

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.

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| HOUSEMADE MEATBALLS 410 cal BEST SELLER 6.50 angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil | 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 | BURRATA CAPRESE 630 cal 7.95 burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil |
| HOUSE MEAT BOARD 480 cal BEST SELLER 9.95 prosciutto, spicy Italian salami, Neapolitan salami, rosemary ham. served with mustard and kalamata olives | HOUSE MEAT & CHEESE PLATE (serves 2) 1120 cal 15.95 black truffle cheese, goat cheese, parmigiano-reggiano, rosemary ham, prosciutto, spicy Italian salami. served with mustard, kalamata olives, dried apricots, dates, walnuts and honey | BURRATA WITH MELON & PROSCIUTTO 620 cal BEST SELLER 9.95 burrata, melon, prosciutto, extra virgin olive oil |
| | | GARLIC BREAD 640 cal 3.95 garlic, parsley, parmesan, extra virgin olive oil |

CLASSIC NEAPOLITAN PIZZA

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

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| THE MARGHERITA 880 cal BEST SELLER 7.95 Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil | HOUSE PESTO 1070 cal 7.95 housemade pesto, fresh mozzarella, parmesan (no tomato sauce) | RED MARINARA VEGAN 710 cal 6.95 Italian tomato sauce, oregano, garlic, extra virgin olive oil (no cheese) |
| WHITE 1140 cal 7.95 fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce) | TRUFFLE 980 cal 9.45 truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce) | |

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 unless noted otherwise.

| PROTEIN | | VEGGIES & MORE | | CHEESE | |
|-----------------------------|-----------------------------|-----------------------|--------------------------|--------------------------|----------------------------------|
| chicken 100 cal | spicy Italian salami 90 cal | grape tomatoes 10 cal | bell peppers 10 cal | pineapple 30 cal | burrata \$3 280 cal |
| pepperoni 90 cal | Italian sausage 140 cal | mushrooms 10 cal | green bell peppers 5 cal | red chilies 0 cal | mozzarella 180 cal |
| Neapolitan salami 25 cal | rosemary ham 40 cal | baby spinach 0 cal | kalamata olives 80 cal | truffle cream \$3 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 70 cal | freshly cracked egg 70 cal | | | | feta 120 cal |
| | | | | | gorgonzola 140 cal |
| | | | | | vegan cheese 180 cal |
| | | | | | black truffle cheese \$3 150 cal |

SPECIALTY PIZZA

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

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| DOUBLE PEPPERONI 1070 cal BEST SELLER 9.95 Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami | SHRIMP SCAMPI 1200 cal 11.95 fresh mozzarella, shrimp, green bell peppers, red onions, garlic, oregano. topped with baby arugula after bake (no tomato sauce) | FROM THE GARDEN 1040 cal 11.95 Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives |
| THE MEATS 1130 cal 10.95 Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham | EGG N' BACON 1520 cal 10.95 fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg (no tomato sauce) | TRUFFLE & VEGETABLE 1010 cal 13.45 truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake (no tomato sauce) |
| FOUR CHEESE 1350 cal 9.95 fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce) | MARGHERITA & PROSCIUTTO 970 cal 11.95 Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake | THE FOREST 1020 cal 10.95 Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives |
| HAWAIIAN 960 cal 10.95 Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions | TRUFFLE & PROSCIUTTO 1050 cal 13.95 truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce) | CHICKEN PESTO 1260 cal 11.45 housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce) |
| THE DEVIL'S 1120 cal BEST SELLER 10.95 Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy) | | |

SALAD

All salads are served fresh with balsamic reduction.

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| MIDICI HOUSE 280 cal BEST SELLER 7.45 seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing | WALNUT & GORGONZOLA 520 cal 8.95 baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing | THE GREEK 410 cal 8.95 baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing |
| THE CAESAR 360 cal 7.95 romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing add protein: chicken +100 cal \$1.00 hardboiled egg +70 cal \$1.00 | THE ITALIAN 380 cal BEST SELLER 9.45 seasonal greens, romaine lettuce, Neapolitan salami, bell peppers, grape tomatoes, cucumber, red onions, kalamata olives, parmesan, crushed croutons, Italian vinaigrette dressing | |

DESSERT

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| SIGNATURE NUTELLA® CALZONE 890 cal BEST SELLER 6.95 Nutella®, strawberries, blackberries, blueberries, balsamic reduction add ricotta +50 cal \$1.00 | AFFOGATO 230 cal 4.95 Italian vanilla bean gelato drowning in espresso | ITALIAN GELATO & SORBETTO 110-750 cal Ask our concierge for today's selection of flavors handcrafted by Italian master gelatiers. 2 scoops 3.50 4 scoops 5.50 6 scoops 7.50 |
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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

