



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 a 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, non-gmo, 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 gourmet pickles, 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, 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 gourmet pickles, two mustards, fresh pears, 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 8.50

The world's most famous pizza was crowned in Naples, Italy, over 300 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**

7.50

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

WHITE (BIANCA)

8.00

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

HOUSE PESTO (PESTO DELLA CASA)

8.50

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

ADD ONS (TOPPINGS)

select any combination of protein, cheese, and vegetable to achieve your perfect Neapolitan pizza. all add ons are \$1.00 except as noted. housemade gluten-free Neapolitan crust \$1.50 extra.

SPECIALTY PIZZA (PIZZA SPECIALE)

DOUBLE PEPPERONI (DOPPIO PEPPERONI)

BEST SELLER 10.50

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)

12.50

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)

PARMESAN PIZZA (PIZZA AL PARMIGIANO)

9.50

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)

PIZZA MARGHERITA & PROSCIUTTO

12.50

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)

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

11.00

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

PIZZA POMODORINI

10.50

crushed Italian peeled tomatoes (sauce), fresh whole mozzarella, fresh grape tomatoes, fresh sautéed baby spinach with garlic, parmesan, fresh garlic, fresh sweet basil, non-gmo extra virgin olive oil

THE PRISONER'S PIZZA (PIZZA DEL CARCERATO)

BEST SELLER 9.50

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)

12.00

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, wood-fire roasted fingerling potatoes, gorgonzola, caramelized onions, roasted bell peppers, sliced fresh garlic, fresh rosemary, 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, freshly cracked egg, all natural applewood smoked bacon, parmesan, fresh sweet basil, oregano, non-gmo extra virgin olive oil (no tomato sauce)

TRUFFLE & VEGETABLE PIZZA (PIZZA VEGETARIANA AL TARTUFO)

14.00

For vegetable lovers, this pizza enchances 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)

12.00

"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

11.50

crushed Italian peeled tomatoes (sauce), red onions, fresh grape tomatoes, Italian 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)

12.50

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

12.00

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)

ITALIAN SALAD PIZZA (INSALATA SU PIZZA)

9.00

fresh purple kale, baby arugula, lemon vinaigrette dressing, fresh grape tomatoes, pine nuts, parmigiano-reggiano. served on our signature Neapolitan crust with parmesan, fresh garlic, oregano, non-gmo extra virgin olive oil (no tomato sauce, no mozzarella).

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

10.50

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

8.50

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.

<p>CAESAR fresh whole hearts of romaine lettuce, parmigiano-reggiano, wood-fire toasted Neapolitan bread croutons, Caesar dressing, parmesan add protein: free-range chicken \$1.00 hardboiled free-range egg \$1.00 Italian filets of anchovies \$1.00</p>	8.50
<p>WALNUT & GORGONZOLA baby arugula, seasonal greens, fresh grape tomatoes, king walnuts, gorgonzola, parmigiano-reggiano, walnut and gorgonzola dressing</p>	9.50
<p>PURPLE KALE & RICOTTA (CAVOLO VIOLA E RICOTTA) fresh purple kale, baby spinach, fresh ricotta cheese, dates, parmigiano-reggiano, fresh lemon zest, mustard vinaigrette dressing</p>	8.50
<p>THE SWEET LIFE SALAD (LA DOLCE VITA) VEGAN <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</p>	9.50
<p>GREEK (GRECA) baby spinach, seasonal greens, fresh grape tomatoes, greek feta cheese, kalamata olives, red onions, all natural cucumber, lemon vinaigrette dressing</p>	9.50
<p>CAPRESE SALAD baby arugula, fresh whole mozzarella, fresh grape tomatoes, sea salt, black pepper, housemade pesto, roasted tomato dressing, lemon vinaigrette dressing</p>	8.50
<p>GOURMET ITALIAN CHOPPED SALAD <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, gorgonzola, lemon vinaigrette dressing</p>	11.00
<p>ROCK SHRIMP & AVOCADO fresh whole hearts of romaine lettuce, baby arugula, rock shrimp, fresh avocado, bell peppers, garbanzo beans, kalamata olives, Italian capers, golden corn, lemon vinaigrette dressing</p>	10.00
<p>FRESCA seasonal greens, baby arugula, fresh grape tomatoes, parmigiano-reggiano, roasted tomato dressing, lemon vinaigrette dressing</p>	8.50

DESSERT (DOLCE)

SIGNATURE NUTELLA® CALZONE WITH FRESH BERRIES

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

BEST SELLER 6.00

THE DROWNING GELATO (AFFOGATO)

