesar dressing	12.45	THE ITALIAN 380 cal BEST SELLER seasonal greens, romaine lettuce, Neapolitan salami, bell peppers, grape tomatoes, cucumber, red onions, kalamata olives, parmesan, crushed croutons, Italian vinaigrette dressing	11.95	PURPLE KALE & RICOTTA ✓ GF 320 cal purple kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing	10.45
				SIDE SALAD 160-210 cal MidiCi House or The Caesar	4.95 5.45

PANINI

All paninis are served on Focaccia bread.

CAPRESE PANINI ✓ 420 cal housemade pesto, fresh mozzarella, baby arugula, grape tomatoes, oregano, Italian vinaigrette	9.50	MEDITERRANEAN PANINI 480 cal baby spinach, feta, grape tomatoes, cucumber, kalamata olives, red onions, housemade basil aioli	9.50	B.E.L.T PANINI 490 cal applewood smoked bacon, hardboiled egg, romaine lettuce, grape tomatoes, fresh mozzarella, housemade basil aioli	9.50
SPICY ITALIAN PANINI 590 cal rosemary ham, fresh mozzarella, spicy Italian salami, baby arugula, grape tomatoes, housemade paprika aioli	9.50	SPICY MEATBALL PANINI 640 cal housemade Angus beef meatballs, spicy Italian salami, fresh provolone, basil, parmesan, housemade paprika aioli	9.50		

CLASSIC NEAPOLITAN PIZZA

Our signature Neapolitan dough – light, thin, soft & chewy, with a high crust. Made from 4 fine ingredients: non-gmo double zero Neapolitan flour, water, sea salt, and yeast.

SELECT YOUR BASE TO CREATE YOUR OWN NEAPOLITAN PIZZA

THE MARGHERITA ✓ 880 cal BEST SELLER Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil	10.95
THE NEW YORK MARGHERITA ✓ 890 cal marinara sauce, fresh shredded mozzarella, parmesan	10.95
WHITE ✓ 1,140 cal fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)	10.95
HOUSE PESTO ✓ 1,070 cal housemade pesto, fresh mozzarella, parmesan (no tomato sauce)	10.95
TRUFFLE 980 cal truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce)	11.95
RED MARINARA ✓ 710 cal Italian tomato sauce, oregano, garlic, extra virgin olive oil (no cheese)	9.95

ADD TOPPINGS NEAPOLITAN PIZZA IS BEST WITH UP TO 2 OR 3 TOPPINGS

PROTEIN \$2 chicken 100 cal pepperoni 90 cal rosemary ham 40 cal housemade meatballs 110 cal applewood smoked bacon 90 cal Italian sausage 140 cal housemade spicy sausage 140 cal Neapolitan salami 25 cal spicy Italian salami 90 cal shrimp 40 cal freshly cracked egg 70 cal vegan sausage 60 cal	MARKET \$1 grape tomatoes 10 cal mushrooms 10 cal baby spinach 0 cal red onions 10 cal bell peppers 5 cal kalamata olives 10 cal black olives 35 cal pineapple 30 cal	CHEESE \$1 mozzarella 180 cal goat cheese 100 cal ricotta 70 cal feta 120 cal gorgonzola 140 cal vegan cheese 180 cal
		PREMIUMS \$3 burrata 280 cal black truffle cheese 150 cal prosciutto 70 cal truffle cream 80 cal

GLUTEN-FREE Neapolitan crust, + \$2 | VEGAN cheese and/or sausage, available.

