



# neapolitan pizza

AND OTHER CULINARY DELIGHTS



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

# PEOPLE. THAT'S OUR PASSION.

They move us, shape us, excite us and inspire us.  
We believe people are the best thing that can happen to anyone.  
That's why we created MidiCi.  
We wanted a place for people to meet up, sit back and be social without the media.  
Because we believe it is moments we remember, not days, not posts, not pictures.

While we love today's digital world for the connections it allows us to have with people we wish to know, we found ourselves missing the friends we do know.

It feels like we traded the tangible for the digital.  
The human touch for the touch screens.  
The laughs for the LOLs.  
The love for the likes.  
The eye contact for the emoticons.

When shared with a friend, a minute becomes a moment,  
and that moment becomes a happy memory.

At MidiCi, we made it our mission to bring friends together.  
And we chose to do it around pizza because it behaves like a friend, it connects people.  
It crosses barriers and unites people.

The pizza we serve is the Original. Pizza with a capital N. Neapolitan Pizza.  
The way Italians invented it over 300 years ago.  
It is authentic, made with few and fine ingredients, and accessible to everyone.

Like the Italians, we believe a meal is about taste, flavors and colors,  
but it is also, and if not more, about the people, the conversations, the laughter.  
The best meals always have your friends circled around the table.

Everything here is designed to support our mission.  
From our food, to our olive tree, the heart surrounding our special wood-fired ovens,  
the tables, our design, and even the Vittoria prosciutto slicer,  
and the Athena espresso machine.  
Together, it's an experience that creates real human connections.

At MidiCi, eye contact with a stranger can turn into a friendship for life,  
bumping elbows may lead to a philosophical conversation,  
and our pizza gives you a taste of la Dolce Vita!

Now, the rest is up to you – may the elbows bump and the glasses clink!

Welcome to MidiCi.

## APPETIZER (ANTIPASTO)

- HOUSEMADE MEATBALLS WITH FRESH MOZZARELLA** ✓ **BEST SELLER 6.00**  
 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, parmigiano-reggiano, fresh organic sweet basil, oregano. served with wood fire-toasted ciabatta bread
- PROSCIUTTO DI SAN DANIELE AND MOZZARELLA PLATE** ✓ **7.00**  
 prosciutto di San Daniele, fresh whole mozzarella, fresh organic sweet basil, organic non-gmo extra virgin olive oil, and wood fire-toasted ciabatta bread
- WOOD FIRE-BAKED TRUFFLE CHEESE BREAD** ✓ **7.50**  
*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.*  
 non-gmo truffle cream, all natural fresh mushrooms, black truffle cheese (sottocenere al tartufo), fresh whole mozzarella, organic non-gmo extra virgin olive oil, parmigiano-reggiano, fresh organic sweet basil
- HOUSE MEAT BOARD** ✓ **BEST SELLER 10.00**  
 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, 2 mustards, and wood fire-toasted ciabatta bread
- HOUSE CHEESE BOARD** ✓ **9.00**  
 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, organic honey, and wood fire-toasted ciabatta bread
- HOUSE MEAT AND CHEESE PLATE (SERVES 2)** ✓ **16.00**  
 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, 2 mustards, fresh pears, king walnuts, organic honey, and wood fire-toasted ciabatta bread
- HOUSEMADE ITALIAN PEELED TOMATO SOUP** ✓ **6.00**  
*Traditional thick Italian soup served fresh, with wood fire-toasted ciabatta bread.*  
 crushed Italian peeled tomatoes imported from Italy, parmigiano-reggiano, housemade pesto, oregano, wood fire-toasted ciabatta bread croutons, fresh organic sweet basil. (can be requested gluten-free)

## 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 our burrata plates are served fresh, with balsamic reduction, and wood fire-roasted ciabatta bread.

- |   |                         |
|---|-------------------------|
| <b>BURRATA WITH BEETS &amp; BALSAMIC</b> ✓  | <b>6.50</b>             |
| fresh soft burrata cheese, all natural red beets, lemon vinaigrette   |                         |
| <b>BURRATA WITH PURPLE KALE, GRAPE TOMATOES, HOUSEMADE PESTO</b> ✓  | <b>6.50</b>             |
| fresh soft burrata cheese, fresh purple kale, fresh grape tomatoes, lemon vinaigrette, housemade pesto            |                         |
| <b>BURRATA WITH MELON &amp; PROSCIUTTO DI SAN DANIELE</b> ✓   | <b>BEST SELLER 8.00</b> |
| fresh soft burrata cheese, fresh melon, prosciutto di San Daniele (imported from Italy and aged 24 months)        |                         |
| <b>BURRATA WITH ARTICHOKES, GRAPE TOMATOES, KALAMATA OLIVES</b> ✓   | <b>7.50</b>             |
| fresh soft burrata cheese, all natural artichoke hearts, fresh grape tomatoes, kalamata olives, lemon vinaigrette |                         |