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

4.50

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

Yuengling Lager Yuengling Lager Pottsville, PA 4.50% crisp <i>mild, smooth, clean finish</i>	4.00
Modelo Especial Grupo Modelo Mexican-Style Lager Mexico 4.40% crisp <i>pale malt, crisp body, clean finish</i>	5.00
Bud Light ABI Light Lager St. Louis, MO 4.20% crisp <i>sweet grains, light, easy</i>	4.50
Peroni Nastro Azzurro Peroni Lager Italy 5.10% crisp <i>light, sweet, effervescent</i>	6.00
Blue Moon MillerCoors Belgian-Style White Golden, CO 5.40% wheat <i>citrus, spice, sweet</i>	6.00
Floridian Funky Buddha Hefeweizen Oakland Park, FL 5.20% wheat <i>german-style, clove, banana fruit</i>	6.00
Miami Pale Ale Biscayne Bay Pale Ale Doral, FL 5.50% amber <i>malty, medium body, casual</i>	6.00
Hops 4 Teacher J. Wakefield IPA Miami, FL 6% hoppy <i>citrus aroma, caramel, moderately bitter</i>	6.00
Apple Cider Broski Cider Pompano Beach 4.50% cider <i>bright apple, crisp, moderate sweetness</i>	6.00
Rotating Seasonal from New Belgium <i>ask our barista for what's in season</i>	6.00

CANS AND BOTTLES

Boston Lager Samuel Adams Lager Boston, MA 4.90% 16oz can crisp <i>mild, smooth, clean finish</i>	5.00
Keybilly Island Ale Brew Hub Amber with Lime Lakeland, FL 5.40% 12oz can amber <i>key limes, smooth malt, refreshing</i>	4.00
Sierra Nevada Pale Ale Sierra Nevada Pale Ale Chico, CA 5.60% 16oz can hoppy <i>cascade hops, caramel malt, classic</i>	5.00
Citradelic New Belgium IPA with Tangerine Fort Collins, CO 6% 12oz can hoppy <i>tangerine, piney, bitter</i>	4.50
Guinness Draught Guinness Irish Stout Ireland 4.20% 15 oz can dark <i>roasty, cocoa, velvet</i>	5.00
Glutiny New Belgium Gluten Free Pale Ale Fort Collins, CO 6% bottle gluten-free <i>classic taste, light hops</i>	5.00

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

Prosecco | Lunetta | Veneto, Italy
crisp, dry, refreshing

Mimosa | Prosecco, Freshly Squeezed All Natural Orange Juice

GLASS

7.00

BOTTLE

26.00

8.00

WHITE

Chardonnay | Franciscan | California, USA
full-bodied | yellow apple, toasty, creamy

Pinot Gris | Erath | Oregon, USA
medium-bodied | ripe pear, silky, floral

Riesling | Château St. Michelle | Washington, USA
medium-bodied | aromatic, spicy, semi-sweet

Pinot Grigio | Antinori Santa Cristina | Friuli, Italy
light | zesty, light-bodied, clean

Vermentino | Sella & Mosca | Tuscany, Italy
light | white peach, flint, lime zest

Sauvignon Blanc | Nobile | Marlborough, New Zealand
light | grapefruit, grassy, mineral

Torrontés | Finca La Linda | Salta, Argentina
medium-bodied | tropical, herbaceous, flavorful

Muscadine | Lakeridge Chablis | Florida, USA
medium-bodied | foxy, ripe apple, honey

8.00

30.00

32.00

6.00

22.00

7.00

26.00

29.00

7.00

26.00

30.00

6.00

22.00

ROSÉ

Campuket | Hecht & Bannier | Provence, France
light | pomegranate, perfume, herbs

9.00

34.00

RED

Pinot Noir | Cloudfall | California, USA
light | stewed strawberry, raspberry

Cabernet Sauvignon | Federalist | California, USA
full-bodied | black currant, oak spice, vanilla

Zinfandel | Paso Creek | California, USA
full-bodied | jammy fruit, baking spice

Sangiovese | Ruffino Chianti Classico | Tuscany, Italy
medium-bodied | cherry, leather, earth

Aglianco | Vesevo Beneventano | Campania, Italy
full-bodied | dark fruit, tomato, volcanic minerals

Corvina | Santi Ripasso | Veneto, Italy
full-bodied | soft, raisiny

Malbec | Terrazas Altos del Plata | Mendoza, Argentina
full-bodied | red currant, plum, cocoa

Carménère | Anderra | Colchagua, Chile
medium-bodied | spice, cassis, eucalyptus

Muscadine | Lakeridge Southern Red | Florida, USA
medium-bodied | plum, spicy, honey, foxy

8.00

30.00

8.00

30.00

39.00

9.00

34.00

9.00

34.00

32.00

7.00

26.00

29.00

22.00

DESSERT WINE

Port | Terra D'Oro Zinfandel Port | California, USA
sweet | rich cherry fruit, butterscotch

10.00

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.**



510 NORTH FEDERAL HIGHWAY, FORT LAUDERDALE, FL | 805-750-3095

mymidici.com @  