

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 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 CAPRESE 630 cal 8.95 burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil</p>
<p>PROSCIUTTO & MOZZARELLA PLATE 760 cal 8.75 prosciutto, fresh mozzarella, basil, extra virgin olive oil</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 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 10.95 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 9.95 Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil</p>	<p>HOUSE PESTO 1070 cal 9.45 housemade pesto, fresh mozzarella, parmesan (no tomato sauce)</p>	<p>RED MARINARA VEGAN 710 cal 7.45 Italian tomato sauce, oregano, garlic, extra virgin olive oil (no cheese)</p>
<p>WHITE 1140 cal 8.45 fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)</p>	<p>TRUFFLE 980 cal 11.45 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.

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 \$3.50 280 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 \$3.50 80 cal	goat cheese 100 cal
housemade meatballs 110 cal	shrimp 40 cal		red onions 10 cal	black olives 35 cal		ricotta 70 cal
prosciutto \$3.50 70 cal	freshly cracked egg 70 cal					feta 120 cal
						gorgonzola 140 cal
						vegan cheese 180 cal
						black truffle cheese \$3.50 150 cal

SPECIALTY PIZZA

All specialty pizzas are finished with parmesan, basil and extra virgin olive oil.

<p>DOUBLE PEPPERONI 1070 cal BEST SELLER 11.45 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 11.95 Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives</p>
<p>THE PRISONER'S 950 cal 10.50 Italian tomato sauce, fresh mozzarella, ricotta cheese (hidden in the crust – prisoner style)</p>	<p>EGG N' BACON 1520 cal 12.45 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 14.45 truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake (no tomato sauce)</p>
<p>THE MEATS 1130 cal 12.45 Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham</p>	<p>MARGHERITA & PROSCIUTTO 970 cal 13.45 Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake</p>	<p>THE FOREST 1020 cal 11.45 Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives</p>
<p>FOUR CHEESE 1350 cal 10.95 fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)</p>	<p>TRUFFLE & PROSCIUTTO 1050 cal 14.45 truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)</p>	<p>CHICKEN PESTO 1260 cal 12.45 housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce)</p>
<p>HAWAIIAN 960 cal 12.45 Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions</p>		
<p>THE DEVIL'S 1120 cal BEST SELLER 12.45 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 8.95 fresh mozzarella, parmesan, ricotta, gorgonzola, garlic, oregano, basil, extra virgin olive oil</p>
<p>THE MEATBALL 1090 cal 9.95 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 8.95 seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing</p>	<p>WALNUT & GORGONZOLA 520 cal 10.45 baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing</p>	<p>THE GREEK 410 cal 10.45 baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing</p>
<p>THE CAESAR 360 cal 9.45 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 10.95 seasonal greens, romaine lettuce, Neapolitan salami, bell peppers, grape tomatoes, cucumber, red onions, kalamata olives, parmesan, crushed croutons, Italian vinaigrette dressing</p>	<p>THE GOURMET CHOPPED SALAD 860 cal 11.95 seasonal greens, grape tomatoes, kalamata olives, bell peppers, hardboiled free-range egg, applewood smoked bacon, rosemary ham, parmigiano-reggiano, feta cheese, Italian vinaigrette dressing</p>
<p>PURPLE KALE & RICOTTA 320 cal 9.45 purple kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing</p>		

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

DESSERT

SIGNATURE NUTELLA® CALZONE 890 cal Nutella®, strawberries, blackberries, blueberries, balsamic reduction add ricotta +50 cal \$1.00	BEST SELLER 8.45	AFFOGATO 230 cal Italian vanilla bean gelato drowning in espresso	6.45	ITALIAN GELATO & SORBETTO 110-750 cal Ask our concierge for today's selection of flavors handcrafted by Italian master gelatiers. 2 scoops 3.95 4 scoops 5.95 6 scoops 7.95
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SOFT DRINKS

Soda 1-124 cal	2.95	All Natural Orange Juice 160 cal	2.95	Iced Tea 0 cal	2.75
Italian Soda 70-80 cal	3.45	Apple Juice 180 cal	3.45	Housemixed Lemonade 170-210 cal	3.45
Mineral Water (still or sparkling) 0 cal	3.45				

ITALIAN COFFEE BAR

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

Espresso 5 cal	2.95	Caffè Latte 90 cal	3.75	Caffè Mocha 130 cal	3.75
Macchiato 40 cal	3.45	Vanilla Latte 130 cal	3.75	Hot Chocolate 130 cal	2.95
Americano 5 cal	2.95	Cappuccino 90 cal	3.75	Iced Coffee 5 cal	3.25

TEA COLLECTION

All teas are calorie-free.

