



The Neapolitan Pizza Company





HOUSEMADE MEATBALLS WITH FRESH MOZZARELLA

6.75



BURRATA WITH MELON & PROSCIUTTO

9.95

APPETIZER (ANTIPASTO)

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

HOUSEMADE MEATBALLS WITH FRESH MOZZARELLA

angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil

BEST SELLER 6.75

HOUSE MEAT BOARD

prosciutto, spicy Italian salami (calabrese), Neapolitan salami, rosemary ham (cotto). served with mustard and kalamata olives

BEST SELLER 9.95

HOUSE CHEESE BOARD

black truffle cheese (sottocenere al tartufo), fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with dried apricots, dates, walnuts and honey

9.95

BURRATA CAPRESE

burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil

7.95

BURRATA WITH MELON & PROSCIUTTO

burrata, melon, prosciutto, extra virgin olive oil

BEST SELLER 9.95

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

16.45

GARLIC BREAD

garlic, parsley, parmesan, extra virgin olive oil

3.95



HOUSE MEAT BOARD

9.95

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 8.95

WHITE (BIANCA)

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

8.45

HOUSE PESTO (PESTO DELLA CASA)

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

8.95

TRUFFLE (TARTUFO)

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

10.25

RED MARINARA **VEGAN**

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

7.95

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.



THE MARGHERITA

8.95

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	10.95
THE MEATS (LE CARNI) Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham (cotto)		11.95
FOUR CHEESE (QUATTRO FORMAGGI) fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano <i>(no tomato sauce)</i>		10.45
HAWAIIAN (TROPICALE) Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham (cotto), red onions		11.95
THE DEVIL'S (DIAVOLA) Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami (calabrese), red chilies <i>(spicy)</i>	BEST SELLER	11.95
SHRIMP SCAMPI fresh mozzarella, shrimp, green bell peppers, red onions, garlic, oregano. topped with baby arugula after bake <i>(no tomato sauce)</i>		12.45
EGG N' BACON* fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg <i>(no tomato sauce)</i>		11.45
MARGHERITA & PROSCIUTTO Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake		12.95
TRUFFLE & PROSCIUTTO truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake <i>(no tomato sauce)</i>		14.25
FROM THE GARDEN (ORTOLANA) Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives		12.95
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>		14.25
THE FOREST Italian tomato sauce, fresh mozzarella, rosemary ham (cotto), mushrooms, black olives	BEST SELLER	11.95
CHICKEN PESTO housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes <i>(no tomato sauce)</i>		11.95



MARGHERITA & PROSCIUTTO

12.95

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 8.45

THE CAESAR*

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

8.95

WALNUT & GORGONZOLA

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

9.95

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 10.45

THE GREEK (LA GRECA)

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

9.95

PURPLE KALE & RICOTTA (CAVOLO VIOLA E RICOTTA)

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

8.95



THE ITALIAN

10.45

DESSERT (DOLCE)

SIGNATURE NUTELLA® CALZONE

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

BEST SELLER 6.45

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

4 scoops

6 scoops

3.50

5.50

7.50

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	Wild Berry Hibiscus	2.95
Organic Earl Grey	2.95	Bombay Chai	2.95	Chamomile	2.95
Green Tea Tropical	2.95	Organic Spring Jasmine	2.95		

SOFT DRINKS

Soda	2.50	All Natural Orange Juice	2.95
Italian Soda	3.45	Apple Juice	3.45
Mineral Water (still or sparkling)	3.45	Iced Tea	2.50
Italian Cream Soda	3.95	Housemixed Lemonade	3.75



SIGNATURE NUTELLA® CALZONE

6.45

BEER

ON TAP

Modelo Especial Mexican Lager 4.40% Grupo Modelo Mexico City, Mexico <i>pale malt, crisp body, clean finish</i>	5.50
Bud Light Light Lager 4.20% ABI St. Louis, MO <i>sweet grains, light, easy</i>	4.50
Peroni Nastro Azzurro Italian Lager 5.40% Peroni Rome, Italy <i>bright, effervescent, refreshing</i>	6.00
Blue Moon Belgian-Style Wheat 5.40% MillerCoors Golden, CO <i>citrus, spice, sweet</i>	6.50
Jai Alai IPA 7.50% Cigar City Brewing Co Tampa, FL <i>citrus, tropical fruit, balanced</i>	6.95
Yuengling Lager Amber Lager 4.50% D.G Yuengling & Sons Pottsville, PA <i>mild, smooth, light malt</i>	4.95

