



neapolitan pizza

AND OTHER CULINARY DELIGHTS



**PEOPLE ARE THE BEST THING
THAT CAN HAPPEN TO ANYONE**

THE ORIGINAL.

PIZZA WITH A CAPITAL N.

You haven't had pizza until you've had Neapolitan Pizza.
Neapolitan Pizza is the Original. The way Italians invented it 300 years ago.

Neapolitan Pizza tells the story of Naples.

During her summer vacation in Naples with the King, Queen Margherita was presented pizza by a local pizzaiolo with tomato, fresh mozzarella, olive oil, and a touch of basil to represent the 3 colors of the new born Italian flag. She liked it so much that it was named in her honor. The classic Margherita was born.

"La Marinara", Italian for "the fisherman's wife". Wives who used to prepare pizza for their husbands as they returned from fishing in the bay of Naples. Tomato, garlic, oregano and olive oil were the ingredients of choice to make the pizza stay fresh. The classic Marinara was born.

Over the centuries, Neapolitan Pizza has become an institution. Since 1998, its ingredients and method of preparation are protected by the Italian legislation.

The dough is only 4 fine ingredients:
Non-GMO double zero Neapolitan flour, water, sea salt and yeast.
The sauce is super natural. Only one pure ingredient:
Non-GMO crushed Italian peeled tomatoes.
No oils, no sugars.

The cheeses are the finest Italian cheeses made from high quality milks, and the mozzarella is also known as "white gold", for its premium quality and taste.

The crust releases the flavor of well-baked bread.
The sauce delivers the characteristic aroma of a fresh and fragrant mediterranean plate.
90 seconds in our wood-fired ovens at close to 1000 degrees bake it to perfection.
Neapolitan Pizza is magic.

Neapolitan Pizza exalts the flavors, and celebrates the senses.
Each bite distributes an array of flavors, an arrangement of textures.
Neapolitan Pizza is fine pizza. Pizza with a capital N.

Pure ingredients. Rare freshness. Classical simplicity. Historical heritage.
Neapolitan Pizza is the meal of choice for health-conscious foodies and epicureans alike.

Neapolitan Pizza is the better pizza.

APPETIZER (ANTIPASTO)

HOUSEMADE MEATBALLS WITH FRESH MOZZARELLA

seasoned grass-fed angus ground beef hand-rolled in-house, wood-fire baked with fresh whole mozzarella, crushed Italian peeled tomatoes imported from Italy, parmesan, fresh sweet basil, oregano. served with wood-fire toasted Neapolitan bread.

BEST SELLER 6.00

PROSCIUTTO DI SAN DANIELE & MOZZARELLA PLATE

prosciutto di San Daniele, fresh whole mozzarella, fresh sweet basil, non-gmo extra virgin olive oil. served with wood-fire toasted Neapolitan bread.

7.00

HOUSE MEAT BOARD

our selection of cured meats: black truffle salami (tartufo), prosciutto di San Daniele, spicy Italian salami (calabrese), Neapolitan salami, rosemary ham (cotto). served with kalamata olives, two mustards and wood-fire toasted Neapolitan bread.

BEST SELLER 10.00

HOUSE CHEESE BOARD

our selection of house cheeses: black truffle cheese (sottocenere al tartufo), fresh whole mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with fresh pears, dates, king walnuts, honey and wood-fire toasted Neapolitan bread.

9.00

HOUSE MEAT & CHEESE PLATE (SERVES 2)

black truffle cheese (sottocenere al tartufo), goat cheese, parmigiano-reggiano, black truffle salami (tartufo), prosciutto di San Daniele, spicy Italian salami (calabrese). served with two mustards, fresh pears, dates, kalamata olives, king walnuts, honey and wood-fire toasted Neapolitan bread.

