



STARTERS

GARLIC BREAD	6.95
Parsley, parmigiano, garlic, EVOO	
MEATBALLS	9.95
House made angus beef meatballs, grana padano, san Marzano tomato sauce, grilled bread	
BURRATA CAPRESE	11.95
Burrata, cherry tomato, basil, arugula, EVOO	
BURRATA MELON	13.95
Burrata, melon, prosciutto, EVOO	

PASTA

PENNE CON POLLO	18.95
Chicken, sun dried tomato, mushrooms, basil pesto, feta	
LINGUINE AL NERRO DI SEPPIA	19.95
Squid ink linguine, shrimp, cherry tomato, garlic, parsley	

SALADS

Add oven roasted chicken breast 4, shrimp 5

MIDICI HOUSE	11.95
Seasonal greens, arugula, tomato, parmigiano, balsamic vin.	
CAESAR	11.95
Romaine lettuce, croutons, shaved parmigiano	
WALNUT & GORGONZOLA	12.95
Baby arugula, seasonal greens, grape tomato, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing	

WOOD FIRED PIZZA

MARGHERITA	14.50	DIAVOLA	17.95
San Marzano tomato sauce, mozzarella, basil, EVOO		San Marzano tomato sauce, mozzarella, home made spicy sausage, Italian salami, Calabrian chili	
4 FORMAGGI	15.50	VEGETERIANA	17.95
Gorgonzola, mozzarella, taleggio, goat cheese, basil		Tomato sauce, Fresh mozzarella, bell pepper, red onions, baby spinach, kalamata olives	
PEPPERONI	16.50	TRUFFLE & PROSCIUTTO	18.95
San Marzano tomato sauce, fresh mozzarella, pepperoni		Truffle cream, fresh mozzarella, mushrooms, topped with San Daniele prosciutto and baby arugula	
MARGHERITA PROSCIUTTO	17.50		
San Marzano tomato sauce, fresh mozzarella, basil, EVOO, topped with San Daniele prosciutto and baby arugula			
CHICKEN PESTO	17.95		
Chicken, fresh mozzarella, roasted red bell pepper, red onion			

ADDITIONAL TOPPINGS

Roasted Chicken, Cotto, Pepperoni, Homemade Sausage, Prosciutto | 3

Red Onion, Arugula, Pesto, Cherry Tomatoes, Castelvetrano Olives, Mozzarella, Spinach, Calabrian Chili | 2

GLUTEN FREE CRUST | 3

VEGAN CHEESE and/or SAUSAGE AVAILABLE | 3

*20 % gratuity will be automatically applied to parties of 8 or more

*Only 3 credit cards accepted per party

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

BEER ON TAP

Peroni Nastro Azzurro Italian Lager 5.10% Peroni Brewery Rome, Italy	7.50	Rotating Hazy Hazy IPA 7.20% Calicraft Brewing Walnut Creek, CA	8.00
Stella Artois , Belgian Pilsner 5.0% Artois Brewery Leuven, Belgium	7.50	Ballast Point Sculpin IPA 7% Ballast Point Brewing San Diego, CA	8.00
Blue Moon Belgian-Style White 5.40% MillerCoors Golden, CO	7.00	Hennipin Belgium Saison-Farmhouse 7.70% Ommegang, Cooperstown, New York	8.00
Heretic Pale Ale 6.0% Heretic Brewing Fairfield, CA	7.50	Samuel Adams Seasonal Boston Beer Co Boston, MA	7.00
Anchor Porter 5.60% Anchor Brewing San Francisco, CA	7.50	Rotating Seasonal	8.00

COCKTAILS

APEROL SPRITZ Prosecco, aperol, soda	12.00	MIDICI SANGARIA Brandy, red wine, brown sugar, orange, lime, pineapple	12.00
REFRESHING GIN Hendricks gin, cucumber, simple syrup, soda	12.00	BARREL AGED RYE NEGRONI	13.00
ITALIAN SOUR Bourbon, amaro averna, lemon juice, simple syrup	12.00	Bullet rye, carpano antica, campari	
MIDICI MULE Vodka, ginger, lime, soda	12.00	MIDICI MANHATTAN	13.00
ITALIAN 75 Gin, lemon juice, prosecco	12.00	Basil Hayden's rye whiskey, bitters, cherry	
		OLD FASHION	13.00
		Bullet rye, orange peel, cherry, maple syrup	

ITALIAN/LOCAL WINES

Sparkling	gl/btl	White	gl/btl
Prosecco , Carletto, Veneto, Italy	11/42	Falanghina , Alois "Caulino", Campania, Italy	11/42
Rosé , Cleto Chiarli Brut, Emilia Romagna, Italy	14/54	Chardonnay , Hess Estatae, Napa Valley	13/50
		Sauvignon Blanc , Gainey Estate Vineyard, Santa Barbara	12/46
		Pinot Grigio , Elena Walch, Alto Adige, Italy	12/46
Red	gl/btl		
Sangiovese , Chianti Rufino, Tuscany, Italy	12/46		
Barbera , Vietti, Barbera d' Asti, Piemonte, Italy	13/50		
Pinot Noir , King Estate "Inscription, Willamette, OR.	13/50		
Cabernet Sauvignon , Avalon, Napa Valley	13/50		
Cabernet Sauvignon , Buehler, Napa Valley	16/60		
Rose			
Grenache , Sobon Estae, Amador	13/50		

Beverages

SAN PELLEGRINO | 4
COCA COLA, DIET COLA, SPRITE, LEMONADE | 3