

## APPETIZER & SOUP

<b>BRUSCHETTA VEGAN</b> 430 cal	<b>6</b>	<b>HOUSE CHEESE BOARD</b> 1050 cal black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with dried apricots, dates, walnuts and honey	<b>11</b>	<b>BURRATA WITH MELON &amp; PROSCIUTTO</b> 620 cal	<b>BEST SELLER</b>	<b>10</b>
<b>HOUSEMADE MEATBALLS</b> 410 cal <b>BEST SELLER</b> angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil family style: 6 meatballs 860 cal \$18	<b>7</b>	<b>HOUSE MEAT &amp; CHEESE PLATE</b> (serves 2) 1120 cal 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>18</b>	<b>GARLIC BREAD</b> 640 cal		<b>4</b>
<b>HOUSE MEAT BOARD</b> 480 cal <b>BEST SELLER</b> prosciutto, spicy Italian salami, Neapolitan salami, rosemary ham. served with mustard and kalamata olives	<b>11</b>	<b>BURRATA CAPRESE</b> 630 cal	<b>9</b>	<b>TOMATO &amp; BASIL SOUP</b> 340 cal Italian crushed tomatoes, onion, garlic, fresh basil		<b>7</b>
				<b>SOUP OF THE DAY</b>		<b>7</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> Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil	<b>10</b>
<b>NEW YORK MARGHERITA</b> 890 cal marinara sauce, fresh shredded mozzarella, parmesan	<b>10</b>
<b>WHITE</b> 1140 cal fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)	<b>10</b>
<b>HOUSE PESTO</b> 1070 cal housemade pesto, fresh mozzarella, parmesan (no tomato sauce)	<b>10</b>
<b>TRUFFLE</b> 980 cal truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce)	<b>12</b>
<b>RED MARINARA VEGAN</b> 710 cal Italian tomato sauce, oregano, garlic, extra virgin olive oil (no cheese)	<b>9</b>

### ADD TOPPINGS

<b>PROTEIN</b> \$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	<b>MARKET</b> \$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	<b>CHEESE</b> \$1 mozzarella 180 cal goat cheese 100 cal ricotta 70 cal feta 120 cal gorgonzola 140 cal vegan cheese 180 cal	<b>PREMIUMS</b> \$3 burrata 280 cal black truffle cheese 150 cal prosciutto 70 cal truffle cream 80 cal
<b>GLUTEN-FREE CRUST</b> \$2			

<b>ADD SIDE SALAD</b> MidiCi House or Caesar 160-210 cal	<b>5</b>
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## GOURMET PIZZA

<b>DOUBLE PEPPERONI</b> 1070 cal <b>BEST SELLER</b> Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami available Neapolitan or New York style	<b>14</b>	<b>SHRIMP SCAMPI</b> 1200 cal fresh mozzarella, shrimp, green bell peppers, red onions, garlic, oregano. topped with baby arugula after bake (no tomato sauce)	<b>14</b>	<b>FROM THE GARDEN</b> 1040 cal Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives available Neapolitan or New York style	<b>15</b>
<b>THE MEATS</b> 1130 cal Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham available Neapolitan or New York style	<b>16</b>	<b>EGG N' BACON</b> 1520 cal fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg (no tomato sauce)	<b>15</b>	<b>TRUFFLE &amp; VEGETABLE</b> 1010 cal truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake (no tomato sauce)	<b>16</b>
<b>FOUR CHEESE</b> 1350 cal fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)	<b>13</b>	<b>MARGHERITA &amp; PROSCIUTTO</b> 970 cal Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake available Neapolitan or New York style	<b>15</b>	<b>THE FOREST</b> 1020 cal Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives available Neapolitan or New York style	<b>14</b>
<b>HAWAIIAN</b> 960 cal Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions available Neapolitan or New York style	<b>14</b>	<b>TRUFFLE &amp; PROSCIUTTO</b> 1050 cal truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)	<b>16</b>	<b>CHICKEN PESTO</b> 1260 cal housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce)	<b>13</b>
<b>THE DEVIL'S</b> 1120 cal <b>BEST SELLER</b> Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy) available Neapolitan or New York style	<b>14</b>				

## PASTA

Substitute any pasta for gluten-free rotini.

<p><b>SPAGHETTI BOLOGNESE</b> 1300 cal <b>12.5</b>          angus ground beef sautéed with herbs in our housemade Italian tomato sauce. served over spaghetti</p>	<p><b>PESTO GENOVESE</b> 2080 cal <b>11</b>          housemade pesto sauce with cream, grape tomatoes. tossed with orecchiette pasta</p>	<p><b>MACARONI &amp; 3 CHEESE</b> 1770 cal <b>12</b>          housemade cheddar sauce, provolone and parmesan. tossed with orecchiette pasta          kids' size 1000 cal \$6</p>
<p><b>SPAGHETTI &amp; MEATBALLS</b> 1330 cal <b>11.5</b>          housemade angus beef meatballs. served over spaghetti</p>	<p><b>BAKED PENNE ARRABBIATA</b> 900 cal <b>11.5</b>          housemade arrabbiata sauce, parmesan, provolone. tossed with penne (spicy)</p>	<p><b>ADD SIDE SALAD</b> MidiCi House or Caesar 160-210 cal <b>5</b></p>
<p><b>CHICKEN ALFREDO</b> 1530 cal <b>14</b>          housemade alfredo sauce, parmesan. tossed with spaghetti</p>	<p><b>PENNE VODKA</b> 910 cal <b>11.5</b>          housemade vodka sauce, parmesan. tossed with penne</p>	

