

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 6.95 angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil</p> <p>SIDE SALAD 160 cal 4.95 seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing</p> <p>HOUSE MEAT & CHEESE PLATE (serves 2) 1120 cal 16.95 black truffle cheese, goat cheese, parmigiano-reggiano, rosemary ham, prosciutto, spicy Italian salami. served with mustard, kalamata olives, dried apricots, dates, walnuts and honey</p>	<p>BURRATA CAPRESE 630 cal 8.45 burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil</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 WITH MELON & PROSCIUTTO 620 cal BEST SELLER 9.95 burrata, melon, prosciutto, extra virgin olive oil</p>	<p>GARLIC BREAD 640 cal 5.95 garlic, parsley, parmesan, extra virgin olive oil</p> <p>HOUSE MEAT BOARD 480 cal BEST SELLER 10.45 prosciutto, spicy Italian salami, Neapolitan salami, rosemary ham. served with mustard and kalamata olives</p> <p>WOOD-FIRE TRUFFLE CHEESE BREAD 850 cal 9.45 truffle cream, black truffle cheese, fresh mozzarella, mushrooms, parmesan, basil, extra virgin olive oil, baked inside of our signature Neapolitan dough</p>
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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>WHITE 1140 cal 9.45 fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)</p>	<p>HOUSE PESTO 1070 cal 9.95 housemade pesto, fresh mozzarella, parmesan (no tomato sauce)</p> <p>TRUFFLE 980 cal 10.95 truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce)</p>	<p>RED MARINARA VEGAN 710 cal 8.95 Italian tomato sauce, oregano, garlic, extra virgin olive oil (no cheese)</p>
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GLUTEN-FREE Housemade gluten-free Neapolitan crust, \$2.25 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 \$3.50 280 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 \$3.50 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	housemade spicy sausage 140 cal			feta 120 cal
		applewood smoked bacon 90 cal			gorgonzola 140 cal
		vegan sausage 60 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 11.95 Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami</p> <p>THE PRISONER'S 950 cal 10.95 Italian tomato sauce, fresh mozzarella, ricotta cheese (hidden in the crust – prisoner style)</p> <p>THE MEATS 1130 cal 12.95 Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham</p> <p>FOUR CHEESE 1350 cal 11.45 fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)</p> <p>HAWAIIAN 960 cal 12.95 Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions</p> <p>THE DEVIL'S 1120 cal BEST SELLER 12.95 Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy)</p>	<p>SHRIMP SCAMPI 1200 cal 13.45 fresh mozzarella, shrimp, green bell peppers, red onions, garlic, oregano. topped with baby arugula after bake (no tomato sauce)</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>MARGHERITA & PROSCIUTTO 970 cal 13.95 Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake</p> <p>TRUFFLE & PROSCIUTTO 1050 cal 14.95 truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)</p>	<p>FROM THE GARDEN 1040 cal 13.95 Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives</p> <p>TRUFFLE & VEGETABLE 1010 cal 14.95 truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake (no tomato sauce)</p> <p>THE FOREST 1020 cal 12.95 Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives</p> <p>CHICKEN PESTO 1260 cal 12.95 housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce)</p>
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SIGNATURE WOOD-FIRED ITALIAN CALZONE

All of our calzones are served fresh with basil, parmesan and balsamic reduction.

<p>THE CHICKEN PESTO CALZONE 1260 cal 11.95 housemade pesto, chicken, fresh provolone, bell peppers, marinara, parmesan, garnished with housemade pesto</p> <p>THE MEATBALL CALZONE 1090 cal 10.45 angus beef, fresh provolone, marinara, basil, parmesan, garnished with marinara</p>	<p>THE SPICY SAUSAGE CALZONE 1150 cal 10.45 housemade spicy sausage, fresh provolone, bell peppers, red onions, marinara, basil, parmesan, garnished with marinara</p>	<p>THE FOUR CHEESE CALZONE 930 cal 9.45 fresh mozzarella, parmesan, ricotta, gorgonzola, garlic, oregano, basil, extra virgin olive oil</p>
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SALAD

All salads are served fresh with balsamic reduction.

