

## APPETIZER & SOUP

<b>BRUSCHETTA VEGAN</b> 430 cal	<b>6</b>	<b>HOUSE CHEESE BOARD</b> 1050 cal	<b>12</b>	<b>BURRATA WITH MELON &amp; PROSCIUTTO</b> 620 cal	<b>BEST SELLER</b>	<b>11</b>
<b>HOUSEMADE MEATBALLS</b> 410 cal <b>BEST SELLER</b>	<b>8</b>	black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with dried apricots, dates, walnuts and honey		<b>GARLIC BREAD</b> 640 cal		<b>4</b>
angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil		<b>HOUSE MEAT &amp; CHEESE PLATE</b> (serves 2) 1120 cal	<b>18</b>	<b>TOMATO &amp; BASIL SOUP</b> 340 cal		<b>7</b>
family style: 6 meatballs 860 cal \$18		black truffle cheese, goat cheese, parmigiano-reggiano, rosemary ham, prosciutto, spicy Italian salami. served with mustard, kalamata olives, dried apricots, dates, walnuts and honey		<b>SOUP OF THE DAY</b>		<b>7</b>
<b>HOUSE MEAT BOARD</b> 480 cal <b>BEST SELLER</b>	<b>13</b>	<b>WOOD-FIRE BAKED TRUFFLE CHEESE BREAD</b> 850 cal	<b>10</b>			
prosciutto, spicy Italian salami, Neapolitan salami, rosemary ham. served with mustard and kalamata olives		truffle cream, black truffle cheese, fresh mozzarella, mushrooms, parmesan, basil, extra virgin olive oil baked inside our signature Neapolitan dough				
<b>BURRATA CAPRESE</b> 630 cal	<b>10.5</b>					

## CLASSIC PIZZA | CREATE YOUR OWN

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.

### SELECT YOUR BASE

<b>THE MARGHERITA</b> 880 cal	<b>BEST SELLER</b>	<b>11.5</b>
Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil		
<b>NEW YORK MARGHERITA</b> 890 cal		<b>11.5</b>
marinara sauce, fresh shredded mozzarella, parmesan		
<b>WHITE</b> 1140 cal		<b>11</b>
fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)		
<b>HOUSE PESTO</b> 1070 cal		<b>11.5</b>
housemade pesto, fresh mozzarella, parmesan (no tomato sauce)		
<b>TRUFFLE</b> 980 cal		<b>12.5</b>
truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce)		
<b>RED MARINARA VEGAN</b> 710 cal		<b>10.5</b>
Italian tomato sauce, oregano, garlic, extra virgin olive oil (no cheese)		

### ADD TOPPINGS

#### PROTEIN \$2

chicken 100 cal
pepperoni 90 cal
rosemary ham 40 cal
housemade meatballs 110 cal
applewood smoked bacon 90 cal
Italian sausage 140 cal
housemade spicy sausage 140 cal
Neapolitan salami 25 cal
spicy Italian salami 90 cal
shrimp 40 cal
freshly cracked egg 70 cal
vegan sausage 60 cal

#### MARKET \$1

grape tomatoes 10 cal
mushrooms 10 cal
baby spinach 0 cal
red onions 10 cal
bell peppers 5 cal
kalamata olives 80 cal
black olives 35 cal
pineapple 30 cal
red chilies 0 cal

#### CHEESE \$1

mozzarella 180 cal
goat cheese 100 cal
ricotta 70 cal
feta 120 cal
gorgonzola 140 cal
vegan cheese 180 cal

#### PREMIUMS \$3

burrata 280 cal
black truffle cheese 150 cal
prosciutto 70 cal
truffle cream 80 cal

<b>ADD SIDE SALAD</b> MidiCi House 160 cal	<b>5</b>
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<b>GLUTEN-FREE CRUST</b> \$3
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## GOURMET PIZZA

<b>DOUBLE PEPPERONI</b> 1070 cal	<b>BEST SELLER</b>	<b>13.5</b>	<b>THE DEVIL'S</b> 1120 cal	<b>BEST SELLER</b>	<b>14.5</b>	<b>FROM THE GARDEN</b> 1040 cal	<b>15.5</b>
Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami available Neapolitan or New York style			Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy) available Neapolitan or New York style			Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives available Neapolitan or New York style	
<b>THE MEATS</b> 1130 cal		<b>14.5</b>	<b>EGG N' BACON</b> 1520 cal		<b>14</b>	<b>TRUFFLE &amp; VEGETABLE</b> 1010 cal	<b>16.5</b>
Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham available Neapolitan or New York style			fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg (no tomato sauce)			truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake (no tomato sauce)	
<b>FOUR CHEESE</b> 1350 cal		<b>13</b>	<b>MARGHERITA &amp; PROSCIUTTO</b> 970 cal		<b>15.5</b>	<b>THE FOREST</b> 1020 cal	<b>14.5</b>
fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)			Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake available Neapolitan or New York style			Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives available Neapolitan or New York style	
<b>HAWAIIAN</b> 960 cal		<b>14.5</b>	<b>TRUFFLE &amp; PROSCIUTTO</b> 1050 cal		<b>16.5</b>	<b>CHICKEN PESTO</b> 1260 cal	<b>14.5</b>
Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions available Neapolitan or New York style			truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)			housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce)	
<b>THE PRISONER'S PIZZA</b> 950 cal		<b>12.5</b>					
Italian tomato sauce, fresh mozzarella, ricotta available Neapolitan or New York style							

## PASTA

Substitute any pasta for gluten-free rotini.