16.00

WOOD-FIRE BAKED TRUFFLE CHEESE BREAD

Sottocenere (which means "under ashes") is a Black Truffle Cheese from Venice, Italy, that is made in a unique traditional way of infusing natural truffles into the cheese, and covering the cheese for months in wood ashes to protect the aroma of the fresh truffles.

our signature Neapolitan dough, light, thin, soft and chewy, baked fresh with non-gmo truffle cream, black truffle cheese (sottocenere al tartufo), fresh whole mozzarella, all natural fresh mushrooms, parmesan, fresh sweet basil, non-gmo extra virgin olive oil

7.50

FRESH ARTISAN BURRATA (BURRATA ARTIGIANALE FRESCA)

Burrata is a cheese made of mozzarella and cream. The outer shell is solid mozzarella, with a filling of fresh pieces of mozzarella soaked in cream. It owes its name, "battered" in Italian, to its creamy center that gently fills the palate. Each fresh burrata cheese is hand-formed and made from fresh milk gathered daily from local farmers.

All of our burrata plates are served fresh, with balsamic reduction, and wood-fire toasted Neapolitan bread.

BURRATA WITH BEETS & BALSAMIC fresh soft burrata cheese, all natural red beets, lemon vinaigrette dressing	6.00
BURRATA WITH PURPLE KALE, GRAPE TOMATOES, HOUSEMADE PESTO fresh soft burrata cheese, fresh purple kale, fresh grape tomatoes, housemade pesto, lemon vinaigrette dressing	6.50
BURRATA WITH MELON & PROSCIUTTO DI SAN DANIELE fresh soft burrata cheese, fresh melon, prosciutto di San Daniele (imported from Italy and aged 18 months)	BEST SELLER 8.00
BURRATA WITH ARTICHOKES, GRAPE TOMATOES, KALAMATA OLIVES fresh soft burrata cheese, all natural artichoke hearts, fresh grape tomatoes, kalamata olives, lemon vinaigrette dressing	7.00

CLASSIC NEAPOLITAN PIZZA (PIZZA CLASSICA NAPOLETANA)

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

THE MARGHERITA

BEST SELLER 7.50

The world's most famous pizza was crowned in Naples, Italy, over 100 years ago, when the Queen Margherita had her first Neapolitan Pizza representing the Italian flag: basil – green, cheese – white, tomatoes – red.

crushed Italian peeled tomatoes (sauce), fresh whole mozzarella, parmesan, fresh sweet basil, non-gmo extra virgin olive oil

RED MARINARA **VEGAN**

6.50

crushed Italian peeled tomatoes (sauce), oregano, fresh garlic, non-gmo extra virgin olive oil (no cheese)

WHITE (BIANCA)

7.00

fresh whole mozzarella, parmesan, fresh sweet basil, oregano, non-gmo extra virgin olive oil (no tomato sauce)

HOUSE PESTO (PESTO DELLA CASA)

7.50

housemade pesto, fresh whole mozzarella, pine nuts, parmesan (no tomato sauce)

ADD ONS (TOPPINGS)

Select any combination of protein, cheese, and vegetable. We recommend 2 to 3 toppings to stay true to Neapolitan pizza. All toppings are \$1.00 except as noted. Housemade gluten-free Neapolitan crust, \$1.50 extra.

SPECIALTY PIZZA (PIZZA SPECIALE)

DOUBLE PEPPERONI (DOPPIO PEPPERONI)

BEST SELLER 9.50

crushed Italian peeled tomatoes (sauce), fresh whole mozzarella, gourmet pepperoni, spicy Italian salami (calabrese), parmesan, fresh sweet basil, non-gmo extra virgin olive oil

THE DEVIL'S PIZZA (PIZZA DIAVOLA)

11.50

crushed Italian peeled tomatoes (sauce), fresh whole mozzarella, housemade all natural spicy sausage, spicy Italian salami (calabrese), all natural fresno chilis, all natural Italian chilis, parmesan, fresh sweet basil, non-gmo extra virgin olive oil (very spicy)

PIZZA MARGHERITA & PROSCIUTTO

11.50

crushed Italian peeled tomatoes (sauce), fresh whole mozzarella, parmesan, fresh sweet basil, non-gmo extra virgin olive oil, topped with prosciutto di San Daniele and baby arugula after bake

TRUFFLE & PROSCIUTTO DI SAN DANIELE PIZZA

14.00

non-gmo truffle cream, fresh whole mozzarella, all natural fresh mushrooms, parmesan, fresh sweet basil, non-gmo extra virgin olive oil, topped with prosciutto di San Daniele after bake (no tomato sauce)

