

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**

## APPETIZER

All appetizers are served fresh with balsamic reduction and wood-fired Neapolitan bread.

<b>HOUSEMADE MEATBALLS</b> 410 cal <b>BEST SELLER</b> <b>6.45</b> angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil	<b>BURRATA WITH MELON &amp; PROSCIUTTO</b> 620 cal <b>BEST SELLER</b> <b>9.95</b> burrata, melon, prosciutto, extra virgin olive oil	<b>GARLIC BREAD</b> 640 cal <b>3.95</b> garlic, parsley, parmesan, extra virgin olive oil
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## SALAD

All salads are served fresh with balsamic reduction.

<b>MIDICI HOUSE</b> 160 cal <b>BEST SELLER</b> <b>7.95</b> seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing	<b>THE CAESAR*</b> 360 cal <b>8.45</b> romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing add protein: chicken +100 cal \$1.00 hardboiled egg +70 cal \$1.00	<b>THE ITALIAN</b> 380 cal <b>BEST SELLER</b> <b>9.95</b> seasonal greens, romaine lettuce, Neapolitan salami, bell peppers, grape tomatoes, cucumber, red onions, kalamata olives, parmesan, crushed croutons, Italian vinaigrette dressing
<b>WALNUT &amp; GORGONZOLA</b> 520 cal <b>9.45</b> baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing		

## CLASSIC NEAPOLITAN PIZZA

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

<b>THE MARGHERITA</b> 880 cal <b>BEST SELLER</b> <b>8.45</b> Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil	<b>HOUSE PESTO</b> 1070 cal <b>8.45</b> housemade pesto, fresh mozzarella, parmesan (no tomato sauce)	<b>RED MARINARA VEGAN</b> 710 cal <b>7.45</b> Italian tomato sauce, oregano, garlic, extra virgin olive oil (no cheese)
<b>WHITE</b> 1140 cal <b>7.95</b> fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)	<b>TRUFFLE</b> 980 cal <b>9.95</b> truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce)	

**GLUTEN-FREE** Housemade gluten-free Neapolitan crust, \$1.95 extra. **VEGAN** Vegan cheese and/or vegan sausage, available upon request.

### TOPPINGS

Neapolitan Pizza is best with up to 2 or 3 toppings. Toppings are \$1.00 unless noted.

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

## SPECIALTY PIZZA

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

<b>DOUBLE PEPPERONI</b> 1070 cal <b>BEST SELLER</b> <b>10.45</b> Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami	<b>SHRIMP SCAMPI</b> 1200 cal <b>11.95</b> fresh mozzarella, shrimp, green bell peppers, red onions, garlic, oregano. topped with baby arugula after bake (no tomato sauce)	<b>FROM THE GARDEN</b> 1040 cal <b>12.45</b> Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives
<b>THE MEATS</b> 1130 cal <b>11.45</b> Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham	<b>EGG N' BACON*</b> 1520 cal <b>10.95</b> fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg (no tomato sauce)	<b>TRUFFLE &amp; VEGETABLE</b> 1010 cal <b>13.95</b> truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake (no tomato sauce)
<b>FOUR CHEESE</b> 1350 cal <b>9.95</b> fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)	<b>MARGHERITA &amp; PROSCIUTTO</b> 970 cal <b>12.45</b> Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake	<b>THE FOREST</b> 1020 cal <b>11.45</b> Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives
<b>HAWAIIAN</b> 960 cal <b>11.45</b> Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions	<b>TRUFFLE &amp; PROSCIUTTO</b> 1050 cal <b>13.95</b> truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)	<b>CHICKEN PESTO</b> 1260 cal <b>11.45</b> housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce)
<b>THE DEVIL'S</b> 1120 cal <b>BEST SELLER</b> <b>11.45</b> Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy)		

## SIGNATURE WOOD-FIRED ITALIAN CALZONE

All of our calzones are served fresh with basil, parmesan and balsamic reduction.

<b>THE CHICKEN PESTO CALZONE</b> 1280 cal <b>11.45</b> housemade pesto, chicken, fresh provolone, bell peppers, marinara, parmesan, garnished with housemade pesto	<b>THE SPICY SAUSAGE CALZONE</b> 1150 cal <b>9.95</b> housemade spicy sausage, fresh provolone, bell peppers, red onions, marinara, parmesan, garnished with marinara	<b>THE FOUR CHEESE CALZONE</b> 930 cal <b>8.95</b> fresh mozzarella, parmesan, ricotta, gorgonzola, garlic, oregano, basil, extra virgin olive oil
<b>THE MEATBALL CALZONE</b> 1090 cal <b>9.95</b> angus beef, fresh provolone, marinara, basil, parmesan, garnished with marinara	<b>THE TRUFFLE CALZONE</b> 860 cal <b>11.95</b> truffle cream, black truffle cheese, fresh mozzarella, mushrooms, basil, parmesan	