CANS & BOTTLES

Floridian Hefeweizen 5.20% Funky Buddha Brewery Oakland Park, FL bottle <i>banana, clove, smooth</i>	4.95
Stella Artois Belgian Pale Lager 5% Stella Artois Leuven, Belgium bottle <i>sweet grains, corn, refreshing</i>	5.50
Guinness Draught Irish Stout 4.20% Guinness Brewery Dublin, Ireland 14.9oz can <i>roasty, cocoa, velvet</i>	6.50
Pop's Porter Robust Porter 6.20% Wynwood Brewing Co Miami, FL bottle <i>coffee, fudge, roasty</i>	4.95
Michelob Ultra Pale Lager 4.20% ABI St. Louis, MO bottle <i>brady, slightly sweet, malt body</i>	4.50
Corona Extra Mexican Lager 4.60% Grupo Modelo Mexico City, Mexico bottle <i>corn, sweet, honey</i>	4.50
Category 3 IPA 6.10% Due South Brewing Co Boynton Beach, FL 12oz can <i>golden, mild bitterness, citrus</i>	4.95
The Wizard Wit Belgian-Style Witbier 5.50% Barrel of Monks Boca Raton, FL bottle <i>brady, orange peel, spiced</i>	5.50
LocAle Golden Ale 3.70% SaltWater Brewery Delray Beach, FL 12oz can <i>honey, biscuits, refreshing</i>	4.50
Crisp Apple Hard Cider 5% Angry Orchard Walden, NY 16oz can <i>semi-sweet, juicy, refreshing</i>	6.00



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 Lunetta 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 Château Ste. Michelle Washington, USA full-bodied <i>juicy pears, grapefruit, refreshing</i>	8.00	30.00
Chardonnay Franciscan California, USA medium-bodied <i>crisp, sweet, citrus</i>		41.00
Riesling Charles Smith Washington, USA medium-bodied <i>ripe, pears, apricot, zesty</i>	8.50	32.00
Pinot Grigio Ruffino Lumina Tuscany, Italy medium-bodied <i>honeydew, flowers, herbal</i>	7.50	28.00
Pinot Grigio Antinori Santa Cristina Veneto, Italy light-bodied <i>soft, white flowers</i>		33.00
Sauvignon Blanc Nobile Marlborough, New Zealand light-bodied <i>grapefruit, grassy, mineral</i>	8.00	30.00
Sauvignon Blanc Villa Maria Marlborough, New Zealand light-bodied <i>gooseberries, citrus, herbaceous</i>		37.00
Viognier Wild Horse California, USA medium-bodied <i>nectarines, spice, lemongrass</i>	9.50	36.00

ROSÉ

Rosé Anew Washington, USA light-bodied <i>fruity, crisp, vibrant</i>	8.00	30.00
Rosé Saved Magic Maker California, USA light-bodied <i>peaches, white flowers, minerals</i>	9.50	36.00

RED

Pinot Noir Mark West California, USA light-bodied <i>rich berries, subtle oak, easy</i>	7.50	28.00
Pinot Noir Erath Resplendent Oregon, USA light-bodied <i>dark berries, spicy wood, earthy</i>		43.00
Cabernet Sauvignon Columbia Crest Grand Estates Washington, USA full-bodied <i>red berries, chocolate, silky tannins</i>	8.50	32.00
Cabernet Sauvignon Simi California, USA full-bodied <i>blackberries, plum, roses, cedar</i>		52.00
Chianti Superiore Santa Cristina Tuscany, Italy medium-bodied <i>cherry, leather, earth</i>	9.00	34.00
Malbec Diseño Mendoza, Argentina full-bodied <i>raspberries, cherries, mulled spice</i>	7.50	28.00
Merlot Red Diamond Washington, USA medium-bodied <i>silky, ripe plums, caramel</i>	7.00	26.00
Red Blend Robert Mondavi Heritage California, USA full-bodied <i>rich, blueberries, floral</i>	7.50	28.00
Red Blend La Braccasca Sabazio Montepulciano, Italy medium-bodied <i>floral, minerals, savory</i>	9.50	36.00

■ 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

10.95



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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