BEER

ON TAP 100-210 cal

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| Yuengling Amber Lager 4.50% Yuengling & Sons, Inc Pottsville, PA | 4.95 | Bud Light Pale Lager 4.20% ABI St. Louis, MO | 4.95 | Blue Moon Belgian-Style White 5.40% MillerCoors Golden, CO | 6.45 |
| Peroni Nastro Azzurro Italian Lager 5.10% Peroni Brewery Rome, Italy | 5.95 | Modelo Especial Mexican Lager 4.40% Grupo Modelo Mexico City, Mexico | 5.45 | Jai Alai IPA 7.50% Cigar City Brewing Co Tampa, FL | 6.95 |

CANS & BOTTLES 100-210 cal

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| Boricua Beer Amber Ale bottle 6% Boricua Beer Inc Altamonte Springs, FL | 4.95 | Unholy Trippel Belgian-Style Trippel bottle 9.50% Coppertail Brewing Co Tampa, FL | 5.45 | Crisp Apple Hard Cider 16oz can 5% Angry Orchard Walden, NY | 6.45 |
| Fat Tire Belgian-Style Amber 16oz can 5.20% New Belgium Brewing Fort Collins, CO | 5.45 | Guinness Draught Irish Stout 14.9oz can 4.20% Guinness Brewery Dublin, Ireland | 5.95 | | |

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 130/500 cal

| | GLASS | BOTTLE | | GLASS | BOTTLE | | GLASS | BOTTLE |
|--|-------------|--------------|---|-------------|--------|---|-------------|--------|
| Prosecco Lunetta Veneto, Italy | 9.00 | 34.00 | Mimosa Prosecco, All Natural Orange Juice | 8.00 | | Peach Bellini Prosecco, Peach Puree, Simple Syrup | 8.00 | |

WHITE 150/630 cal

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| Chardonnay Chateau Ste Michelle Washington, USA | 8.00 | 30.00 | Pinot Grigio Ruffino Lumina Tuscany, Italy | 7.50 | 28.00 | Sauvignon Blanc Nobile Marlborough, New Zealand | 8.00 | 30.00 |
| Chardonnay Franciscan California, USA | | 41.00 | Pinot Grigio Antinori Santa Cristina Veneto, Italy | | 33.00 | Sauvignon Blanc Villa Maria Marlborough, New Zealand | | 37.00 |
| Riesling Charles Smith Washington, USA | 8.50 | 32.00 | Viognier Wild Horse California, USA | 10.00 | 38.00 | | | |

ROSÉ 160/660 cal

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| Rosé Anew Washington, USA | 8.00 | 30.00 | Rosé Saved 'Magic Maker' California, USA | 9.50 | 36.00 |
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RED 160/660 cal

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| Pinot Noir Mark West California, USA | 7.50 | 28.00 | Cabernet Sauvignon Columbia Crest Washington, USA | 8.50 | 32.00 | Red Blend Robert Mondavi 'Heritage' California, USA | 7.50 | 28.00 |
| Pinot Noir Erath Resplendent Oregon, USA | | 43.00 | Cabernet Sauvignon Simi California, USA | | 52.00 | Red Blend La Braccasca Sabazio Montepulciano, Italy | 9.50 | 36.00 |
| Chianti Superiore Santa Cristina Tuscany, Italy | 10.00 | 38.00 | Malbec Diseño Mendoza, Argentina | 7.50 | 28.00 | Merlot Red Diamond Washington, USA | 7.50 | 28.00 |

SOFT DRINKS

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| Soda <small>1-124 cal</small> | 2.50 | Mineral Water (still or sparkling) <small>0 cal</small> | 3.95 | Apple Juice <small>180 cal</small> | 3.45 |
| Italian Soda <small>70-80 cal</small> | 3.45 | All Natural Orange Juice <small>160 cal</small> | 2.95 | Iced Tea <small>0 cal</small> | 2.50 |

ITALIAN COFFEE BAR

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

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| Espresso <small>5 cal</small> | 3.25 | Caffè Latte <small>90 cal</small> | 3.95 | Caffè Mocha <small>130 cal</small> | 3.95 |
| Macchiato <small>40 cal</small> | 3.95 | Vanilla Latte <small>130 cal</small> | 3.95 | Hot Chocolate <small>130 cal</small> | 3.25 |
| Americano <small>5 cal</small> | 3.45 | Cappuccino <small>90 cal</small> | 3.95 | Iced Coffee <small>5 cal</small> | 4.45 |