SHRIMP SCAMPI PIZZA

11.50

fresh whole mozzarella, rock shrimp scampi, roasted bell peppers, red onions, parmesan, fresh garlic, fresh sweet basil, oregano, non-gmo extra virgin olive oil, topped after bake with baby arugula, tossed with lemon vinaigrette dressing and capers (no tomato sauce)

THE FOUR CHEESE PIZZA (PIZZA QUATTRO (4) FORMAGGI)

9.00

fresh whole mozzarella, fresh ricotta cheese, gorgonzola, parmesan, fresh garlic, fresh sweet basil, oregano, non-gmo extra virgin olive oil (no tomato sauce)

THE MEATS (LE CARNI)

10.50

crushed Italian peeled tomatoes (sauce), fresh whole mozzarella, housemade meatballs, gourmet pepperoni, rosemary ham (cotto), parmesan, fresh sweet basil, non-gmo extra virgin olive oil

PARMESAN PIZZA (PIZZA AL PARMIGIANO)

8.50

For the parmesan lover, we are paying tribute to the city of Parma - the birthplace of parmigiano-reggiano.

crushed Italian peeled tomatoes (sauce), double (doppio) parmesan, whole grape tomatoes, parmigiano-reggiano, fresh sweet basil, non-gmo extra virgin olive oil (no mozzarella)

THE PRISONER'S PIZZA (PIZZA DEL CARCERATO)

BEST SELLER 8.50

The legend from Naples, Italy, tells about drugs being smuggled to prisoners inside the crust of Neapolitan pizzas in Naples' prison. In the spirit of Neapolitan tradition, we hide fresh ricotta cheese in half of our crust.

crushed Italian peeled tomatoes (sauce), fresh whole mozzarella, parmesan, fresh sweet basil, non-gmo extra virgin olive oil. prepared prisoner style with fresh ricotta cheese hidden in half of our crust

ROME'S PIZZA (PIZZA ROMANA)

11.00

The combination of hearty, warm potatoes with the aroma of fresh rosemary creates a rare culinary harmony. When topped with gorgonzola, it is the hallmark pizza flavor of Rome, capital of Italy.

fresh whole mozzarella, rosemary wood-fire roasted fingerling potatoes, gorgonzola, caramelized onions, roasted bell peppers, sliced fresh garlic, parmesan, fresh sweet basil, oregano, non-gmo extra virgin olive oil (no tomato sauce)

EGG N' BACON PIZZA

11.00

fresh whole mozzarella, wood-fire roasted fingerling potatoes, all natural applewood smoked bacon, housemade all natural sausage, parmesan, fresh sweet basil, oregano, non-gmo extra virgin olive oil, topped with a freshly cracked egg (no tomato sauce)

TRUFFLE & VEGETABLE PIZZA (PIZZA VEGETARIANA AL TARTUFO)

14.00

For vegetable lovers, this pizza enhances textures and aromas with a mixture of roasted and raw ingredients. The touch of truffle elevates a glorious earthy flavor.

non-gmo truffle cream, fresh whole mozzarella, fresh ricotta cheese, all natural fresh mushrooms, kalamata olives, parmesan, fresh sweet basil, non-gmo extra virgin olive oil, topped with baby arugula and fresh grape tomatoes after bake for a refreshing crunch (no tomato sauce)

PIZZA FROM THE GARDEN (PIZZA ORTOLANA)

11.00

"Orto" means "garden" in Italian. Every farmer has an Orto, that little plot of land at the back of their home, from which they harvest their own meals. The Ortolana celebrates this tradition with a handpicked selection of fresh garden vegetables.

crushed Italian peeled tomatoes (sauce), fresh whole mozzarella, fresh sautéed baby spinach with garlic, roasted bell peppers, kalamata olives, parmesan, oregano, non-gmo extra virgin olive oil, topped with fresh sweet basil and fresh grape tomatoes after bake for a refreshing crunch

THE FISHERMAN'S PIZZA

10.50

crushed Italian peeled tomatoes (sauce), red onions, fresh grape tomatoes, capers, fresh garlic, fresh sweet basil, oregano, non-gmo extra virgin olive oil, topped with Italian filets of anchovies after bake (no cheese)

GENOA'S PIZZA (PIZZA GENOVESE)