## WOOD-FIRED CALZONE

<p><b>THE CHICKEN PESTO CALZONE</b> 1280 cal <b>13</b>          housemade pesto, chicken, fresh provolone, bell peppers, marinara, parmesan, garnished with housemade pesto</p>	<p><b>THE SPICY SAUSAGE CALZONE</b> 1150 cal <b>13</b>          housemade spicy sausage, fresh provolone, bell peppers, red onions, marinara, basil, parmesan, garnished with marinara</p>	<p><b>THE FOUR CHEESE CALZONE</b> 930 cal <b>13</b>          fresh mozzarella, parmesan, ricotta, gorgonzola, garlic, oregano, basil, extra virgin olive oil</p>
<p><b>THE MEATBALL CALZONE</b> 1090 cal <b>12</b>          angus beef, fresh provolone, marinara, basil, parmesan, garnished with marinara</p>	<p><b>THE TRUFFLE CALZONE</b> 860 cal <b>15</b>          truffle cream, black truffle cheese, fresh mozzarella, mushrooms, basil, parmesan</p>	

## SALAD

<p><b>MIDICI HOUSE</b> 280 cal <b>BEST SELLER</b> <b>10</b>          seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing</p>	<p><b>WALNUT &amp; GORGONZOLA</b> 520 cal <b>11.5</b>          baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut &amp; gorgonzola dressing</p>	<p><b>THE GREEK</b> 410 cal <b>11.5</b>          baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing</p>
<p><b>THE CAESAR*</b> 360 cal <b>10.5</b>          romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing          add protein: chicken +100 cal \$2          hardboiled egg +70 cal \$2</p>	<p><b>THE ITALIAN</b> 380 cal <b>BEST SELLER</b> <b>11.5</b>          seasonal greens, romaine lettuce, Neapolitan salami, bell peppers, grape tomatoes, cucumber, red onions, kalamata olives, parmesan, crushed croutons, Italian vinaigrette dressing</p>	<p><b>PURPLE KALE &amp; RICOTTA</b> 320 cal <b>10.5</b>          purple kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing</p>

## DESSERT

<p><b>SIGNATURE NUTELLA® CALZONE</b> 890 cal <b>BEST SELLER</b> <b>7.5</b>          Nutella®, strawberries, blackberries, blueberries          add ricotta +50 cal \$1</p>	<p><b>CANNOLI SICILIANI</b> 730 cal <b>7</b>          cream, crushed walnuts</p>	<p><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></p>
<p><b>TIRAMISU</b> 370 cal <b>7</b>          traditional</p>	<p><b>AFFOGATO</b> 230 cal <b>5</b>          Italian vanilla bean gelato drowning in espresso</p>	

## SOFT DRINKS

<p><b>Soda</b> 1-124 cal <b>2.5</b></p>	<p><b>All Natural Orange Juice</b> 160 cal <b>3</b></p>	<p><b>Italian Cream Soda</b> 110-150 cal <b>4</b>          Ask for today's selection of flavors</p>
<p><b>Italian Soda</b> 70-80 cal <b>3.5</b></p>	<p><b>Apple Juice</b> 180 cal <b>3.5</b></p>	<p><b>Housemixed Lemonade</b> 170-210 cal <b>3</b>          Ask for today's selection of flavors</p>
<p><b>Mineral Water (still or sparkling)</b> 0 cal <b>3.5</b></p>	<p><b>Iced Tea</b> 0 cal <b>2.5</b></p>	

## HOT DRINKS

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

<p><b>Espresso</b> 5 cal <b>3.5</b></p>	<p><b>Caffè Latte</b> 90 cal <b>4</b></p>	<p><b>Caffè Mocha</b> 130 cal <b>4</b></p>
<p><b>Macchiato</b> 40 cal <b>4</b></p>	<p><b>Vanilla Latte</b> 130 cal <b>4</b></p>	<p><b>Hot Chocolate</b> 130 cal <b>3.5</b></p>
<p><b>Americano</b> 5 cal <b>3.5</b></p>	<p><b>Cappuccino</b> 90 cal <b>4</b></p>	<p><b>Iced Coffee</b> 5 cal <b>3.5</b></p>
<p><b>Tea</b> All teas are calorie-free. <b>3</b>          Organic Breakfast   Organic Earl Grey   Green Tea Tropical   Organic Spring Jasmine   Wild Berry Hibiscus   Chamomile</p>		