

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><b>HOUSEMADE MEATBALLS</b> 410 cal <b>BEST SELLER</b> <b>7.95</b>          angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil</p> <p><b>HOUSE MEAT BOARD</b> 480 cal <b>BEST SELLER</b> <b>11.45</b>          prosciutto, spicy Italian salami, Neapolitan salami, rosemary ham. served with mustard and kalamata olives</p>	<p><b>HOUSE CHEESE BOARD</b> 1050 cal <b>11.45</b>          black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with dried apricots, dates, walnuts and honey</p> <p><b>HOUSE MEAT &amp; CHEESE PLATE</b> (serves 2) 1120 cal <b>17.95</b>          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><b>BURRATA CAPRESE</b> 630 cal <b>9.45</b>          burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil</p> <p><b>BURRATA WITH MELON &amp; PROSCIUTTO</b> 620 cal <b>BEST SELLER</b> <b>11.45</b>          burrata, melon, prosciutto, extra virgin olive oil</p> <p><b>GARLIC BREAD</b> 640 cal <b>4.95</b>          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><b>THE MARGHERITA</b> 880 cal <b>BEST SELLER</b> <b>11.95</b>          Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil</p> <p><b>WHITE</b> 1140 cal <b>11.45</b>          fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)</p>	<p><b>HOUSE PESTO</b> 1070 cal <b>11.95</b>          housemade pesto, fresh mozzarella, parmesan (no tomato sauce)</p> <p><b>TRUFFLE</b> 980 cal <b>12.95</b>          truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce)</p>	<p><b>RED MARINARA VEGAN</b> 710 cal <b>10.95</b>          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.

PROTEIN			VEGGIES & MORE			CHEESE		
chicken 100 cal	spicy Italian salami 90 cal	housemade spicy sausage 140 cal	grape tomatoes 10 cal	bell peppers 10 cal	pineapple 30 cal	burrata \$3 280 cal	feta 120 cal	
pepperoni 90 cal	Italian sausage 140 cal	applewood smoked bacon 90 cal	mushrooms 10 cal	green bell peppers 5 cal	red chilies 0 cal	mozzarella 180 cal	gorgonzola 140 cal	
Neapolitan salami 25 cal	rosemary ham 40 cal	vegan sausage 60 cal	baby spinach 0 cal	kalamata olives 80 cal	truffle cream \$3 80 cal	goat cheese 100 cal	vegan cheese 180 cal	
housemade meatballs 110 cal	shrimp 40 cal		red onions 10 cal	black olives 35 cal		ricotta 70 cal	black truffle cheese \$3 150 cal	
prosciutto \$3 70 cal	freshly cracked egg 70 cal							

## SPECIALTY PIZZA

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

<p><b>DOUBLE PEPPERONI</b> 1070 cal <b>BEST SELLER</b> <b>13.95</b>          Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami</p> <p><b>THE MEATS</b> 1130 cal <b>14.95</b>          Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham</p> <p><b>FOUR CHEESE</b> 1350 cal <b>13.45</b>          fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)</p> <p><b>HAWAIIAN</b> 960 cal <b>14.95</b>          Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions</p> <p><b>THE DEVIL'S</b> 1120 cal <b>BEST SELLER</b> <b>14.95</b>          Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy)</p>	<p><b>SHRIMP SCAMPI</b> 1200 cal <b>15.45</b>          fresh mozzarella, shrimp, green bell peppers, red onions, garlic, oregano. topped with baby arugula after bake (no tomato sauce)</p> <p><b>EGG N' BACON</b> 1520 cal <b>14.45</b>          fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg (no tomato sauce)</p> <p><b>MARGHERITA &amp; PROSCIUTTO</b> 970 cal <b>15.95</b>          Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake</p> <p><b>TRUFFLE &amp; PROSCIUTTO</b> 1050 cal <b>16.95</b>          truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)</p>	<p><b>FROM THE GARDEN</b> 1040 cal <b>15.95</b>          Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives</p> <p><b>TRUFFLE &amp; VEGETABLE</b> 1010 cal <b>16.95</b>          truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake (no tomato sauce)</p> <p><b>THE FOREST</b> 1020 cal <b>14.95</b>          Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives</p> <p><b>CHICKEN PESTO</b> 1260 cal <b>14.95</b>          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><b>THE CHICKEN PESTO</b> 1260 cal <b>13.95</b>          housemade pesto, chicken, fresh provolone, bell peppers, marinara, parmesan, garnished with housemade pesto</p> <p><b>THE MEATBALL</b> 1090 cal <b>12.45</b>          angus beef, fresh provolone, marinara, basil, parmesan, garnished with marinara</p>	<p><b>THE SPICY SAUSAGE</b> 1150 cal <b>12.45</b>          housemade spicy sausage, fresh provolone, bell peppers, red onions, marinara, basil, parmesan, garnished with marinara</p> <p><b>THE TRUFFLE</b> 860 cal <b>14.45</b>          truffle cream, black truffle cheese, fresh mozzarella, mushrooms, basil, parmesan</p>	<p><b>THE FOUR CHEESE</b> 930 cal <b>11.45</b>          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><b>MIDICI HOUSE</b> 280 cal <b>BEST SELLER</b> <b>10.45</b>          seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing</p> <p><b>THE CAESAR</b> 360 cal <b>10.95</b>          romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing          add protein: chicken +100 cal \$1.00          hardboiled egg +70 cal \$1.00</p>	<p><b>WALNUT &amp; GORGONZOLA</b> 520 cal <b>11.95</b>          baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut &amp; gorgonzola dressing</p> <p><b>THE ITALIAN</b> 380 cal <b>BEST SELLER</b> <b>11.95</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>THE GREEK</b> 410 cal <b>11.95</b>          baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing</p> <p><b>PURPLE KALE &amp; RICOTTA</b> 320 cal <b>10.95</b>          purple kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing</p>
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# DESSERT

