

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.

HOUSEMADE MEATBALLS 410 cal BEST SELLER 6.75 angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil	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	BURRATA CAPRESE 630 cal 7.95 burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil
HOUSE MEAT BOARD 480 cal BEST SELLER 9.95 prosciutto, spicy Italian salami, Neapolitan salami, rosemary ham. served with mustard and kalamata olives	HOUSE MEAT & CHEESE PLATE (serves 2) 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	BURRATA WITH MELON & PROSCIUTTO 620 cal BEST SELLER 9.95 burrata, melon, prosciutto, extra virgin olive oil
		GARLIC BREAD 640 cal 3.95 garlic, parsley, parmesan, extra virgin olive oil

CLASSIC NEAPOLITAN PIZZA

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

THE MARGHERITA 880 cal BEST SELLER 8.95 Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil	HOUSE PESTO 1070 cal 8.95 housemade pesto, fresh mozzarella, parmesan (no tomato sauce)	RED MARINARA VEGAN 710 cal 7.95 Italian tomato sauce, oregano, garlic, extra virgin olive oil (no cheese)
WHITE 1140 cal 8.45 fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)	TRUFFLE 980 cal 10.25 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 otherwise.

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

SPECIALTY PIZZA

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

DOUBLE PEPPERONI 1070 cal BEST SELLER 10.95 Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami	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)	FROM THE GARDEN 1040 cal 12.95 Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives
THE MEATS 1130 cal 11.95 Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham	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)	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)
FOUR CHEESE 1350 cal 10.45 fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)	MARGHERITA & PROSCIUTTO 970 cal 12.95 Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake	THE FOREST 1020 cal 11.95 Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives
HAWAIIAN 960 cal 11.95 Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions	TRUFFLE & PROSCIUTTO 1050 cal 14.25 truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)	CHICKEN PESTO 1260 cal 11.95 housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce)
THE DEVIL'S 1120 cal BEST SELLER 11.95 Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy)		

SALAD

All salads are served fresh with balsamic reduction.

MIDICI HOUSE 280 cal BEST SELLER 8.45 seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing	WALNUT & GORGONZOLA 520 cal 9.95 baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing	THE GREEK 410 cal 9.95 baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing
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	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	PURPLE KALE & RICOTTA 320 cal 8.95 purple kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing

DESSERT

SIGNATURE NUTELLA® CALZONE 890 cal BEST SELLER 6.45 Nutella®, strawberries, blackberries, blueberries, balsamic reduction add ricotta +50 cal \$1.00	AFFOGATO 230 cal 4.95 Italian vanilla bean gelato drowning in espresso	ITALIAN GELATO & SORBETTO 110-750 cal Ask our concierge for today's selection of flavors handcrafted by Italian master gelatiers. 2 scoops 3.50 4 scoops 5.50 6 scoops 7.50
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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

BEER

ON TAP *100–210 cal*

Bud Light Pale Lager
4.20% | ABI | St. Louis, MO

3.95

Boulevard Wheat American Wheat Ale
4.40% | Boulevard Brewing Co | Kansas City, MO

4.95

Hard Way IPA
7.50% | Martin City Brewing Co | Kansas City, MO

5.50

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

4.95

KC Bier Dunkel Munich-Style Golden Lager
5% | KC Bier Co | Kansas City, MO

4.95

Rotating
Ask our barista for today's selection

CANS & BOTTLES *100–210 cal*

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

3.95

Fat Tire Belgian-Style Amber | bottle
5.20% | New Belgium Brewing | Fort Collins, CO

4.50

Three Blind Mice Brown Ale | bottle
5.50% | Mother's Brewing Co | Springfield, MO

4.95

Guinness Draught Irish Stout | 14.9oz can
4.20% | Guinness Brewery | Dublin, Ireland

5.50

Stella Artois Belgian Pale Lager | bottle
4.80% | Stella Artois | Leuven, Belgium

4.95

Michelob Ultra Pale Lager | 12oz can
4.20% | ABI | St. Louis, MO

3.50

Lagunitas IPA | bottle
6.20% | Lagunitas Brewing Co | Petaluma, CA

4.50

Belgian Rye Blond Belgian-Style Ale | 12oz can
6.50% | Martin City Brewing Co | Kansas City, MO

4.50

Crisp Apple Hard Cider | 16oz can
5% | Angry Orchard | Walden, NY

4.95

WINE

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

SPARKLING *130/500 cal*

Prosecco La Marca
Veneto, Italy

GLASS

BOTTLE

8.95 | 38.00

Mimosa

Prosecco, All Natural Orange Juice

GLASS

BOTTLE

6.95

Peach Bellini

Prosecco, Peach Puree, Simple Syrup

GLASS

BOTTLE

6.95

WHITE *150/630 cal*

Chardonnay Storypoint
California, USA

7.95

30.00

Pinot Grigio Ecco Domani
Delle Venezie, Italy

6.95

26.00

Pinot Gris Joel Gott
Oregon, USA

9.95

38.00

Riesling Chateau Ste. Michelle
Washington, USA

6.50

24.00

Sauvignon Blanc Villa Maria
Marlborough, New Zealand

8.95

34.00

ROSÉ *160/660 cal*

Rosé Torres de Casta
Catalunya, Spain

7.95

30.00

Rosé Pomelo
California, USA

9.95

38.00

RED *160/660 cal*

Pinot Noir Cloudfall
California, USA

9.95

38.00

Chianti DaVinci
Tuscany, Italy

7.95

30.00

Red Blend Seven Falls Rapid
Washington, USA

8.50

32.00

Cabernet Sauvignon Louis Martini
California, USA

8.95

34.00

Malbec Dona Paula
Mendoza, Argentina

7.50

28.00

Red Blend Allegrini
Veronese, Italy

9.95

38.00

Zinfandel Terra d'Oro
California, USA

6.95

26.00

Merlot Columbia Crest
Washington, USA

7.50

28.00

SOFT DRINKS

Soda *1–124 cal*

2.50

Apple Juice *180 cal*

3.45

Italian Cream Soda *110-150 cal*

3.45

Mineral Water (still or sparkling) *0 cal*

3.45

Iced Tea *0 cal*

2.50

Housemixed Lemonade *170-210 cal*

3.25

All Natural Orange Juice *160 cal*

2.95

ITALIAN COFFEE BAR

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

Espresso *5 cal*

3.25

Caffè Latte *90 cal*

3.95

Caffè Mocha *130 cal*

3.95

Macchiato *40 cal*

3.75

Vanilla Latte *130 cal*

3.95

Hot Chocolate *130 cal*

3.25

Americano *5 cal*

3.25

Cappuccino *90 cal*

3.95

Iced Coffee *5 cal*

3.45

TEA COLLECTION

All 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