### Antipasti | Small Plates

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bruschetta Vegan</td>
<td>430 cal</td>
<td>Neapolitan bread, tomatoes, garlic, extra virgin oil</td>
</tr>
<tr>
<td>House Made Meatballs</td>
<td>410 cal</td>
<td>Angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil</td>
</tr>
<tr>
<td>Burrata Caprese</td>
<td>630 cal</td>
<td>Burrata, arugula, grape tomatoes, Italian vinaigrette dressing, house made pesto, extra virgin olive oil, parmesan, basil</td>
</tr>
<tr>
<td>Burrata with Melon &amp; Prosciutto</td>
<td>620 cal</td>
<td>Burrata, melon, prosciutto, extra virgin oil</td>
</tr>
<tr>
<td>Garlic Bread</td>
<td>640 cal</td>
<td>Garlic, parmesan, pesto, extra virgin olive oil</td>
</tr>
<tr>
<td>Side Salad</td>
<td>40-180 cal</td>
<td>MidiCi House or The Caesar</td>
</tr>
<tr>
<td>House Made Garlic Knots</td>
<td>? cal</td>
<td>Served with spicy marinara sauce</td>
</tr>
<tr>
<td>House Made Buffalo Dip</td>
<td>? cal</td>
<td>Pulled roast chicken, cream cheese, buffalo sauce</td>
</tr>
<tr>
<td>House Made Mushroom Cheese Dip</td>
<td>? cal</td>
<td>Shiitake mushroom, gorgonzola, sour cream, crispy bacon, oregano</td>
</tr>
<tr>
<td>Warm Calabrian Olive Medley</td>
<td>? cal</td>
<td>Olive oil, garlic, oregano, bay leaf, Calabrian chilies</td>
</tr>
<tr>
<td>Neapolitan Roasted Wings</td>
<td>? cal</td>
<td>Garlic, chili oil, house spices, parmesan</td>
</tr>
<tr>
<td>House Made Meatball</td>
<td>9 cal</td>
<td>Angus beef, Italian marinara, provolone, shaved parmesan</td>
</tr>
<tr>
<td>Roast Chicken BLT</td>
<td>9 cal</td>
<td>Roast chicken, crispy bacon, tomato, romaine, pesto mayonnaise</td>
</tr>
<tr>
<td>Traditional Italian</td>
<td>12 cal</td>
<td>Prosciutto di Parma, Calabrese salami, peppers, provolone, lettuce, tomato, red onion, extra virgin olive oil</td>
</tr>
<tr>
<td>Greek</td>
<td>12 cal</td>
<td>Spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing</td>
</tr>
<tr>
<td>Purple Kale &amp; Ricotta</td>
<td>320 cal</td>
<td>Purple kale, baby spinach, ricotta, dates, gorgonzola, mustard vinaigrette dressing</td>
</tr>
<tr>
<td>Caesar</td>
<td>380 cal</td>
<td>Seasonal greens, romaine lettuce, Neapolitan salami, bell peppers, grape tomatoes, cucumber, red onions, kalamata olives, parmesan, crushed croutons, Italian vinaigrette dressing</td>
</tr>
</tbody>
</table>

### Salumi & Formaggi | Meats & Cheeses

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Meat Board</td>
<td>480 cal</td>
<td>Prosciutto, spicy, Italian salami, Neapolitan salami, rosemary ham, served with mustard and kalamata olives</td>
</tr>
<tr>
<td>House Cheese Board</td>
<td>1050 cal</td>
<td>Black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano, served with dried apricots, dates, walnuts and honey</td>
</tr>
<tr>
<td>House Meat &amp; Cheese Plate</td>
<td>1120 cal</td>
<td>Black truffle cheese, goat cheese, parmigiano-reggiano, rosemary ham, prosciutto, spicy Italian salami, served with mustard, kalamata olives, dried apricots, dates, walnuts and honey</td>
</tr>
</tbody>
</table>

