





HOUSEMADE MEATBALLS WITH FRESH MOZZARELLA

6.95



BURRATA WITH MELON & PROSCIUTTO

10.45

APPETIZER (ANTIPASTO)

All appetizers are served fresh with balsamic reduction and wood-fired Neapolitan bread.

<p>HOUSEMADE MEATBALLS WITH FRESH MOZZARELLA angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil</p>	BEST SELLER	6.95
<p>HOUSE MEAT BOARD prosciutto, spicy Italian salami (calabrese), Neapolitan salami, rosemary ham (cotto). served with mustard and kalamata olives</p>	BEST SELLER	10.45
<p>HOUSE CHEESE BOARD black truffle cheese (sottocenere al tartufo), fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with dried apricots, dates, walnuts and honey</p>		10.45
<p>BURRATA CAPRESE burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil</p>		8.45
<p>BURRATA WITH MELON & PROSCIUTTO burrata, melon, prosciutto, extra virgin olive oil</p>	BEST SELLER	10.45
<p>HOUSE MEAT & CHEESE PLATE (SERVES 2) black truffle cheese (sottocenere al tartufo), goat cheese, parmigiano-reggiano, rosemary ham (cotto), prosciutto, spicy Italian salami (calabrese). served with mustard, kalamata olives, dried apricots, dates, walnuts and honey</p>		16.95
<p>GARLIC BREAD garlic, parsley, parmesan, extra virgin olive oil</p>		3.95



HOUSE MEAT BOARD

10.45

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

Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil

BEST SELLER 9.45

WHITE (BIANCA)

fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil *(no tomato sauce)*

9.45

HOUSE PESTO (PESTO DELLA CASA)

housemade pesto, fresh mozzarella, parmesan *(no tomato sauce)*

9.45

TRUFFLE (TARTUFO)

truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil *(no tomato sauce)*

10.45

RED MARINARA **VEGAN**

Italian tomato sauce, oregano, garlic, extra virgin olive oil *(no cheese)*

8.45

TOPPINGS Neapolitan Pizza is best with up to 2 or 3 toppings. Toppings are \$1.00.

GLUTEN-FREE Our pizzas are available on our housemade gluten-free Neapolitan crust, \$1.95 extra.

VEGAN Our pizzas are available with vegan cheese and/or vegan sausage.



SPECIALTY PIZZA (PIZZA SPECIALE)

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

DOUBLE PEPPERONI (DOPPIO PEPPERONI) Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami (calabrese)	BEST SELLER	11.45
THE MEATS (LE CARNI) Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham (cotto)		12.45
FOUR CHEESE (QUATTRO FORMAGGI) fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano <i>(no tomato sauce)</i>		10.95
HAWAIIAN (TROPICALE) Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham (cotto), red onions		12.45
THE DEVIL'S (DIAVOLA) Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami (calabrese), red chilies <i>(spicy)</i>	BEST SELLER	12.45
SHRIMP SCAMPI fresh mozzarella, shrimp, green bell peppers, red onions, garlic, oregano. topped with baby arugula after bake <i>(no tomato sauce)</i>		12.95
EGG N' BACON* fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg <i>(no tomato sauce)</i>		11.95
MARGHERITA & PROSCIUTTO Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake		13.45
TRUFFLE & PROSCIUTTO truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake <i>(no tomato sauce)</i>		14.45
FROM THE GARDEN (ORTOLANA) Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives		13.45
TRUFFLE & VEGETABLE (VEGETARIANA AL TARTUFO) truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake <i>(no tomato sauce)</i>		14.45
THE FOREST Italian tomato sauce, fresh mozzarella, rosemary ham (cotto), mushrooms, black olives		12.45
CHICKEN PESTO housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes <i>(no tomato sauce)</i>		12.45



MARGHERITA & PROSCIUTTO

13.45

SALAD (INSALATA)

All of our salads are served fresh with balsamic reduction.

