

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.

MOST OF OUR FOOD PRODUCTS ARE NON-GMO

✓ **VEGETARIAN**
GF **GLUTEN-FREE**

SMALL & SHARED PLATES

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

<p>HOUSEMADE MEATBALLS 410 cal BEST SELLER 6.75 angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil double portion 820 cal 9.95</p> <p>HOUSE MEAT BOARD 480 cal BEST SELLER 9.95 prosciutto, spicy Italian salami, Neapolitan salami, rosemary ham. served with mustard and kalamata olives</p> <p>SIDE SALAD 160–210 cal 5.00 5.25 MidiCi House or The Caesar*</p>	<p>HOUSE CHEESE BOARD ✓ 1050 cal 9.95 black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with dried apricots, dates, walnuts and honey</p> <p>HOUSE MEAT & CHEESE PLATE 1120 cal 16.45 black truffle cheese, goat cheese, parmigiano-reggiano, rosemary ham, prosciutto, spicy Italian salami. served with mustard, kalamata olives, dried apricots, dates, walnuts and honey</p>	<p>BURRATA CAPRESE ✓ 630 cal 7.95 burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil</p> <p>BURRATA WITH MELON & PROSCIUTTO 620 cal BEST SELLER 9.95 burrata, melon, prosciutto, extra virgin olive oil</p> <p>GARLIC BREAD (can be made vegan) ✓ 670 cal 3.95 garlic, parsley, parmesan, extra virgin olive oil enhance your dish with mozzarella and red chili flakes</p>
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SALAD

Our salads are served fresh with balsamic reduction.

<p>MIDICI HOUSE GF 280 cal BEST SELLER 8.45 seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing</p> <p>THE CAESAR* 360 cal 8.95 romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing add protein: chicken +100 cal \$1.00 hardboiled egg +70 cal \$1.00</p>	<p>WALNUT & GORGONZOLA ✓ GF 520 cal 9.95 baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing</p> <p>THE ITALIAN 380 cal BEST SELLER 10.45 seasonal greens, romaine lettuce, Neapolitan salami, bell peppers, grape tomatoes, cucumber, red onions, kalamata olives, parmesan, crushed croutons, Italian vinaigrette dressing</p>	<p>THE GREEK ✓ GF 410 cal 9.95 baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing</p> <p>PURPLE KALE & RICOTTA ✓ GF 320 cal 8.95 purple kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing</p>
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CLASSIC NEAPOLITAN PIZZA | CREATE YOUR OWN

Enjoy it the true Italian way, with a fork and knife.

SELECT YOUR BASE

<p>THE MARGHERITA ✓ 880 cal BEST SELLER 8.95 Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil</p> <hr/> <p>WHITE ✓ 1140 cal 8.45 fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)</p> <hr/> <p>HOUSE PESTO ✓ 1070 cal 8.95 housemade pesto, fresh mozzarella, parmesan (no tomato sauce)</p> <hr/> <p>TRUFFLE 980 cal 10.25 truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce)</p>
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ADD TOPPINGS

<p>PROTEIN \$1</p> <ul style="list-style-type: none"> 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 	<p>MARKET \$1</p> <ul style="list-style-type: none"> 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 	<p>CHEESE \$1</p> <ul style="list-style-type: none"> mozzarella 180 cal goat cheese 100 cal ricotta 70 cal feta 120 cal gorgonzola 140 cal vegan cheese 180 cal <p>PREMIUMS \$3</p> <ul style="list-style-type: none"> burrata 280 cal black truffle cheese 150 cal prosciutto 70 cal truffle cream 80 cal
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GLUTEN-FREE CRUST \$2

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 PIZZA

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

<p>DOUBLE PEPPERONI 1070 cal BEST SELLER 10.95 Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami</p> <p>THE MEATS 1130 cal 11.95 Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham</p> <p>FOUR CHEESE ✓ 1350 cal 10.45 fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)</p> <p>HAWAIIAN 960 cal 11.95 Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions</p> <p>THE DEVIL'S 1120 cal BEST SELLER 11.95 Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy)</p>	<p>SHRIMP SCAMPI 1200 cal 12.45 fresh mozzarella, shrimp, green bell peppers, red onions, garlic, oregano. topped with baby arugula after bake (no tomato sauce)</p> <p>EGG N' BACON 1520 cal 11.45 fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg (no tomato sauce)</p> <p>MARGHERITA & PROSCIUTTO 970 cal 12.95 Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake</p> <p>TRUFFLE & PROSCIUTTO 1050 cal 14.25 truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)</p>	<p>FROM THE GARDEN ✓ 1040 cal 12.95 Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives</p> <p>TRUFFLE & VEGETABLE 1010 cal 14.25 truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake (no tomato sauce)</p> <p>THE FOREST 1020 cal 11.95 Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives</p> <p>CHICKEN PESTO 1260 cal 11.95 housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce)</p>
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DESSERT