## 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, parmigiano-reggiano, fresh organic sweet basil, organic non-gmo extra virgin olive oil

### RED MARINARA V ✓

**7.50**

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

### WHITE (BIANCA) ✓

**8.00**

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

### HOUSE PESTO (PESTO DELLA CASA) ✓

**8.50**

housemade pesto, fresh whole mozzarella, pine nuts, parmigiano-reggiano (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 \$2.00 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), parmigiano-reggiano, organic non-gmo extra virgin olive oil, fresh organic sweet basil

### 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, parmigiano-reggiano, organic non-gmo extra virgin olive oil, fresh organic sweet basil (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) parmigiano-reggiano, whole grape tomatoes, organic non-gmo extra virgin olive oil, and fresh organic sweet basil (no mozzarella)

### PIZZA PRIMAVERA ✓

**12.50**

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

### TRUFFLE & PROSCIUTTO DI SAN DANIELE PIZZA (TARTUFO E PROSCIUTTO DI SAN DANIELE PIZZA) ✓

**14.00**

truffle cream, fresh whole mozzarella, all natural fresh mushrooms, parmigiano-reggiano fresh organic sweet basil, organic 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, oregano, parmigiano-reggiano, organic non-gmo extra virgin olive oil, fresh organic sweet basil (no tomato sauce)

### PIZZA POMODORINI ✓

**10.50**

crushed Italian peeled tomatoes (sauce), fresh whole mozzarella, fresh grape tomatoes, fresh sautéed baby spinach with garlic, parmigiano-reggiano, fresh garlic, fresh organic sweet basil, organic 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 our crust.*

crushed Italian peeled tomatoes (sauce), fresh whole mozzarella, parmigiano-reggiano, fresh organic sweet basil, organic non-gmo extra virgin olive oil. presented prisoner style with fresh ricotta cheese hidden in the 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, organic non-gmo extra virgin olive oil, oregano, parmigiano-reggiano, fresh organic sweet basil, gorgonzola, sliced fresh garlic, roasted bell peppers, wood fire-roasted fingerling potatoes, caramelized onions, fresh rosemary (no tomato sauce)

**EGG N' BACON PIZZA ✓****11.00**

fresh whole mozzarella, all natural applewood smoked bacon, freshly cracked free-range egg, wood fire-roasted fingerling potatoes, oregano, parmigiano-reggiano, fresh organic sweet basil, organic non-gmo extra virgin olive oil (no tomato sauce)

**TRUFFLE AND 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.*

truffle cream, fresh ricotta cheese, all natural fresh mushrooms, kalamata olives, fresh whole mozzarella, fresh organic sweet basil, organic non-gmo extra virgin olive oil, parmigiano-reggiano, topped with baby arugula and fresh grape tomatoes after bake for a refreshing crunch

**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, oregano, kalamata olives, roasted bell peppers, fresh sautéed baby spinach with garlic, parmigiano-reggiano, organic non-gmo extra virgin olive oil, topped with fresh organic 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, Italian filets of anchovies, fresh grape tomatoes, kalamata olives, Italian capers, fresh garlic, oregano, Italian parsley, fresh organic sweet basil, organic non-gmo extra virgin olive oil (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 sautéed baby spinach with garlic, roasted bell peppers, parmigiano-reggiano, fresh organic sweet basil, fresh whole mozzarella, topped with baby arugula, and fresh grape tomatoes after bake for a refreshing crunch

**PIZZA BIANCA E PROSCIUTTO ✓****12.00**

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

**THE GLUTEN-FREE MARGHERITA (LA MARGHERITA SENZA GLUTINE) GF ✓****10.50**

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

**THE ALL VEGAN MARGHERITA (LA MARGHERITA TUTTA VEGANA) V ✓****8.50**

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





## 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  
 1 flavor | 2 flavors | 3 flavors **3.00 | 5.00 | 7.00**

## GOURMET ITALIAN COFFEE BAR

- Espresso **3.00**  
 Macchiato **3.50**  
 Americano **3.00**  
 Caffè 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 to fit the MidiCi experience. Ask our barista for pairing suggestions.