<p>MIDICI HOUSE 280 cal BEST SELLER 9.45 seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing</p> <p>THE CAESAR 360 cal 9.95 romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing add protein: chicken +100 cal \$1.00 hardboiled egg +70 cal \$1.00</p>	<p>WALNUT & GORGONZOLA 520 cal 10.95 baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing</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 GREEK 410 cal 10.95 baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing</p> <p>PURPLE KALE & RICOTTA 320 cal 9.95 purple kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing</p>
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DESSERT

SIGNATURE NUTELLA®

BEST SELLER 6.95

CALZONE 890 cal
Nutella®, strawberries, blackberries, blueberries,
balsamic reduction
add ricotta +50 cal \$1.00

AFFOGATO

230 cal
Italian vanilla bean gelato drowning in espresso

4.95

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**

SOFT DRINKS

Soda 1-124 cal

2.50

Italian Soda 70-80 cal

3.45

Mineral Water (still or sparkling) 0 cal

3.45

All Natural Orange Juice 160 cal

2.95

Apple Juice 180 cal

3.45

Iced Tea 0 cal

2.50

Milk (Whole or 2%) 140-170 cal

1.95

Chocolate Milk 230-260 cal

2.45

ITALIAN COFFEE BAR

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

Espresso 5 cal

3.45

Macchiato 40 cal

3.95

Americano 5 cal

3.45

Caffè Latte 90 cal

4.25

Vanilla Latte 130 cal

4.25

Cappuccino 90 cal

4.25

Caffè Mocha 130 cal

4.25

Hot Chocolate 130 cal

3.45

Iced Coffee 5 cal

3.75

TEA COLLECTION

All teas are calorie-free.

Organic Breakfast

3.25

Organic Earl Grey

3.25

Green Tea Tropical

3.25

Marrakesh Mint

3.25

Bombay Chai

3.25

Orange Dulce Blossom

3.25

Wild Berry Hibiscus

3.25

Chamomile

3.25

BEER

ON TAP

100-210 cal

Peroni Nastro Azzurro Italian Lager
5.10% | Peroni Brewery | Rome, Italy

4.95

Perrin Black Schwarzbier

4.95

5.80% | Perrin Brewing Co | Comstock Park, MI

Modelo Especial Mexican Lager

3.50

4.40% | Grupo Modelo | Mexico City, Mexico

Two Hearted Ale IPA

5.45

7% | Bell's Brewery | Kalamazoo, MI

Rotating Seasonal Cider

5.45

Ask our barista for today's selection

Rotating Seasonal Beer

Ask our barista for today's selection

MIDICI GROWLERS

Growler Jug

7.00

jug only

Growler Jug & Beer

21.00

jug filled with beer of your choice

Growler Refill

15.00

jug refilled with beer of your choice

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 6oz

GLASS 9oz

BOTTLE

Prosecco

7.00 | 10.00 | 26.00

Avissi | Veneto, Italy

Mimosa

GLASS 6oz

GLASS 9oz

BOTTLE

7.50

Prosecco, All Natural Orange Juice

Peach Bellini

GLASS 6oz

GLASS 9oz

BOTTLE

7.50

Prosecco, Peach Puree, Simple Syrup

Moscato

9.50

Astoria | Veneto, Italy

WHITE

150/630 cal

Chardonnay

7.50 | 10.50 | 28.00

Mason Cellars | California, USA

Riesling Semi-Dry

8.50 | 11.50 | 32.00

Black Star Farms | Michigan, USA

Pinot Grigio

7.00 | 10.00 | 26.00

Ruffino Lumina | Tuscany, Italy

Chardonnay

10.00 | 13.00 | 38.00

Franciscan | California, USA

Riesling Sweet

6.50 | 9.50 | 24.00

Pacific Rim | Washington, USA

Pinot Grigio

32.00

Torresella | Veneto, Italy

Sauvignon Blanc

7.50 | 10.50 | 28.00

Nobilo | Marlborough, New Zealand

White Blend

6.50 | 10.00 | 26.00

Feudo Zirtari | Sicily, Italy

ROSÉ

160/660 cal

Rosé

8.00 | 11.00 | 26.00

Chateau de Campuget | Rhône, France

RED

160/660 cal

Pinot Noir

7.50 | 10.50 | 28.00

DeLoach | California, USA

Cabernet Sauvignon

8.00 | 11.00 | 30.00

Broadside | California, USA

Zinfandel

7.50 | 10.50 | 28.00

3 Ball | California, USA

Pinot Noir

41.00

Elouan | Oregon, USA

Cabernet Sauvignon

32.00

Louis Martini | California, USA

Red Blend

6.50 | 9.50 | 24.00

Motto | California, USA

Chianti Sangiovese

7.50 | 10.50 | 27.00

Caposaldo | Tuscany, Italy

Malbec

8.00 | 11.00 | 30.00

Terrazas | Mendoza, Argentina