Organic Breakfast	3.75	Marrakesh Mint	3.75	Wild Berry Hibiscus	3.75
Organic Earl Grey	3.75	Bombay Chai	3.75	Chamomile	3.75
Green Tea Tropical	3.75	Organic Spring Jasmine	3.75	Ginger Twist	3.75

BEER

ON TAP

100-210 cal

Modelo Especial Mexican Lager 4.40% Grupo Modelo Mexico City, Mexico	4.45	Bud Light Pale Lager 4.20% ABI St. Louis, MO	3.95	Peroni Nastro Azzurro Italian Lager 5.10% Peroni Brewery Rome, Italy	5.45
Blue Moon Belgian-Style White 5.40% MillerCoors Golden, CO	5.95	Shiner Bock Amber Lager 4.40% Spoetzl Brewery Shiner, TX	4.45	Michelob Ultra Pale Lager 4.20% ABI St. Louis, MO	4.50
Stella Artois Belgian Pale Lager 5% Stella Artois Leuven, Belgium	5.95	Dos Equis Especial Mexican Lager 4.20% Heineken Mexico Monterrey, Mexico	4.95		

CANS & BOTTLES

100-210 cal

Firemans #4 Blonde Ale 12oz can 5.10% Real Ale Brewing Co Blanco, TX	5.95	Lone Star Pale Lager 12oz can 4.65% Pabst Brewing Co San Antonio, TX	3.45	Agave Wheat Ale 12oz can 4.40% Breckenridge Brewery Littleton, CO	6.95
Milk Stout Nitro Sweet Stout bottle 6% Left Hand Brewing Co Longmont, CO	5.95	Budweiser Pale Lager 12oz can 5% ABI St. Louis, MO	5.95	Fat Tire Belgian-Style Ale 12oz can 5.20% New Belgium Brewing Fort Collins, CO	5.45
ACE Perry Hard Pear Cider bottle 5% ACE Cider Sebastopol, CA	4.75				

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	GLASS	BOTTLE	GLASS	BOTTLE	GLASS	BOTTLE	
Champagne Moët & Chandon Épernay, France		80.00	Champagne Moët & Chandon Rosé Épernay, France		120.00	Prosecco La Marca Veneto, Italy	7.00 26.00
Mimosa Prosecco, All Natural Orange Juice	6.50		Peach Bellini Prosecco, Peach Puree, Simple Syrup	6.50			

WHITE

150/630 cal

Chardonnay Viu Manent Colchagua, Chile	6.00	22.00	Riesling Skyfall Washington, USA	6.00	22.00	Pinot Grigio Barone Fini Alto Adige, Italy	5.50	20.00
Moscato Castello del Poggio Piedmont, Italy	5.75	25.00	Sauvignon Blanc The Crossings Marlborough, New Zealand	6.00	22.00			

ROSÉ

160/660 cal

Rosé Stemmari 'Nero d'Avola' Sicily, Italy	5.50	21.00
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RED

160/660 cal

Pinot Noir Proverb California, USA	6.00	22.00	Cabernet Sauvignon Jordan California, USA	100.00	Cabernet Sauvignon Louis Martini Washington, USA	7.00	23.00
Zinfandel Alexander Valley Vineyards California, USA		30.00	Chianti Classico Gabbiano Tuscany, Italy	5.00	18.00	Montepulciano Caldora Abruzzo, Italy	6.25 23.00
Malbec Alamos Mendoza, Argentina	5.00	18.00	Valpolicella Allegrini Veneto, Italy		30.00	Red Blend Casa Madero '3V' Valle de Parras, Mexico	9.00 35.00
Sweet Red Blend Manzano New Mexico, USA	5.00	20.00					