

SMALL & SHARED PLATES

Small & shared plates are served fresh with balsamic reduction and housemade Neapolitan bread.

HOUSEMADE MEATBALLS 410 cal BEST SELLER 6.95 angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil family style: 6 meatballs 860 cal \$17.95	BURRATA WITH MELON & PROSCIUTTO 620 cal BEST SELLER 10.45 burrata, melon, prosciutto, extra virgin olive oil	SOUP OF THE DAY 5.95 ask for today's selection
SIDE SALAD 160-210 cal 4.95 5.45 MidiCi House or The Caesar*	BURRATA CAPRESE ✓ 630 cal 8.45 burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil	GARLIC BREAD ✓ 640 cal 3.95 garlic, parsley, parmesan, extra virgin olive oil

SALAD

All salads are served fresh with balsamic reduction.

MIDICI HOUSE GF 280 cal BEST SELLER 8.95 seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing	WALNUT & GORGONZOLA ✓ GF 520 cal 10.45 baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing	THE ITALIAN 380 cal BEST SELLER 10.95 seasonal greens, romaine lettuce, Neapolitan salami, bell peppers, grape tomatoes, cucumber, red onions, kalamata olives, parmesan, crushed croutons, Italian vinaigrette dressing
THE CAESAR* 360 cal 9.45 romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing add: chicken +100 cal \$2 hardboiled egg +70 cal \$2		

PANINI

All paninis are served on Focaccia bread. Served until 3pm.

CAPRESE PANINI ✓ 420 cal 9.45 housemade pesto, fresh mozzarella, baby arugula, grape tomatoes, oregano, Italian vinaigrette	B.E.L.T. PANINI 490 cal 9.45 applewood smoked bacon, hardboiled egg, romaine lettuce, grape tomatoes, fresh mozzarella, housemade basil aioli	SPICY MEATBALL PANINI 640 cal 9.95 housemade angus beef meatballs, spicy Italian salami, fresh provolone, basil, parmesan, housemade paprika aioli
SPICY ITALIAN PANINI 590 cal 9.95 rosemary ham, fresh mozzarella, spicy Italian salami, baby arugula, grape tomatoes, housemade paprika aioli		

CLASSIC NEAPOLITAN 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.

SELECT YOUR BASE TO CREATE YOUR OWN NEAPOLITAN PIZZA

THE MARGHERITA ✓ 880 cal BEST SELLER 9.95 Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil	
WHITE ✓ 1140 cal 9.45 fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)	
HOUSE PESTO ✓ 1070 cal 9.95 housemade pesto, fresh mozzarella, parmesan (no tomato sauce)	
TRUFFLE 980 cal 10.95 truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce)	

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 80 cal black olives 35 cal pineapple 30 cal red chilies 0 cal	CHEESE \$1 mozzarella 180 cal ricotta 70 cal gorgonzola 140 cal vegan cheese 180 cal PREMIUMS \$3 burrata 280 cal prosciutto 70 cal truffle cream 80 cal
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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 11.95 Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami	SHRIMP SCAMPI 1200 cal 13.45 fresh mozzarella, shrimp, green bell peppers, red onions, garlic, oregano. topped with baby arugula after bake (no tomato sauce)	FROM THE GARDEN ✓ 1040 cal 13.95 Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives
THE MEATS 1130 cal 12.95 Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham	EGG N' BACON* 1520 cal 12.45 fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg (no tomato sauce)	TRUFFLE & VEGETABLE 1010 cal 14.95 truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake (no tomato sauce)
FOUR CHEESE ✓ 1350 cal 11.45 fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)	MARGHERITA & PROSCIUTTO 970 cal 13.95 Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake	THE FOREST 1020 cal 12.95 Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives
HAWAIIAN 960 cal 12.95 Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions	TRUFFLE & PROSCIUTTO 1050 cal 14.95 truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)	CHICKEN PESTO 1260 cal 12.95 housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce)
THE DEVIL'S 1120 cal BEST SELLER 12.95 Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy)		

DESSERT

SIGNATURE NUTELLA® CALZONE **BEST SELLER** 6.95
 Nutella®, strawberries, blackberries, blueberries
 add ricotta +.50 cal \$1

TIRAMISU 370 cal 7.95
 traditional

ITALIAN GELATO & SORBETTO 110-360 cal
 ask for today's selection of flavors
 handcrafted by Italian master gelatiers.
 add nutella +1.50 cal \$1
 1 scoop 2.00 | 2 scoops 3.50 | 6 scoops 5.00