## ON TAP

<b>Crisp   Atwater's Lager</b>   Atwater   Helles   Detroit, MI   4.90% <i>light, bright, easy drinking</i>	<b>5.00</b>
<b>Crisp   Miller Lite</b>   Miller Coors   Light Lager   Milwaukee, WI   4.20% <i>sweet grains, light body, crisp finish</i>	<b>4.00</b>
<b>Amber   Sundog</b>   New Holland   Amber   Holland, MI   4.50% <i>toasty, caramel, nutty finish</i>	<b>5.00</b>
<b>Hoppy   All Day IPA</b>   Founders   Session IPA   Grand Rapids, MI   4.70% <i>aromatic, drinkable, crisp bitterness</i>	<b>5.00</b>
<b>Hoppy   Two Hearted Ale</b>   Bell's   IPA   Kalamazoo, MI   7% <i>pine, grapefruit, classic</i>	<b>5.00</b>
<b>Dark   Perrin Black</b>   Perrin   Schwarzbier   Comstock Park, MI   5.80% <i>roasty, crisp, surprisingly light</i>	<b>5.00</b>
<b>Cider   Apple Cider</b>   Uncle John's   Cider   St. John's, MI   6.50% <i>crisp, juicy, apples</i>	<b>5.00</b>
<b>Wheat   Blue Moon</b>   Miller Coors   Belgian-Style White   Golden, CO   5.40% <i>citrus, spice, smooth</i>	<b>5.00</b>

## CANS AND BOTTLES

<b>Crisp   Peroni Nastro Azzurro</b>   Peroni   Lager   Italy   4.70%   bottle <i>light, sweet, effervescent</i>	<b>4.00</b>
<b>Crisp   Bud Light</b>   ABI   Lager   St. Louis, MO   4.20%   12oz can <i>sweet grains, light, easy</i>	<b>4.00</b>
<b>Gluten-Free Wheat   Blanche</b>   Glutenberg   Belgian-Style White   Canada   5%   16oz can <i>coriander, orange, faintly sweet</i>	<b>6.00</b>
<b>Dark   Vanilla Java</b>   Atwater   Coffee Porter   Detroit, MI   5%   16oz can <i>vanilla, coffee, warming</i>	<b>5.00</b>

## WINE (VINO)

Our sommelier selected wines that reflect 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** | Bocelli | Veneto, Italy

*crisp, dry, refreshing*

**Mimosa** | Prosecco, Freshly Squeezed All Natural Orange Juice

GLASS	BOTTLE
7.00	26.00
8.00	

## WHITE

**Chardonnay** | Franciscan | California, USA

*full-bodied | yellow apple, toasty, creamy*

**Pinot Gris** | Sokol Blosser | Oregon, USA

*medium-bodied | ripe pear, silky, floral*

**Riesling** | Pacific Rim | Washington, USA

*medium-bodied | aromatic, spicy, semi-sweet*

**Pinot Grigio** | Ruffino Lumina | Friuli, Italy

*light | light-bodied, clean, zesty*

**Verdicchio** | Marchetti | Tuscany, Italy

*light | white peach, flint, lime zest*

**Sauvignon Blanc** | Nobile | Marlborough, New Zealand

*light | grapefruit, grassy, mineral*

**Torrontes** | Colome | Salta, Argentina

*medium-bodied | tropical, herbaceous, flavorful*

**Vidal** | Aurora Luminous | Michigan, USA

*medium-bodied | foxy, ripe apple, honey*

## ROSÉ

**Grenache** | Château de Campuget | Rhône, France

*light | pomegranate, perfume, herbs*

## RED

**Pinot Noir** | Cloudfall | California, USA

*light | stewed strawberry, raspberry*

**Cabernet Sauvignon** | Broadside | California, USA

*full-bodied | black currant, oak spice, vanilla*

**Zinfandel** | 3 Ball | Paso Robles, California, USA

*full-bodied | jammy fruit, baking spice*

**Sangiovese Chianti** | Caposaldo | Tuscany, Italy

*medium-bodied | cherry, leather, earth*

**Aglianco** | Terradora | Campania, Italy

*full-bodied | dark fruit, tomato, volcanic minerals*

**Corvina** | Acinum Valpolicella Ripasso | Veneto, Italy

*full-bodied | soft, raisiny*

**Malbec** | Terrazas | Mendoza, Argentina

*full-bodied | red currant, plum, cocoa*

**Carménère** | Root 1 | Colchagua, Chile

*medium-bodied | spice, cassis, eucalyptus*

## DESSERT WINE

**Port** | Black Star Farms Sirius Cherry | Michigan, USA

*sweet | rich cherry fruit, butterscotch*

10.00

# 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.



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