SPECIALTY PIZZA

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

DOUBLE PEPPERONI 1070 cal BEST SELLER Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami available Neapolitan or New York style	13.45	SHRIMP SCAMPI 1200 cal fresh mozzarella, shrimp, green bell peppers, red onions, garlic, oregano. topped with baby arugula after bake (no tomato sauce)	14.45	FROM THE GARDEN [ORTOLANA] ✓ 1040 cal Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives available Neapolitan or New York style	14.95
THE MEATS 1130 cal Italian tomato sauce, fresh mozzarella, housemade Angus beef meatballs, pepperoni, rosemary ham available Neapolitan or New York style	14.45	EGG N' BACON* 1520 cal fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg (no tomato sauce)	13.95	TRUFFLE & VEGETABLE 1010 cal truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake (no tomato sauce)	15.95
FOUR CHEESE ✓ 1350 cal fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce) available Neapolitan or New York style	12.95	MARGHERITA & PROSCIUTTO 970 cal Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake available Neapolitan or New York style	14.95	THE FOREST 1020 cal Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives available Neapolitan or New York style	13.95
HAWAIIAN 960 cal Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions available Neapolitan or New York style	14.45	TRUFFLE & PROSCIUTTO 1050 cal truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)	15.95	CHICKEN PESTO 1260 cal housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce)	13.95
THE DEVIL'S 1120 cal BEST SELLER Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy) available Neapolitan or New York style	14.45				

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

DESSERT

SIGNATURE NUTELLA® CALZONE WITH FRESH BERRIES ✓ 890 cal **BEST SELLER** 7.95
Nutella®, strawberries, blackberries, blueberries
add ricotta +50 cal \$.50

TIRAMISU 370 cal 7.95
traditional

CANNOLI 730 cal 7.95
cream, crushed walnuts

AFFOGATO ✓ 230 cal 5.45
Italian vanilla bean gelato drowning in espresso

ITALIAN GELATO & SORBETTO 110-750 cal
ask for today's selection of flavors
handcrafted by Italian master gelatiers
1 scoop 2.00 | 2 scoops 3.50 | 3 scoops 5.00

SOFT DRINKS

Soda 1-124 cal 2.50
Italian Soda 70-80 cal 3.45
Mineral Water (still or sparkling) 0 cal 3.45
Orange Juice 160 cal 2.95

Apple Juice 180 cal 3.45
Iced Tea 0 cal 2.50
Housemixed Lemonade 170-210 cal 3.75
strawberry-peach, watermelon-twist, coconut, blue raspberry,
basil limeade, blood orange

Italian Cream Soda 110-180 cal 3.95
watermelon-strawberry, berry blast, blood orange,
orange creamsicle, peaches n' cream, strawberries n' cream,
creamy coconut, strawberry-peach

COFFEE

MidiCi Italian Wood Fire Roasted Coffee 2.75
Espresso 3.45
Macchiato 3.95
Americano 3.45

Caffe Latte 4.25
Vanilla Latte 4.25
Cappuccino 4.25

Caffe Mocha 4.25
Hot Chocolate 3.45
Iced Coffee 3.75

TEA

Organic Breakfast 3.25
Organic Earl Grey 3.25

Green Tea Tropical 3.25
Organic Spring Jasmine 3.25

Wild Berry Hibiscus 3.25
Chamomile 3.25

BEER

ON TAP 100-210 cal 16oz 20oz

Peroni Nastro Azzurro Italian Lager 7.00 10.00
5.10% | Peroni Brewery | Rome, Italy

Peninsula Pilsner German Pilsner 7.00 10.00
5.20% | Alvarado Street Brewery | Monterey, CA

Blue Moon Belgian-Style White 7.00 10.00
5.40% | MillerCoors | Golden, CO

Mad Otter Pale Ale 6.00 9.00
5.60% | Carmel Craft Brewing Co. | Monterey, CA

Phantom Bride IPA 8.00 11.00
7.10% | Belching Beaver Brewery | San Diego, CA

90 Minute Imperial IPA 10.00 13.00
9% | Dogfish Head Craft Brewery | Milton, DE

Sierra Nevada Rotating Selection 8.00 11.00
Sierra Nevada Brewing Co | Chico, CA

Peter B's Rotating Selection 7.00 10.00
Peter B's Brew Pub | Monterey, CA

CANS & BOTTLES 100-210 cal

Pinkus Ur-Pils German Pilsner | 17oz bottle 10.00
5.20% | Pinkus Müller Brewery | Münster, Germany

Dos Equis Especial Mexican Lager | 12oz bottle 5.00
4.20% | Heineken Mexico | Monterrey, Mexico

Coors Light Pale Lager | 16oz can 4.00
4.20% | MillerCoors | Golden, CO

Calicraft Coast Kölsch | 12oz can 5.00
4.80% | Calicraft Brewing Co. | Walnut Creek, CA

