

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 7.95 angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil</p> <p>HOUSE MEAT BOARD 480 cal BEST SELLER 11.45 prosciutto, spicy Italian salami, Neapolitan salami, rosemary ham. served with mustard and kalamata olives</p>	<p>HOUSE CHEESE BOARD 1050 cal 11.45 black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with dried apricots, dates, walnuts and honey</p> <p>HOUSE MEAT & CHEESE PLATE (serves 2) 1120 cal 17.95 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 9.45 burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil</p> <p>BURRATA WITH MELON & PROSCIUTTO 620 cal BEST SELLER 11.45 burrata, melon, prosciutto, extra virgin olive oil</p> <p>GARLIC BREAD 640 cal 4.95 garlic, parsley, parmesan, extra virgin olive oil</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 10.95 Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil</p> <p>WHITE 1140 cal 10.45 fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)</p>	<p>HOUSE PESTO 1070 cal 10.95 housemade pesto, fresh mozzarella, parmesan (no tomato sauce)</p> <p>TRUFFLE 980 cal 11.95 truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce)</p>	<p>RED MARINARA VEGAN 710 cal 9.95 Italian tomato sauce, oregano, garlic, extra virgin olive oil (no cheese)</p>
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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.

<p>DOUBLE PEPPERONI 1070 cal BEST SELLER 12.95 Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami</p> <p>THE MEATS 1130 cal 13.95 Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham</p> <p>FOUR CHEESE 1350 cal 12.45 fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)</p> <p>HAWAIIAN 960 cal 13.95 Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions</p> <p>THE DEVIL'S 1120 cal BEST SELLER 13.95 Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy)</p>	<p>SHRIMP SCAMPI 1200 cal 14.45 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 13.45 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 14.95 Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake</p> <p>TRUFFLE & PROSCIUTTO 1050 cal 15.95 truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)</p>	<p>FROM THE GARDEN 1040 cal 14.95 Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives</p> <p>TRUFFLE & VEGETABLE 1010 cal 15.95 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 13.95 Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives</p> <p>CHICKEN PESTO 1260 cal 13.95 housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce)</p>
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SALAD

All salads are served fresh with balsamic reduction.

<p>MIDICI HOUSE 280 cal BEST SELLER 10.45 seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing</p> <p>THE CAESAR 360 cal 10.95 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 11.95 baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing</p> <p>THE ITALIAN 380 cal BEST SELLER 11.95 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 11.95 baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing</p> <p>PURPLE KALE & RICOTTA 320 cal 10.95 purple kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing</p>
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DESSERT

<p>SIGNATURE NUTELLA® CALZONE 890 cal BEST SELLER 7.95 Nutella®, strawberries, blackberries, blueberries, balsamic reduction add ricotta +50 cal \$1.00</p>	<p>AFFOGATO 230 cal 5.95 Italian vanilla bean gelato drowning in espresso</p>	<p>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</p>
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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

Modelo Especial Mexican Lager 4.40% Grupo Modelo Mexico City, Mexico	5.45	Blue Moon Belgian-Style White 5.40% MillerCoors Golden, CO	5.95	Angry Orchard Hard Cider 5% Angry Orchard Walden, NY	6.95
Coors Light Pale Lager 4.20% MillerCoors Golden, CO	4.95	Lagunitas IPA 6.20% Lagunitas Brewing Co. Petaluma, CA	6.45	Rotating Seasonal Ask our barista for today's selection	
Peroni Nastro Azzurro Italian Lager 5.10% Peroni Brewery Rome, Italy	5.95	Citradelic Tangerine IPA 6% New Belgium Brewing Co Fort Collins, CO	6.95		

WINE

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 130/500 cal

	GLASS	BOTTLE		GLASS	BOTTLE		GLASS	BOTTLE
Prosecco Lunetta Veneto, Italy	8.00	30.00	Mimosa Prosecco, All Natural Orange Juice	7.00		Peach Bellini Prosecco, Peach Puree	7.00	

WHITE 150/630 cal

Chardonnay Chateau Ste Michelle Washington, USA	8.00	30.00	Pinot Grigio Ruffino Lumina Tuscany, Italy	7.00	26.00	Sauvignon Blanc Nobile Marlborough, New Zealand	8.00	30.00
Chardonnay Franciscan California, USA	9.50	36.00	Pinot Grigio Antinori Santa Cristina Veneto, Italy	8.00	30.00	Sauvignon Blanc Villa Maria Marlborough, New Zealand	9.00	34.00
Riesling Charles Smith Washington, USA	7.50	28.00	Viognier Wild Horse California, USA	9.00	34.00			

ROSÉ 160/660 cal

Rosé Anew Washington, USA	7.00	26.00	Rosé Saved 'Magic Maker' California, USA	9.00	34.00
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RED 160/660 cal

Pinot Noir Mark West California, USA	8.00	30.00	Cabernet Sauvignon Columbia Crest Washington, USA	8.00	30.00	Merlot Red Diamond Washington, USA	9.50	36.00
Pinot Noir Erath Resplendent Oregon, USA	11.50	44.00	Cabernet Sauvignon Simi California, USA	12.00	46.00	Red Blend Robert Mondavi California, USA	8.00	30.00
Chianti Superiore Santa Cristina Tuscany, Italy	10.50	40.00	Malbec Diseño Mendoza, Argentina	7.50	28.00	Red Blend La Braccasca Sabazio Montepulciano, Italy	10.00	38.00

SOFT DRINKS

Soda <small>1-124 cal</small>	2.50	Mineral Water (still or sparkling) <small>0 cal</small>	3.45	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

Espresso <small>5 cal</small>	3.45	Caffè Latte <small>90 cal</small>	4.25	Caffè Mocha <small>130 cal</small>	4.25
Macchiato <small>40 cal</small>	3.95	Vanilla Latte <small>130 cal</small>	4.25	Hot Chocolate <small>130 cal</small>	3.45
Americano <small>5 cal</small>	3.45	Cappuccino <small>90 cal</small>	4.25	Iced Coffee <small>5 cal</small>	3.75

TEA COLLECTION

All teas are calorie-free.

Organic Breakfast	3.25	Green Tea Tropical	3.25	Wild Berry Hibiscus	3.25
Organic Earl Grey	3.25	Organic Spring Jasmine	3.25	Chamomile	3.25