MIDICI HOUSE SALAD

seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing

BEST SELLER 8.95

THE CAESAR*

romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing
add protein: chicken \$1.00 | hardboiled egg \$1.00

9.45

WALNUT & GORGONZOLA

baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing

10.45

THE ITALIAN

seasonal greens, romaine lettuce, Neapolitan salami, bell peppers, grape tomatoes, cucumber, red onions, kalamata olives, parmesan, crushed croutons, Italian vinaigrette dressing

BEST SELLER 10.95

THE GREEK (LA GRECA)

baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing

10.45

PURPLE KALE & RICOTTA (CAVOLO VIOLA E RICOTTA)

purple kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing

9.45



THE ITALIAN

10.95

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

DESSERT (DOLCE)

SIGNATURE NUTELLA® CALZONE

Nutella®, strawberries, blackberries, blueberries, balsamic reduction
add ricotta \$1.00

BEST SELLER **6.95**

AFFOGATO

Italian vanilla bean gelato drowning in espresso

4.95

ITALIAN GELATO & SORBETTO

Ask our concierge for today's selection of flavors handcrafted by Italian Master Gelatiers.
2 scoops

3.95

ITALIAN COFFEE BAR (CAFFÈ)

Espresso	3.25	Caffè Latte	3.95	Caffè Mocha	3.95
Macchiato	3.75	Vanilla Latte	3.95	Hot Chocolate	3.25
Americano	3.25	Cappuccino	3.95	Iced Coffee	3.45

extra espresso shot \$1.00 | extra flavor \$0.50

TEA COLLECTION (TÈ)

Organic Breakfast	2.95	Marrakesh Mint	2.95	Organic Spring Jasmine	2.95
Organic Earl Grey	2.95	Orange Dulce/Blossom	2.95	Wild Berry Hibiscus	2.95
Kyoto Rice (Genmaicha)	2.95	Bombay Chai	2.95	Chamomile	2.95
Green Tea Tropical	2.95	Ginger Twist	2.95	Organic African Nectar	2.95

SOFT DRINKS

Soda	2.50	All Natural Orange Juice	3.45
Italian Soda	2.75	Apple Juice	3.45
Mineral Water (still or sparkling)	3.45	Iced Tea	2.75



BEER (BIRRA)

ON TAP

- Peroni Nastro Azzurro** | Lager | 5.10% | Peroni Brewery | Rome, Italy | **5.45**
light, sweet, effervescent
- Modelo Especial** | Mexican Lager | 4.40% | Grupo Modelo | Mexico City, Mexico | **4.95**
pale malt, crisp body, clean finish
- Bud Light** | Pale Lager | 4.20% | ABI | St. Louis, MO | **4.95**
sweet grains, light, easy
- Blue Moon** | Belgian-Style Wheat | 5.40% | MillerCoors | Golden, CO | **5.45**
citrus, spice, sweet
- Shiner Bock** | Bock | 4.40% | Spoetzl Brewery | Shiner, TX | **4.45**
brown bread, light spice, easy
- Art Car** | IPA | 7.17% | Saint Arnold Brewing Co | Houston, TX | **5.45**
citrus, pine, bitter finish
- Love Street** | Kölsch-Style Blonde | 4.90% | Karbach Brewing Co | Houston, TX | **5.45**
crisp grains, floral hops, lemongrass

CANS & BOTTLES

- Lone Star** | Pale Lager | 4.65% | Pabst Brewing Co | San Antonio, TX | 12oz can | **3.95**
barley, corn, light body
- Guinness Draught** | Irish Stout | 4.20% | Guinness Brewery | Dublin, Ireland | 14.9oz can | **5.45**
roasty, cocoa, velvet
- Live Oak** | Hefeweizen | 5.30% | Live Oak Brewing Co | Del Valle, TX | 12oz can | **4.45**
german-style, banana & clove, lemon peel
- Fat Tire** | Amber Ale | 5.20% | New Belgium Brewing Co | Fort Collins, CO | bottle | **4.95**
caramel, biscuits, balanced
- Samuel Adams** | Amber Lager | 4.90% | Boston Beer Co | Boston, MA | bottle | **4.95**
mild, smooth, clean finish
- Original Cider** | Hard Cider | 5% | Eastciders | Austin, TX | 12oz can | **5.95**
honey, light spice, dry
- Sierra Nevada** | Pale Ale | 5.60% | Sierra Nevada Brewing Co | Chico, CA | 12oz can | **4.95**
cascade hops, caramel malt, classic