<b>BOLOGNESE</b> 1300 cal angus ground beef sautéed with herbs in our housemade Italian tomato sauce. served over spaghetti	<b>12.5</b>	<b>PESTO</b> 2080 cal housemade pesto sauce with cream, grape tomatoes. tossed with orecchiette pasta	<b>11</b>	<b>MACARONI &amp; 3 CHEESE</b> 1770 cal housemade cheddar sauce, provolone and parmesan. tossed with orecchiette pasta kids' size 1000 cal \$7	<b>12</b>
<b>MEATBALLS</b> 1330 cal housemade angus beef meatballs. served over spaghetti	<b>11.5</b>	<b>BAKED PENNE ARRABBIATA</b> 900 cal housemade arrabbiata sauce, parmesan, provolone. tossed with penne (spicy)	<b>12.5</b>	<b>ADD CHICKEN</b> to any pasta dish +100 cal	<b>2</b>
<b>CHICKEN ALFREDO</b> 1530 cal housemade alfredo sauce, parmesan. tossed with spaghetti	<b>14</b>	<b>PENNE VODKA</b> 910 cal housemade vodka sauce, parmesan. tossed with penne	<b>11.5</b>		

## WOOD-FIRED CALZONE

<b>THE CHICKEN PESTO</b> 1280 cal housemade pesto, chicken, fresh provolone, bell peppers, marinara, parmesan, garnished with housemade pesto	<b>13.5</b>	<b>THE SPICY SAUSAGE</b> 1150 cal housemade spicy sausage, fresh provolone, bell peppers, red onions, marinara, basil, parmesan, garnished with marinara	<b>12.5</b>	<b>THE FOUR CHEESE</b> 930 cal fresh mozzarella, parmesan, ricotta, gorgonzola, garlic, oregano, basil, extra virgin olive oil	<b>11.5</b>
<b>THE MEATBALL</b> 1090 cal angus beef, fresh provolone, marinara, basil, parmesan, garnished with marinara	<b>12.5</b>				

## SALAD

<b>MIDICI HOUSE</b> 280 cal seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing	<b>BEST SELLER</b> <b>10.5</b>	<b>WALNUT &amp; GORGONZOLA</b> 520 cal baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing	<b>12</b>	<b>THE GREEK</b> 410 cal baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing	<b>12</b>
<b>THE CAESAR*</b> 360 cal romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing add protein: chicken +100 cal \$2 hardboiled egg +70 cal \$2	<b>9.5</b>	<b>THE ITALIAN</b> 380 cal seasonal greens, romaine lettuce, Neapolitan salami, bell peppers, grape tomatoes, cucumber, red onions, kalamata olives, parmesan, crushed croutons, Italian vinaigrette dressing	<b>BEST SELLER</b> <b>12</b>	<b>THE GOURMET CHOPPED</b> 860 cal seasonal greens, grape tomatoes, kalamata olives, bell peppers, hardboiled free-range egg, applewood smoked bacon, rosemary ham, parmigiano-reggiano, feta, Italian vinaigrette dressing	<b>13</b>
<b>PURPLE KALE &amp; RICOTTA</b> 320 cal purple kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing	<b>11</b>				

## DESSERT

<b>SIGNATURE NUTELLA® CALZONE</b> 890 cal Nutella®, strawberries, blackberries, blueberries add ricotta +50 cal \$1	<b>BEST SELLER</b> <b>8.5</b>	<b>TIRAMISU</b> 370 cal traditional	<b>7.5</b>	<b>AFFOGATO</b> 230 cal Italian vanilla bean gelato drowning in espresso	<b>5.5</b>
<b>PANNA COTTA</b> 500 cal cream, cherry puree, mixed berries	<b>7.5</b>	<b>CANNOLI SICILIANI</b> 730 cal cream, crushed walnuts	<b>7.5</b>	<b>ITALIAN GELATO &amp; SORBETTO</b> 110-750 cal Ask for today's selection of flavors handcrafted by Italian master gelatiers. 2 scoops <b>4</b>   4 scoops <b>6</b>   6 scoops <b>8</b>	
		<b>RICOTTA MOUSSE</b> 450 cal ricotta, cream, cherry puree, mixed berries	<b>7.5</b>		

## SOFT DRINKS

<b>Soda</b> 1-124 cal	<b>2.5</b>	<b>Mineral Water (still or sparkling)</b> 0 cal	<b>3.5</b>	<b>Apple Juice</b> 180 cal	<b>3.5</b>
<b>Italian Soda</b> 70-80 cal	<b>3</b>	<b>All Natural Orange Juice</b> 160 cal	<b>3</b>	<b>Iced Tea</b> 0 cal	<b>2.5</b>

## HOT DRINKS

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

<b>Espresso</b> 5 cal	<b>2.5</b>	<b>Caffè Latte</b> 90 cal	<b>4</b>	<b>Caffè Mocha</b> 130 cal	<b>4</b>
<b>Macchiato</b> 40 cal	<b>4</b>	<b>Vanilla Latte</b> 130 cal	<b>4</b>	<b>Hot Chocolate</b> 130 cal	<b>3.5</b>
<b>Americano</b> 5 cal	<b>3.5</b>	<b>Cappuccino</b> 90 cal	<b>4</b>	<b>Iced Coffee</b> 5 cal	<b>3.5</b>

**Tea** All teas are calorie-free. **3**

Organic Breakfast | Organic Earl Grey | Green Tea Tropical | Organic Spring Jasmine | Wild Berry Hibiscus | Chamomile