### Soup & Tramezzino | Soup & Sandwiches

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Daily Soup Offering</td>
<td>? cal</td>
<td>Served with ciabatta toast</td>
</tr>
<tr>
<td>New England Clam Chowder</td>
<td>? cal</td>
<td>Served with oyster crackers</td>
</tr>
<tr>
<td>Prosciutto Caprese</td>
<td>? cal</td>
<td>Prosciutto di Parma, buffalo mozzarella, tomato/olive/caper tapenade, garlic, extra virgin olive oil, fresh basil</td>
</tr>
<tr>
<td>House Made Meatball</td>
<td>9 cal</td>
<td>Angus beef, Italian marinara, provolone, shaved parmesan</td>
</tr>
<tr>
<td>Roast Chicken BLT</td>
<td>9 cal</td>
<td>Roast chicken, crispy bacon, tomato, romaine, pesto mayonnaise</td>
</tr>
<tr>
<td>Traditional Italian</td>
<td>12 cal</td>
<td>Prosciutto di Parma, Calabrese salami, peppers, provolone, lettuce, tomato, red onion, extra virgin olive oil</td>
</tr>
<tr>
<td>Greek</td>
<td>12 cal</td>
<td>Spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing</td>
</tr>
<tr>
<td>Purple Kale &amp; Ricotta</td>
<td>320 cal</td>
<td>Purple kale, baby spinach, ricotta, dates, gorgonzola, mustard vinaigrette dressing</td>
</tr>
</tbody>
</table>

### Insalata | Salad

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>MidiCi House</td>
<td>280 cal</td>
<td>BEST SELLER</td>
</tr>
<tr>
<td>The Caesar</td>
<td>380 cal</td>
<td>BEST SELLER</td>
</tr>
<tr>
<td>Walnut &amp; Gorgonzola</td>
<td>320 cal</td>
<td>BEST SELLER</td>
</tr>
<tr>
<td>The Greek</td>
<td>410 cal</td>
<td>BEST SELLER</td>
</tr>
</tbody>
</table>

* Consuming raw or uncooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. For parties of 6 or more, an 18% gratuity will be automatically added.
CLASSICA NAPOLETTANA PIZZA

Our signature Neapolitan dough – light, thin and chewy, with a high crust. Made from 4 line ingredients: not GMO double zero Neapolitan flour, water, sea salt, and yeast.

SELECT YOUR BASE

- **THE MARGHERITA** 1100 cal
  - Italian tomato sauce, fresh mozzarella, parmesan, fresh provolone, prosciutto and baby arugula after bake
- **DOUBLE PEPPERONI** 1070 cal
  - Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami
- **THE MEATS** 1120 cal
  - Italian tomato sauce, fresh mozzarella, pepperoni, sausage, spicy Italian salami
- **FOUR CHEESE** 1250 cal
  - Fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)
- **HAWAIIAN** 960 cal
  - Italian tomato sauce, fresh mozzarella, pineapple, red onion, ham, red onions
- **THE DEVILS’** 1210 cal
  - Italian tomato sauce, fresh mozzarella, house-made spicy sausage, spicy Italian salami, red chilies (lava)!
- **EGGS N’ BACON** 1520 cal
  - Italian tomato sauce, fresh mozzarella, applewood smoked bacon, house-made spicy sausage, garlic, oregano, topped with a fried crispy egg (no tomato sauce)

ADD TOPPINGS

- **MARGHERITA & PROSCIUTTO** 970 cal
  - Italian tomato sauce, fresh mozzarella, topped with prosciutto and baby arugula after bake
- **TRUFFLE & PROSCIUTTO** 960 cal
  - Truffle cream, fresh mozzarella, mushrooms, topped with prosciutto and baby arugula (no tomato sauce)
- **FROM THE GARDEN** 1040 cal
  - Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onion, kalamata olives
- **TRUFFLE & VEGETABLE** 1010 cal
  - Truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes, topped with baby arugula after bake (no tomato sauce)
- **THE FOREST** 1020 cal
  - Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives
- **THE SPICY SAUSAGE** 1150 cal
  - Italian tomato sauce, fresh mozzarella, spicy sausage, bell peppers, red onion, marinara, basil, parmesan, garnished with marinara
- **THE TRUFFLE** 1130 cal
  - Truffle cream, black truffle cheese, fresh mozzarella, mushrooms, basil, parmesan
- **SHRIMP** 1450 cal
  - Italian tomato sauce, fresh mozzarella, fresh shrimp, bell peppers, red onion, kalamata olives, topped with baby arugula after bake

MARKET $1

- Grape tomatoes 10 cal
- Mushrooms 10 cal
- Baby spinach 20 cal
- Red onion 5 cal
- Bell peppers 5 cal
- Kalamata olives 80 cal
- Black olives 35 cal
- Pineapple 30 cal
- Red chilies 0 cal

CHEESE $1.5

- Mozzarella 180 cal
- Goat cheese 100 cal
- Ricotta 70 cal
- Lettuce 120 cal
- Gorgonzola 140 cal
- Vegan cheese 180 cal

PREMIUMS $3

- Tomato 280 cal
- Black truffle cheese 150 cal
- Prosciutto 70 cal
- Truffle cream 80 cal

NAPOLETTANA SPECIALE PIZZA

Add pancetta to any pizza $3. Add fig to any pizza $4.