11.50

Celebrating pesto, the ingredients of this pizza pay tribute to Italy's most renowned sauce, born in the beautiful city of Genoa.

housemade pesto, fresh whole mozzarella, fresh sautéed baby spinach with garlic, roasted bell peppers, parmesan, fresh sweet basil, topped with baby arugula and fresh grape tomatoes after bake for a refreshing crunch (no tomato sauce)

PIZZA BIANCA & PROSCIUTTO

11.00

fresh whole mozzarella, parmesan, fresh garlic, fresh sweet basil, oregano, non-gmo extra virgin olive oil, topped with prosciutto di San Daniele and baby arugula after bake (no tomato sauce)

THE CHICKEN & PESTO PIZZA

11.50

housemade pesto, fresh whole mozzarella, free-range chicken, fresh ricotta cheese, sundried tomatoes, roasted garlic, parmesan, fresh sweet basil (no tomato sauce)

THE HAWAIIAN (PIZZA TROPICALE)

10.50

crushed Italian peeled tomatoes (sauce), fresh whole mozzarella, pineapple, rosemary ham (cotto), caramelized onions, parmesan, fresh sweet basil, oregano, non-gmo extra virgin olive oil

THE GLUTEN-FREE MARGHERITA (LA MARGHERITA SENZA GLUTINE) GLUTEN-FREE

9.50

crushed Italian peeled tomatoes (sauce), fresh whole mozzarella, parmesan, fresh sweet basil, non-gmo extra virgin olive oil. served on our housemade gluten-free Neapolitan crust.

THE ALL VEGAN MARGHERITA (LA MARGHERITA TUTTA VEGANA) VEGAN

7.50

crushed Italian peeled tomatoes (sauce), vegan cheese, fresh sweet basil, non-gmo extra virgin olive oil

SALAD (INSALATA)

All of our salads are served fresh, with balsamic reduction, and wood-fire toasted Neapolitan bread.

MIDICI HOUSE SALAD	7.00
seasonal greens, baby arugula, fresh grape tomatoes, parmigiano-reggiano, roasted tomato dressing, balsamic vinaigrette dressing	
THE CAESAR	7.50
fresh whole hearts of romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing, parmesan	
add protein: free-range chicken	\$1.00
hardboiled free-range egg	\$1.00
Italian filets of anchovies	\$1.00
WALNUT & GORGONZOLA	8.50
baby arugula, seasonal greens, fresh grape tomatoes, king walnuts, gorgonzola, parmigiano-reggiano, walnut and gorgonzola dressing	
PURPLE KALE & RICOTTA (CAVOLO VIOLA E RICOTTA)	7.50
fresh purple kale, baby spinach, fresh ricotta cheese, dates, parmigiano-reggiano, fresh lemon zest, mustard vinaigrette dressing	
THE SWEET LIFE SALAD (LA DOLCE VITA) VEGAN	8.50
<i>This sweet and tangy combination captures the rising summer sun over the bay of Naples, Italy.</i>	
baby arugula, seasonal greens, blackberries, raspberries, blueberries, strawberries, fresh melon, shaved and shredded coconut, lemon vinaigrette dressing	
GREEK (GRECA)	8.50
baby spinach, seasonal greens, fresh grape tomatoes, greek feta cheese, kalamata olives, red onions, all natural cucumber, lemon vinaigrette dressing	
GOURMET ITALIAN CHOPPED SALAD	10.50
<i>The celebration of Italian flair, served untossed for a beautiful assortment of ingredients and flavors.</i>	
seasonal greens, fresh grape tomatoes, kalamata olives, bell peppers, hardboiled egg, crispy all natural applewood smoked bacon, rosemary ham (cotto), parmigiano-reggiano, greek feta cheese, lemon vinaigrette dressing	
ROCK SHRIMP & AVOCADO	8.50
fresh whole hearts of romaine lettuce, baby arugula, rock shrimp, fresh avocado, bell peppers, garbanzo beans, kalamata olives, capers, lemon vinaigrette dressing	
CAPRESE SALAD	7.50
baby arugula, fresh whole mozzarella, fresh grape tomatoes, sea salt, black pepper, housemade pesto, roasted tomato dressing, lemon vinaigrette dressing	

