

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.

<p>HOUSEMADE MEATBALLS 410 cal BEST SELLER 6.75 angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil</p>	<p>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</p>	<p>BURRATA CAPRESE 630 cal 7.95 burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil</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>BURRATA WITH MELON & PROSCIUTTO 620 cal BEST SELLER 9.95 burrata, melon, prosciutto, extra virgin olive oil</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>GARLIC BREAD 640 cal 3.95 garlic, parsley, parmesan, extra virgin olive oil</p>		

CLASSIC NEAPOLITAN PIZZA

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

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

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

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>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>FROM THE GARDEN 1040 cal 12.95 Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives</p>
<p>THE MEATS 1130 cal 11.95 Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham</p>	<p>EGG N' BACON 1520 cal 11.95 fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg (no tomato sauce)</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>FOUR CHEESE 1350 cal 10.95 fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (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>THE FOREST 1020 cal 11.95 Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives</p>
<p>HAWAIIAN 960 cal 11.95 Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions</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>CHICKEN PESTO 1260 cal 11.95 housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce)</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>		

SIGNATURE WOOD-FIRED ITALIAN CALZONE

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

<p>THE CHICKEN PESTO 1260 cal 10.95 housemade pesto, chicken, fresh provolone, bell peppers, marinara, parmesan, garnished with housemade pesto</p>	<p>THE SPICY SAUSAGE 1150 cal 10.95 housemade spicy sausage, fresh provolone, bell peppers, red onions, marinara, basil, parmesan, garnished with marinara</p>	<p>THE FOUR CHEESE 930 cal 10.95 fresh mozzarella, parmesan, ricotta, gorgonzola, garlic, oregano, basil, extra virgin olive oil</p>
<p>THE MEATBALL 1090 cal 10.95 angus beef, fresh provolone, marinara, basil, parmesan, garnished with marinara</p>	<p>THE TRUFFLE 860 cal 11.95 truffle cream, black truffle cheese, fresh mozzarella, mushrooms, basil, parmesan</p>	

SALAD

All salads are served fresh with balsamic reduction.

<p>MIDICI HOUSE 280 cal BEST SELLER 8.45 seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing</p>	<p>WALNUT & GORGONZOLA 520 cal 9.95 baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing</p>	<p>THE GREEK 410 cal 9.95 baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian 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>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>	

DESSERT

SIGNATURE NUTELLA® CALZONE 890 cal Nutella®, strawberries, blackberries, blueberries, balsamic reduction add ricotta +50 cal \$1.00	BEST SELLER 6.45	AFFOGATO 230 cal Italian vanilla bean gelato drowning in espresso	4.95	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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SOFT DRINKS

Soda 1-124 cal 2.50	All Natural Orange Juice 160 cal 2.95	Iced Tea 0 cal 2.50
Italian Soda 70-80 cal 3.45	Apple Juice 180 cal 3.45	Housemixed Lemonade 170-210 cal 3.75
Mineral Water (still or sparkling) 0 cal 3.45	Italian Cream Soda 110-150 cal 3.95	

ITALIAN COFFEE BAR

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

Espresso 5 cal 3.25	Decaf 5 cal 3.25	Iced Coffee 5 cal 3.45
Americano 5 cal 3.25	Hot Chocolate 130 cal 3.95	

TEA COLLECTION

All teas are calorie-free.

Organic Breakfast 2.95	Green Tea Tropical 2.95	Organic Mint Melange 2.95
Organic Earl Grey 2.95	Organic Green Dragon 2.95	Chamomile Citrus 2.95

BEER

ON TAP 100-210 cal			
Miller Lite Pale Lager 4.20% MillerCoors Golden, CO 4.50	60 Minute IPA 6% Dogfish Head Brewery Milton, DE 6.00	Sam '76 Union of Lager & Ale 4.70% Boston Beer Co Boston, MA 6.00	
Yuengling Traditional Amber Lager 4.50% Yuengling & Sons, Inc Pottsville, PA 5.50	Goose IPA 5.90% Goose Island Beer Co Chicago, IL 6.00	Angry Orchard Rosé Cider 5.50% Angry Orchard Walden, NY 5.50	
Peroni Nastro Azzurro Italian Lager 5.10% Peroni Brewery Rome, Italy 5.50	Lagunitas IPA 6.20% Lagunitas Brewing Co Petaluma, CA 6.00	Rotating Seasonal Ask our barista for today's selection	
Blue Moon Belgian-Style White 5.40% MillerCoors Golden, CO 5.50			

CANS & BOTTLES 100-210 cal

Bud Light Pale Lager 12oz can 4.20% ABI St. Louis, MO 4.50	Michelob Ultra Pale Lager bottle 4.20% ABI St. Louis, MO 4.50	Two Hearted Ale IPA bottle 7% Bell's Brewery Kalamazoo, MI 6.00
Corona Extra Mexican Lager bottle 4.60% Grupo Modelo Mexico City, Mexico 5.50	Guinness Draught Irish Stout 14.9oz can 4.20% Guinness Brewery Dublin, Ireland 6.00	Modelo Especial Mexican Lager 12oz can 4.40% Grupo Modelo Mexico City, Mexico 5.50
Coors Light Pale Lager 12oz can 4.20% MillerCoors Golden, CO 4.50	Philadelphia Pale Ale bottle 4.60% Yards Brewing Co Philadelphia, PA 6.00	Rotating Seasonal Ask our barista for today's selection

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

WHITE 150/630 cal

Chardonnay Franciscan California, USA 7.50 29.00	Pinot Grigio Ruffino Lumina Tuscany, Italy 7.50 29.00	Sauvignon Blanc Nobile Marlborough, New Zealand 7.50 30.00
Chardonnay Chateau Ste Michelle Washington, USA 8.50 34.00	Pinot Grigio Antinori Santa Cristina Veneto, Italy 8.50 34.00	Sauvignon Blanc Villa Maria Marlborough, New Zealand 10.00 41.00

ROSÉ 160/660 cal

Rosé Anew Washington, USA 8.50 34.00

RED 160/660 cal

Pinot Noir Mark West California, USA 7.50 29.00	Cabernet Sauvignon Columbia Washington, USA 8.00 31.00	Merlot Red Diamond Washington, USA 7.50 29.00
Pinot Noir Erath Resplendent Oregon, USA 9.50 38.00	Cabernet Sauvignon Franciscan California, USA 10.00 41.00	Red Blend Robert Mondavi 'Heritage' California, USA 9.50 38.00