SOFT DRINKS

Soda 1-124 cal 2.50
Italian Soda 70-80 cal 3.45
Housemixed Lemonade 170-210 cal 3.75
 Strawberry-Peach | Watermelon-Twist | Coconut | Blue Raspberry | Basil Limeade | Blood Orange
Italian Cream Soda 110-190 cal 3.95
 Watermelon-Strawberry | Berry Blast | Blood Orange | Orange Creamsicle | Peaches N' Cream | Strawberries N' Cream | Creamy Coconut | Strawberry-Peach

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

BEER

ON TAP 100-210 cal

Hobo Pilsner German-Style Pilsner 6.50
 5.30% | Dust Bowl Brewing | Turlock, CA
Modelo Especial Mexican Lager 7.00
 4.40% | Grupo Modelo | Mexico City, Mexico
Budweiser Pale Lager 5.00
 4.20% | ABI | St. Louis, MO
Alaskan Amber Alt-Style Ale 8.00
 5.30% | Alaskan Brewing | Juneau, Alaska

Blue Moon Belgian-Style White 7.00
 5.40% | MillerCoors | Golden, CO
Dirty Blonde Golden Ale 6.50
 5.40% | Amador Brewing | Plymouth, CA
Pyramid Hefeweizen Wheat Ale 7.50
 5.20% | Pyramid Brewing | Seattle, WA

Fresh Squeezed IPA 7.50
 6.40% | Deschutes Brewing | Bend, OR
Saint Archer IPA 8.00
 7% | Saint Archer Brewing | San Diego, CA
Rotating Seasonal 9.00
 ask for today's selection

CANS & BOTTLES 100-210 cal

Peroni Nastro Azzurro Italian Lager | bottle 4.95
 5.10% | Peroni Brewery | Rome, Italy
Birra Moretti Italian Lager | bottle 4.95
 4.60% | Birra Moretti | Udine, Italy
Corona Extra Mexican Lager | bottle 4.95
 4.50% | Grupo Modelo | Mexico City, Mexico

Coors Light Pale Lager | bottle 4.45
 4.20% | MillerCoors | Golden, CO
Bud Light Pale Lager | bottle 4.95
 4.20% | ABI | St. Louis, MO
Indigeny Crisp Apple Hard Cider | bottle 6.95
 5.50% | Indigeny Reserve | Sonora, CA

Super Cluster IPA | bottle 6.45
 8% | Lagunitas Brewing | Petaluma, CA
Vanilla Bean Milk Stout | 16oz can 9.95
 5.50% | Blaker Brewing | Ceres, CA

WINE

SPARKLING 130/500 cal
 GLASS BOTTLE
Prosecco 10.00 | 36.00
 La Marca | Veneto, Italy
Mimosa 8.00
 Prosecco, Orange Juice
Peach Bellini 8.00
 Prosecco, Peach Puree, Simple Syrup
ROSÉ 160/660 cal
 GLASS BOTTLE
Rosé 7.50 | 29.00
 Mont Gravet | Gascony, France

WHITE 150/630 cal
 GLASS BOTTLE
Chardonnay 7.50 | 29.00
 Backstory | California, USA
Chardonnay 9.00 | 36.00
 Dante | California, USA
Pinot Grigio 7.50 | 26.00
 La Fiera | Abruzzo, Italy
Pinot Gris 9.00 | 36.00
 J Vineyards | California, USA
Sauvignon Blanc Sea Pearl 8.50 | 32.00
 Marlborough, New Zealand
Sauvignon Blanc Starborough 9.00 | 31.00
 Marlborough, New Zealand

RED 160/660 cal
 GLASS BOTTLE
Pinot Noir 9.00 | 36.00
 Dante | California, USA
Cabernet Sauvignon 7.50 | 29.00
 Backstory | California, USA
Cabernet Sauvignon 9.00 | 36.00
 Dante | California, USA
Sangiovese 9.00 | 35.00
 Fattoria de Cerro | Tuscany, Italy
Malbec 8.50 | 34.00
 Santa Julia | Mendoza, Argentina
Merlot 8.50 | 34.00
 William Hill | California, USA
Montepulciano 7.50 | 26.00
 La Fiera | Abruzzo, Italy

**A MINUTE BECOMES A MOMENT,
 A MOMENT BECOMES A MEMORY.**