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

**BEST SELLER 7.95**

**AFFOGATO** 230 cal  
Italian vanilla bean gelato drowning in espresso

**5.95**

**ITALIAN GELATO & SORBETTO** 110-750 cal  
Ask our concierge for today's selection of flavors handcrafted by Italian master gelatiers.  
2 scoops **4.95** | 4 scoops **6.95** | 6 scoops **8.95**

## 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**

**Italian Cream Soda** 110-150 cal **3.95**  
**Housemixed Lemonade** 170-210 cal **3.75**

## 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**  
**Organic Spring Jasmine** **3.25**

**Wild Berry Hibiscus** **3.25**  
**Chamomile** **3.25**

## BEER

### ON TAP 100-210 cal

**Modelo Especial** Mexican Lager **5.50**  
4.40% | Grupo Modelo | Mexico City, Mexico

**Peroni Nastro Azzurro** Italian Lager **6.00**  
5.10% | Peroni Brewery | Rome, Italy

**Jai Alai** IPA **6.95**  
7.50% | Cigar City Brewing Co | Tampa, FL

**Bud Light** Pale Lager **4.50**  
4.20% | ABI | St. Louis, MO

**Blue Moon** Belgian-Style White **6.50**  
5.40% | MillerCoors | Golden, CO

**Yuengling** Amber Lager **4.95**  
4.50% | Yuengling & Sons, Inc | Pottsville, PA

### CANS & BOTTLES 100-210 cal

**Floridian** Hefeweizen | bottle **4.95**  
5.20% | Funky Buddha Brewery | Oakland, FL

**Michelob Ultra** Pale Lager | bottle **4.50**  
4.20% | ABI | St. Louis, MO

**The Wizard Wit** Belgian-Style Witbier | bottle **5.50**  
5.50% | Barrel of Monks | Boca Raton, FL

**Stella Artois** Belgian Lager | bottle **5.50**  
5% | Stella Artois | Leuven, Belgium

**Corona Extra** Mexican Lager | bottle **4.50**  
4.60% | Grupo Modelo | Mexico City, Mexico

**Crisp Apple** Hard Cider | 16oz can **6.00**  
5% | Angry Orchard | Walden, NY

**Guinness Draught** Irish Stout | 14.9oz can **6.50**  
4.20% | Guinness Brewery | Dublin, Ireland

**Category 3** IPA | 12oz can **4.95**  
6.10% | Due South Brewing | Boynton Beach, FL

**Seasonal Craft** **6.00**  
Ask our barista for today's craft beer selection

**Pop's Porter** Robust Porter | bottle **4.95**  
6.20% | Wynwood Brewing Co | Miami, FL

## 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  
**Prosecco** Lunetta **9.00** | **34.00**  
Veneto, Italy

**Mimosa** **8.00**  
Prosecco, All Natural Orange Juice

**Peach Bellini** **8.00**  
Prosecco, Peach Puree, Simple Syrup

### WHITE 150/630 cal

**Chardonnay** Chateau Ste. Michelle **8.00** | **30.00**  
Washington, USA

**Pinot Grigio** Ruffino Lumina **7.50** | **28.00**  
Tuscany, Italy

**Sauvignon Blanc** Nobilo **8.50** | **32.00**  
Marlborough, New Zealand

**Chardonnay** Franciscan **10.00** | **38.00**  
California, USA

**Pinot Grigio** Antinori Santa Cristina **8.00** | **30.00**  
Veneto, Italy

**Sauvignon Blanc** Villa Maria **9.00** | **34.00**  
Marlborough, New Zealand

**Riesling** Charles Smith **8.50** | **32.00**  
Washington, USA

**Viognier** Wild Horse **10.00** | **38.00**  
California, USA

### ROSÉ 160/660 cal

**Rosé** Anew **8.00** | **30.00**  
Washington, USA

**Rosé** Saved 'Magic Maker' **10.00** | **38.00**  
California, USA

### RED 160/660 cal

**Pinot Noir** Mark West **8.00** | **30.00**  
California, USA

**Cabernet Sauvignon** Columbia Crest **8.50** | **32.00**  
Washington, USA

**Red Blend** Robert Mondavi 'Heritage' **8.00** | **30.00**  
California, USA

**Pinot Noir** Erath Resplendent **11.00** | **42.00**  
Oregon, USA

**Cabernet Sauvignon** Simi **11.50** | **44.00**  
California, USA

**Red Blend** La Braccasca Sabazio **10.00** | **38.00**  
Montepulciano, Italy

**Chianti Superiore** Santa Cristina **10.00** | **38.00**  
Tuscany, Italy

**Malbec** Diseño **7.50** | **28.00**  
Mendoza, Argentina

**Merlot** Red Diamond **7.50** | **28.00**  
Washington, USA