DESSERT (DOLCE)

SIGNATURE NUTELLA® CALZONE WITH FRESH BERRIES

BEST SELLER 6.00

our signature Neapolitan dough, light, thin, soft and chewy, baked fresh with Nutella®, blackberries, raspberries, blueberries, and strawberries, hidden inside topped with a hint of balsamic reduction and shaved coconut

add fresh ricotta cheese - \$1.00

THE DROWNING GELATO (AFFOGATO)

4.50

gourmet Italian vanilla gelato handcrafted by Italian Master Gelatiers, drowning in espresso

ITALIAN GELATO & SORBETTO

see our concierge for today's selection of flavors handcrafted by Italian Master Gelatiers

2 scoops

3.00

4 scoops

5.00

6 scoops

7.00

GOURMET ITALIAN COFFEE BAR

Espresso	3.00
Macchiato	3.50
Americano	3.00
Caffè Latte	3.75
Vanilla Latte	3.75
Cappuccino	3.75
Caffè Mocha	3.75
Hot Chocolate	3.00
Iced Coffee (Caffè Freddo)	3.25

GOURMET TEA COLLECTION

Organic Breakfast	3.00
Organic Earl Grey	3.00
Kyoto Rice (Genmaicha)	3.00
Green Tea Tropical	3.00
Marrakesh Mint	3.00
Orange Dulce/Blossom	3.00
Bombay Chai	3.00
Ginger Twist	3.00
Organic Spring Jasmine	3.00
Wild Berry Hibiscus	3.00
Chamomile	3.00
Organic African Nectar	3.00

SOFT DRINKS

Natia (Mineral Water Imported from Italy)	3.00
Ferrarelle (Delicate Sparkling Water Imported from Italy)	3.50
Soda	2.50
Italian Soda	2.50
Apple Juice	2.50
Cranberry Juice	2.50
Freshly Squeezed All Natural Orange Juice	2.75
Iced Tea (Organic Pure Black)	2.75

BEER (BIRA)

Beer is malt, hops, yeast, and water, but we think beer is more than the sum of its parts. Beer is an artisan product of quality, craftsmanship, and independence. Our Certified Cicerone® (beer chef) selected craft and macro beers with pairing in mind to fit the MidiCi experience. Ask our barista for pairing suggestions.

ON TAP

Modelo Grupo Modelo Mexican Lager Mexico 4.40% crisp <i>pale malt, crisp body, clean finish</i>	4.00
Bud Light ABI Light Lager St. Louis, MO 4.20% crisp <i>sweet grains, light, easy</i>	3.50
Peroni Nastro Azzurro Peroni Lager Italy 5.10% crisp <i>bright, effervescent, refreshing</i>	4.50
Blue Moon MillerCoors Belgian-Style White Golden, CO 5.40% wheat <i>citrus, spice, smooth</i>	4.00
Shiner Bock Spoetzl Brewery Bock Shiner, TX 4.40% amber <i>brown bread, light spice, easy</i>	3.50
Easy Peasy Deep Ellum Sesson IPA Dallas, TX 5.20% hoppy <i>tangerine, lemon peel, aromatic</i>	4.50
Art Car IPA Saint Arnold IPA Houston, TX 7.17% hoppy <i>citrus, pine, bitter finish</i>	5.00
Rotating Seasonal New Belgium Fort Collins, CO	5.00

CANS AND BOTTLES

Fireman's #4 Real Ale Blonde Ale Blanco, TX 5.10% 12oz can crisp <i>smooth malt, zesty, golden</i>	4.50
Lone Star Pabst Lager San Antonio, TX 4.65% 12oz can crisp <i>barley, corn, light body</i>	3.00
Agave Wheat Breckenridge Wheat Ale with Agave Littleton, CO 4.20% 12oz can wheat <i>nectar, light spice, smooth body</i>	4.00
Nitro Milk Stout Left Hand Milk Stout Longmont, CO 6% bottle dark <i>roasty, cocoa, velvety</i>	5.00
Sierra Nevada Pale Ale Sierra Nevada Pale Ale Chico, CA 5.20% 12oz can hoppy <i>hop spice, malt body, classic</i>	4.00
Fat Tire New Belgium Amber Fort Collins, CO 5.20% 16oz can amber <i>caramel, biscuits, balanced</i>	4.00
Odell IPA Odell IPA Fort Collins, CO 7% 12oz can hoppy <i>aromatic, distinctive bitterness, citrus</i>	4.50
Beerito Oskar Blues Mexican Lager Longmont, CO 4% 12oz can crisp <i>bright, bready, light honey</i>	4.50
Rotating Seasonal Cider Bishop Dallas, TX 12oz can	5.00
Rotating Seasonal Beer Saint Arnold Houston, TX 12oz can	4.50