<p>SIGNATURE NUTELLA® CALZONE ✓ 890 cal BEST SELLER 6.45 Nutella®, strawberries, blackberries, blueberries, balsamic reduction add ricotta +50 cal \$1.00 GLUTEN-FREE dough substitute \$2</p>	<p>TIRAMISU 370 cal traditional 6.45</p>	<p>ITALIAN GELATO & SORBETTO 110–750 cal Ask our concierge for today's selection of flavors handcrafted by Italian master gelatiers. add Nutella® +150 cal \$1.00 1 scoop 1.95 2 scoops 3.25 3 scoops 4.45</p>
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*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.

BEER

ON TAP 100-210 cal

Peroni Nastro Azzurro Italian Lager 5.10% Peroni Brewery Rome, Italy	5.95	Blue Moon Belgian-Style White 5.40% MillerCoors Golden, CO	5.95	Ballast Point Seasonal Ballast Point Brewing San Diego, CA	7.45
Corona Premier Mexican Pale Lager 4% Grupo Modelo Mexico City, Mexico	5.95	Hazy Little Thing IPA 6.70% Sierra Nevada Brewing Chico, CA	6.95	Samuel Adams Seasonal Boston Beer Co Boston, MA	7.45
Firestone 805 Blonde Ale 4.70% Firestone Walker Paso Robles, CA	5.95	Belching Beaver Peanut Butter Milk Stout 5.30% Belching Beaver Brewery San Diego, CA	6.95		

WINE

Our sommelier selected a mix of American classics, flavors of Italy, global highlights and local staples. This selection has been crafted with pairing in mind to fit the MidiCi experience. Ask our barista for pairing suggestions.

SPARKLING 130/500 cal

	GLASS	BOTTLE		GLASS	BOTTLE		GLASS	BOTTLE
Prosecco Lunetta Veneto, Italy	9.00	34.00	Mimosa Prosecco, All Natural Orange Juice	8.00		Peach Bellini Prosecco, Peach Puree, Simple Syrup	8.00	

WHITE 150/630 cal

Chardonnay MidiCi Private Reserve California, USA	9.00	34.00	Riesling Cavit Trentino, Italy	7.50	28.00	Sauvignon Blanc Nobile Marlborough, New Zealand	9.00	34.00
Chardonnay Meiomi California, USA	10.00	38.00	Pinot Grigio Alta Luna Alto Adige, Italy	8.50	32.00	Sauvignon Blanc Esk Valley Hawkes Bay, New Zealand	10.50	40.00

ROSÉ 160/660 cal

Rosé Cavit Trentino, Italy	8.00	30.00	Rosé Saved 'Magic Maker' California, USA	10.00	38.00
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RED 160/660 cal

Pinot Noir MidiCi Private Reserve California, USA	9.00	34.00	Malbec Portillo Mendoza, Argentina	8.00	30.00	Red Blend La Braccasca 'Sabazio' Montepulciano, Italy	10.00	38.00
Pinot Noir Mon Frère California, USA	9.00	34.00	Cabernet Sauvignon Columbia Crest Washington, USA	9.00	34.00	Red Blend Tenuta Polvaro Nero Veneto, Italy	11.00	42.00
Chianti Superiore Santa Cristina Tuscany, Italy	10.00	38.00	Cabernet Sauvignon Borne of Fire Washington, USA	13.00	50.00	Merlot Drumheller Washington, USA	8.50	32.00

SOFT DRINKS

Soda <small>1-124 cal</small>	2.50	Mineral Water (still or sparkling) <small>0 cal</small>	3.45	Apple Juice <small>180 cal</small>	3.45
Italian Soda <small>70-80 cal</small>	3.45	Orange Juice <small>160 cal</small>	2.95	Iced Tea <small>0 cal</small>	2.50

TEA COLLECTION

All of our teas are calorie-free.

Organic Breakfast	2.95	Green Tea Tropical	2.95	Wild Berry Hibiscus	2.95
Organic Earl Grey	2.95	Organic Spring Jasmine	2.95	Chamomile	2.95

YOU HAVEN'T HAD PIZZA UNTIL **YOU'VE HAD NEAPOLITAN PIZZA.**