Carmel Valley Blonde Ale | 22oz bottle 12.00
5.60% | Carmel Craft Brewing Co. | Carmel, CA

Arrogant Bastard Strong Ale | 16oz can 6.00
7.20% | Stone Brewing | Escondido, CA

Liquifaction IPA | 12oz can 5.00
4.80% | Seismic Brewing Co. | Santa Rosa, CA

Hazy Little Thing IPA | 12oz can 5.00
6.70% | Sierra Nevada Brewing Co. | Monterey, CA

Mai Tai P.A. IPA | 16oz can 9.00
6.50% | Alvarado Street Brewery | Chico, CA

Brew Free or Die! IPA | 12oz can 5.00
7.00% | 21st Amendment Brewery | San Francisco, CA

Oaktown Brown Dark Ale | 12oz can 5.00
6.70% | Calicraft Brewing Co. | Walnut Creek, CA

Belching Beaver Peanut Butter Milk Stout | 12oz bottle 6.00
7.10% | Belching Beaver Brewery | San Diego, CA

ACE Perry Hard Pear Cider | 12oz bottle 5.00
5.0% | ACE Premium Craft Cider | Sebastopol, CA

Crispin Apple Cider | 12oz bottle 5.00
5.0% | Crispin Cider Co. | Chicago, IL

WINE

SPARKLING 130/500 cal 6oz 9oz BOTTLE

Prosecco Superiore 10.00 13.00 33.00
Moretti Valdobbiadene DOCG
Veneto, Italy

Sparkling White Blend 9.00 12.00 30.00
Francis Coppola 'Sofia Blanc de Blancs'
Monterey County, USA

Mimosa 9.00 12.00 -
Prosecco, Orange Juice

Peach Bellini 9.00 12.00 -
Prosecco, Peach Puree, Simple Syrup

WHITE 150/630 cal 9.00 12.00 30.00

Chardonnay Meiomi 9.00 12.00 30.00
Monterey/Sonoma/Santa Barbara, USA

Chardonnay Vvente 'Riva Ranch' 11.00 14.00 35.00
Arroyo Secco/Monterey, USA

Riesling Charles Smith 'Kung Fu Girl' 7.00 10.00 24.00
Washington, USA

Riesling Dog & Pony 9.00 12.00 30.00
Monterey, USA

6oz 9oz BOTTLE

Pinot Grigio 6.00 9.00 20.00
Bolla 'Delle Venezie IGT'
Venice, Italy

Sauvignon Blanc Bernardus 'Griva' 11.00 14.00 35.00
Monterey County, USA

Sauvignon Blanc Castle Rock 6.00 9.00 20.00
Mendocino, USA

ROSÉ 160/660 cal 8.00 11.00 28.00

Rosé Fleurs De Prairie 8.00 11.00 28.00
Provence, France

Rosé Meiomi 9.00 12.00 30.00
Monterey/Sonoma/Santa Barbara, USA

RED 160/660 cal 9.00 12.00 30.00

Chianti Classico Ruffino 'Aziano' 9.00 12.00 30.00
Tuscany, Italy

Red Blend Frescobaldi 'Remole' 7.00 10.00 24.00
Tuscany, Italy

6oz 9oz BOTTLE

Pinot Noir Meiomi 9.00 12.00 30.00
Monterey/Sonoma/Santa Barbara, USA

Pinot Noir 11.00 14.00 35.00
Z. Alexander Brown 'Uncaged'
Santa Lucia Highlands, USA

Pinot Noir Eden Rift 'Valiant' 10.00 13.00 33.00
Hollister, CA

Merlot Wente 'Sandstone' 10.00 13.00 33.00
Livermore Valley, USA

Tempranillo Blend Dog & Pony 11.00 14.00 36.00
'La Vaquera' Monterey, USA

Cabernet Sauvignon Justin Vineyards 14.00 17.00 49.00
Paso Robles, USA

Cabernet Sauvignon 10.00 13.00 33.00
Z. Alexander Brown 'Uncaged'
North Coast, USA

**Check out this month's Wine Wednesday Winemakers Selections and other rotating specials.
All wines and bottles or cans of beer are for sale to "take away."**