WINE (VINO)

Our sommelier selected wines reflecting 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

	GLASS	BOTTLE
Prosecco La Marca Veneto, Italy crisp, dry, refreshing	7.00	26.00
Mimosa Prosecco, Freshly Squeezed All Natural Orange Juice	6.00	

WHITE

Chardonnay Storypoint California, USA full-bodied <i>yellow apple, toasty, creamy</i>	6.50	24.00
Pinot Gris Willamette Valley Vineyards Oregon, USA medium-bodied <i>ripe pear, silky, floral</i>		29.00
Riesling Waterbrook Washington, USA medium-bodied <i>aromatic, spicy, semi-sweet</i>	5.00	18.00
Pinot Grigio Barone Fini Alto Adige, Italy light <i>zesty, light-bodied, clean</i>	5.50	20.00
Vermentino Poggio Al Tesoro Solosole Tuscany, Italy light <i>white peach, flint, lime zest</i>		34.50
Sauvignon Blanc The Crossings Marlborough, New Zealand light <i>grapefruit, grassy, mineral</i>	6.50	24.00
Torrontés La Linda Salta, Argentina medium-bodied <i>tropical, herbaceous, flavorful</i>		17.50
Viognier Pedernales Texas, USA medium-bodied <i>foxy, ripe apple, honey</i>	7.75	29.00

ROSÉ

Grenache Barton & Gustier Provence, France light <i>pomegranate, perfume, herbs</i>	5.50	20.00
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RED

Pinot Noir A by Acacia California, USA light <i>stewed strawberry, raspberry</i>	6.50	24.00
Cabernet Sauvignon Louis Martini California, USA full-bodied <i>black currant, oak spice, vanilla</i>	6.75	25.00
Zinfandel Sin Zin California, USA full-bodied <i>jammy fruit, baking spice</i>		31.50
Chianti Sangiovese Gabbiano Chianti Classico Tuscany, Italy medium-bodied <i>cherry, leather, earth</i>	5.25	19.00
Aglianico Vesevo Beneventano Campania, Italy full-bodied <i>dark fruit, tomato, volcanic minerals</i>		31.00
Corvina Solane Santi Ripasso Veneto, Italy full-bodied <i>soft, raisiny</i>	6.75	25.00
Malbec Alamos Mendoza, Argentina full-bodied <i>red currant, plum, cocoa</i>	5.00	18.00
Carménère Santa Carolina Colchagua, Chile medium-bodied <i>spice, cassis, eucalyptus</i>		19.00
Tempranillo Pedernales Texas, USA medium-bodied <i>plum, spicy, honey, foxy</i>		29.00

DESSERT WINE

Port Bogle Petite Sirah California, USA sweet <i>rich cherry fruit, butterscotch</i>	8.00	
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WE ARE DREAMERS & MAKERS.

**WE DREAM OF FOOD COMING ONLY FROM NATURE.
MOST OF OUR PRODUCTS ARE NON-GMO.**

**WE DREAM OF HIGH QUALITY FOOD ACCESSIBLE TO ALL.
WE PUT OUR MONEY WHERE OUR FOOD IS
AND INVEST IN THE QUALITY OF OUR PRODUCTS,
RATHER THAN IN MARKETING THEM.**

**WE DREAM OF MEMORABLE MEALS WITH FRIENDS.
WE CREATED A PUBLIC PLACE THAT IS EXTRAORDINARY.**

**WE DREAM OF SERVICE THAT IS KIND, MINDFUL AND IN THE MOMENT.
WE TREAT EVERYONE AS OUR FRIEND.**

**WE DREAM OF A FRIENDLIER WORLD.
WE MAKE THAT CHANGE.**



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