Rotating Seasonal Ask our barista for today's selection



WINE (VINO)

Our sommelier selected 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

	GLASS	BOTTLE
Prosecco Enza Veneto, Italy <i>ripe peaches, guava, melons</i>	9.00	34.00
Mimosa Prosecco, All Natural Orange Juice	8.00	
Peach Bellini Prosecco, Peach Puree	8.00	

WHITE

Chardonnay William Hill California, USA full-bodied <i>juicy pears, grapefruit, refreshing</i>	7.50	28.00
Chardonnay Laguna California, USA medium-bodied <i>crisp, sweet, citrus</i>		41.00
Riesling Skyfall Washington, USA medium-bodied <i>ripe pears, apricot, zesty</i>	8.00	34.00
Pinot Grigio Barone Fini Valdadige, Italy medium-bodied <i>honeydew, flowers, herbal</i>	7.00	26.00
Pinot Grigio Maso Canali Trentino, Italy light-bodied <i>soft, white flowers</i>		37.00
Sauvignon Blanc Oyster Bay Marlborough, New Zealand full-bodied <i>passion fruit, melons, zesty</i>	7.00	26.00
Sauvignon Blanc Girard California, USA light-bodied <i>gooseberries, citrus, herbaceous</i>	9.00	34.00
Viognier Pedernales Texas, USA medium-bodied <i>nectarines, spice, lemongrass</i>		33.00

ROSÉ

Rosé Château St. Jean California, USA medium-bodied <i>pomegranate, perfume, herbs</i>	7.00	26.00
Rosé Fleurs de Prairie Provence, France light-bodied <i>peaches, white flowers, minerals</i>	8.50	32.00

RED

Pinot Noir Juliet California, USA light-bodied <i>rich berries, subtle oak, easy</i>	7.50	28.00
Pinot Noir Lyric by Etude California, USA light-bodied <i>dark berries, spicy wood, earthy</i>		42.00
Cabernet Sauvignon 19 Crimes Victoria, Australia full-bodied <i>red berries, chocolate, silky tannins</i>	8.00	30.00
Cabernet Sauvignon Joseph Carr California, USA full-bodied <i>blackberries, plum, roses, cedar</i>		49.00
Chianti Classico Gabbiano Tan Label Tuscany, Italy medium-bodied <i>cherry, leather, earth</i>	7.00	26.00
Malbec Ruta 22 Mendoza, Argentina full-bodied <i>raspberries, cherries, mulled spice</i>	6.50	24.00
Merlot Sterling Vintners Collection California, USA medium-bodied <i>silky, ripe plums, caramel</i>	7.00	26.00
Red Blend Barossa Estates GSM Barossa Valley, Australia full-bodied <i>rich, blueberries, floral</i>	8.50	32.00
Red Blend Allegrini Palazza delle Torre Veneto, Italy medium-bodied <i>floral, minerals, savory</i>		47.00

Flavors of Italy

American Classics

Global Highlights

Local Highlights

YOU ARE WELCOME TO BRING YOUR OWN SPECIAL BOTTLE OF WINE TO SHARE WITH YOUR FRIENDS. CORKAGE FEE \$10.

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 milk, 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.



DOUBLE PEPPERONI

11.45



OUR ITALIAN OVENS

DREAMERS & MAKERS

**WE DREAM OF FOOD COMING ONLY FROM NATURE.
MOST OF OUR PRODUCTS ARE NON-GMO.**

**WE DREAM OF HIGH QUALITY FOOD ACCESSIBLE TO ALL.
WE PUT OUR MONEY WHERE OUR FOOD IS
AND INVEST IN THE QUALITY OF OUR PRODUCTS,
RATHER THAN IN MARKETING THEM.**

**WE DREAM OF MEMORABLE MEALS WITH FRIENDS
WE CREATED A PLACE THAT IS EXTRAORDINARY.**

**WE DREAM OF SERVICE THAT IS KIND, MINDFUL
AND IN THE MOMENT.
WE TREAT EVERYONE AS OUR FRIEND.**

**WE DREAM OF A FRIENDLIER WORLD.
WE MAKE THAT CHANGE.**



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