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

# DESSERT

<b>SIGNATURE NUTELLA® CALZONE</b> 890 cal Nutella®, strawberries, blackberries, blueberries, balsamic reduction add ricotta +50 cal \$1.00	<b>BEST SELLER</b> <b>6.45</b>	<b>AFFOGATO</b> 230 cal Italian vanilla bean gelato drowning in espresso	<b>4.95</b>	<b>ITALIAN GELATO &amp; SORBETTO</b> 110-750 cal Ask our concierge for today's selection of flavors handcrafted by Italian master gelatiers. 2 scoops <b>3.50</b>   4 scoops <b>5.50</b>   6 scoops <b>7.50</b>
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# SOFT DRINKS

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

# ITALIAN COFFEE BAR

extra espresso shot +5 cal \$1.00 | extra flavor +35-45 cal \$0.50

<b>Espresso</b> 5 cal	<b>3.25</b>	<b>Caffè Latte</b> 90 cal	<b>3.95</b>	<b>Caffè Mocha</b> 130 cal	<b>3.95</b>
<b>Macchiato</b> 40 cal	<b>3.75</b>	<b>Vanilla Latte</b> 130 cal	<b>3.95</b>	<b>Hot Chocolate</b> 130 cal	<b>3.25</b>
<b>Americano</b> 5 cal	<b>3.25</b>	<b>Cappuccino</b> 90 cal	<b>3.95</b>	<b>Iced Coffee</b> 5 cal	<b>3.45</b>

# BEER

<b>ON TAP</b> 100-210 cal					
<b>Peroni Nastro Azzurro</b> Italian Lager 5.10%   Peroni Brewery   Rome, Italy	<b>5.95</b>	<b>Blue Moon</b> Belgian-Style White 5.40%   MillerCoors   Golden, CO	<b>6.95</b>	<b>Lagunitas</b> IPA 6.20%   Lagunitas Brewing   Petaluma, CA	<b>6.95</b>
<b>Modelo Especial</b> Mexican Lager 4.40%   Grupo Modelo   Mexico City, Mexico	<b>5.95</b>				

## CANS & BOTTLES 100-210 cal

<b>Coronita Extra</b> Mexican Lager   bottle 4.50%   Grupo Modelo   Mexico City, Mexico	<b>4.00</b>	<b>Crisp Apple</b> Hard Cider   bottle 5%   Angry Orchard   Walden, NY	<b>6.50</b>	<b>Havana Lager</b> Vienna-Style Lager   bottle 5.20%   Concrete Beach Brewery   Miami, FL	<b>6.95</b>
<b>Yuengling</b> Amber Lager   bottle 4.50%   D.G. Yuengling & Sons   Pottsville, PA	<b>4.50</b>	<b>A Little Sumpin'</b> Sumpin' Ale   bottle 7.50%   Lagunitas Brewing   Petaluma, CA	<b>6.95</b>	<b>Guinness Draught</b> Irish Stout   14.9oz can 4.30%   Guinness Brewery   Dublin, Ireland	<b>8.25</b>
<b>Stella Artois</b> Belgian Lager   bottle 5%   Stella Artois Brewery   Leuven, Belgium	<b>5.50</b>				

# 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.

<b>SPARKLING</b> 130/500 cal	GLASS	BOTTLE		GLASS	BOTTLE		GLASS	BOTTLE
<b>Prosecco (750 ml)</b> Mionetto Veneto, Italy		<b>32.00</b>	<b>Mimosa</b> Prosecco, All Natural Orange Juice	<b>8.00</b>		<b>Peach Bellini</b> Prosecco, Peach Puree, Simple Syrup	<b>8.00</b>	
<b>Prosecco (187 ml)</b> Ruffino Tuscany, Italy		<b>9.50</b>						

## WHITE 150/630 cal

<b>Chardonnay</b> Chateau Ste Michelle Washington, USA	<b>7.25</b>	<b>26.00</b>	<b>Riesling</b> Charles Smith Washington, USA	<b>8.00</b>	<b>29.00</b>	<b>Sauvignon Blanc</b> Nobile Marlborough, New Zealand	<b>7.50</b>	<b>27.00</b>
<b>Chardonnay</b> Franciscan California, USA		<b>36.00</b>	<b>Pinot Grigio</b> Ruffino Lumina Tuscany, Italy	<b>7.00</b>	<b>25.00</b>	<b>Sauvignon Blanc</b> Kim Crawford Marlborough, New Zealand		<b>35.00</b>

## ROSÉ 160/660 cal

<b>Rosé</b> Anew Washington, USA	<b>8.25</b>	<b>30.00</b>	<b>Sparkling Rosé</b> Ruffino (187ml) Tuscany, Italy	<b>9.50</b>
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## RED 160/660 cal

<b>Pinot Noir</b> Mark West California, USA	<b>7.00</b>	<b>25.00</b>	<b>Cabernet Sauvignon</b> Clos du Bois California, USA	<b>7.50</b>	<b>27.00</b>	<b>Malbec</b> Diseño Mendoza, Argentina	<b>7.00</b>	<b>25.00</b>
<b>Pinot Noir</b> Meiomi California, USA		<b>40.00</b>	<b>Cabernet Sauvignon</b> Joel Gott California, USA	<b>40.00</b>		<b>Merlot</b> Red Diamond Washington, USA	<b>7.00</b>	<b>25.00</b>
<b>Chianti Superiore</b> Santa Cristina Tuscany, Italy	<b>9.50</b>	<b>34.00</b>						