DOUBLE PEPPERONI 1070 cal
- Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami
- **THE MEATS** 1120 cal
- Italian tomato sauce, fresh mozzarella, pepperoni, sausage, spicy Italian salami
- **FOUR CHEESE** 1250 cal
- Fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)
- **HAWAIIAN** 960 cal
- Italian tomato sauce, fresh mozzarella, pineapple, red onion, ham, red onions
- **THE DEVILS’** 1210 cal
- Italian tomato sauce, fresh mozzarella, house-made spicy sausage, spicy Italian salami, red chilies (lava)!
- **EGGS N’ BACON** 1520 cal
- Italian tomato sauce, fresh mozzarella, applewood smoked bacon, house-made spicy sausage, garlic, oregano, topped with a fried crispy egg (no tomato sauce)

ADD TOPPINGS

- **MARGHERITA & PROSCIUTTO** 970 cal
  - Italian tomato sauce, fresh mozzarella, topped with prosciutto and baby arugula after bake
- **TRUFFLE & PROSCIUTTO** 960 cal
  - Truffle cream, fresh mozzarella, mushrooms, topped with prosciutto and baby arugula (no tomato sauce)
- **FROM THE GARDEN** 1040 cal
  - Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onion, kalamata olives
- **TRUFFLE & VEGETABLE** 1010 cal
  - Truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes, topped with baby arugula after bake (no tomato sauce)
- **THE FOREST** 1020 cal
  - Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives
- **THE SPICY SAUSAGE** 1150 cal
  - Italian tomato sauce, fresh mozzarella, spicy sausage, bell peppers, red onion, marinara, basil, parmesan, garnished with marinara
- **THE TRUFFLE** 1130 cal
  - Truffle cream, black truffle cheese, fresh mozzarella, mushrooms, basil, parmesan
- **SHRIMP** 1450 cal
  - Italian tomato sauce, fresh mozzarella, fresh shrimp, bell peppers, red onion, kalamata olives, topped with baby arugula after bake

WOOD-FIRED CALZONE

Add pancetta to any calzone $3. Add fig to any calzone $4.

- **THE CHICKEN PESTO** 1190 cal
  - House made pesto, chicken, fresh provolone, bell peppers, parmesan, garnished with house made pesto
- **THE MEATBALL** 1090 cal
  - Italian beef, fresh provolone, marinara, basil parmesan, garnished with marinara

ADD TOPPINGS

- **MARGHERITA & PROSCIUTTO** 970 cal
  - Italian tomato sauce, fresh mozzarella, topped with prosciutto and baby arugula after bake
- **TRUFFLE & PROSCIUTTO** 960 cal
  - Truffle cream, fresh mozzarella, mushrooms, topped with prosciutto and baby arugula (no tomato sauce)
- **FROM THE GARDEN** 1040 cal
  - Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onion, kalamata olives
- **TRUFFLE & VEGETABLE** 1010 cal
  - Truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes, topped with baby arugula after bake (no tomato sauce)
- **THE FOREST** 1020 cal
  - Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives
- **THE SPICY SAUSAGE** 1150 cal
  - Italian tomato sauce, fresh mozzarella, spicy sausage, bell peppers, red onion, marinara, basil, parmesan, garnished with marinara
- **THE TRUFFLE** 1130 cal
  - Truffle cream, black truffle cheese, fresh mozzarella, mushrooms, basil, parmesan
- **SHRIMP** 1450 cal
  - Italian tomato sauce, fresh mozzarella, fresh shrimp, bell peppers, red onion, kalamata olives, topped with baby arugula after bake

SOFT DRINKS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soda</td>
<td>124 cal</td>
</tr>
<tr>
<td>Italian Soda</td>
<td>70 cal</td>
</tr>
<tr>
<td>Mineral Water</td>
<td>0 cal</td>
</tr>
<tr>
<td>Orange Juice</td>
<td>60 cal</td>
</tr>
<tr>
<td>Apple Juice</td>
<td>180 cal</td>
</tr>
<tr>
<td>Ice Tea</td>
<td>0 cal</td>
</tr>
<tr>
<td>Italian Cream</td>
<td>110 cal</td>
</tr>
<tr>
<td>Home Mixed Lemonade</td>
<td>170-210 cal</td>
</tr>
</tbody>
</table>

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