



# MidiCi

The Neapolitan Pizza Company



NEAPOLITAN PIZZA | APPETIZER | SALAD | DESSERT | COFFEE | TEA | BEER | WINE



**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.

**HOUSEMADE MEATBALLS WITH FRESH MOZZARELLA**

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

**BEST SELLER 6.95**

**HOUSE MEAT BOARD**

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

**BEST SELLER 10.45**

**HOUSE CHEESE BOARD**

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

**10.45**

**BURRATA CAPRESE**

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

**8.45**

**BURRATA WITH MELON & PROSCIUTTO**

burrata, melon, prosciutto, extra virgin olive oil

**BEST SELLER 10.45**

**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

**16.95**

**GARLIC BREAD**

garlic, parsley, parmesan, extra virgin olive oil

**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)*

8.95

## 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.



THE MARGHERITA

9.45

# SPECIALTY PIZZA (PIZZA SPECIALE)

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

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



**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

4 scoops

6 scoops

**3.95**

**5.95**

**7.95**

# ITALIAN COFFEE BAR (CAFFÈ)

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

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

# TEA COLLECTION (TÈ)

Organic Breakfast	<b>2.95</b>	Marrakesh Mint	<b>2.95</b>	Wild Berry Hibiscus	<b>2.95</b>
Organic Earl Grey	<b>2.95</b>	Bombay Chai	<b>2.95</b>	Chamomile	<b>2.95</b>
Green Tea Tropical	<b>2.95</b>	Organic Spring Jasmine	<b>2.95</b>		

# SOFT DRINKS

Soda	<b>2.50</b>	All Natural Orange Juice	<b>2.95</b>
Italian Soda	<b>3.45</b>	Apple Juice	<b>3.45</b>
Mineral Water (still or sparkling)	<b>3.45</b>	Iced Tea	<b>2.50</b>



SIGNATURE NUTELLA® CALZONE

**6.95**

# BEER (BIRRA)

## ON TAP

<b>Modelo Especial</b>   Mexican Lager   4.40%   Grupo Modelo   Mexico City, Mexico <i>pale malt, crisp body, clean finish</i>	<b>6.95</b>
<b>Bud Light</b>   Pale Lager   4.20%   ABI   St. Louis, MO <i>sweet grains, light, easy</i>	<b>5.45</b>
<b>Peroni Nastro Azzurro</b>   Italian Lager   5.40%   Peroni   Rome, Italy <i>bright, effervescent, refreshing</i>	<b>5.95</b>
<b>Blue Moon</b>   Belgian-Style Wheat   5.40%   MillerCoors   Golden, CO <i>citrus, spice, sweet</i>	<b>6.95</b>
<b>Jai Alai</b>   IPA   7.50%   Cigar City Brewing Co   Tampa, FL <i>citrus, tropical fruit, balanced</i>	<b>7.45</b>
<b>Yuengling</b>   Amber Lager   4.50%   Yuengling Brewery   Pottsville, PA <i>mild, smooth, light malt</i>	<b>5.45</b>
<b>Golden Monkey</b>   Belgian-Style Tripel   9.50%   Victory Brewing Co   Downingtown, PA <i>fruit, light spice, dry finish</i>	<b>6.95</b>
<b>Havana Lager</b>   Amber Lager   5.20%   Concrete Beach Brewing Co   Wynwood, FL <i>biscuits, malty sweetness, crisp</i>	<b>5.45</b>

## CANS & BOTTLES

<b>Corona Extra</b>   Mexican Lager   4.60%   Grupo Modelo   Mexico City, Mexico   bottle <i>corn, sweet, honey</i>	<b>5.45</b>
<b>Stella Artois</b>   Belgian Pale Lager   5%   Stella Artois   Leuven, Belgium   bottle <i>smooth, mild, faintly sweet</i>	<b>5.95</b>
<b>Michelob Ultra</b>   Pale Lager   4.20%   ABI   St. Louis, MO   12oz can <i>crackers, cereal grain, easy</i>	<b>5.95</b>
<b>Pop's Porter</b>   Robust Porter   6.20%   Wynwood Brewing Co   Miami, FL   bottle <i>coffee, fudge, roasty</i>	<b>6.45</b>
<b>Floridian</b>   Hefeweizen   5.20%   Funky Buddha Brewery   Ft. Lauderdale, FL   bottle <i>banana, clove, smooth</i>	<b>6.45</b>
<b>Bimini Twist</b>   IPA   7%   3 Daughters Brewing   St. Petersburg, FL   12oz can <i>crisp, grapefruit, bitter</i>	<b>6.45</b>
<b>La Rubia</b>   Blonde Ale   5%   Wynwood Brewing Co   Miami, FL   12oz can <i>biscuits, white pepper, crisp</i>	<b>6.45</b>
<b>Guinness Draught</b>   Irish Stout   4.20%   Guinness Brewery   Dublin, Ireland   14.9oz can <i>roasty, cocoa, velvet</i>	<b>7.95</b>
<b>Brooklyn Lager</b>   Amber Lager   5.20%   Brooklyn, NY   bottle <i>smooth, refreshing, aromatic</i>	<b>5.95</b>
<b>Crisp Apple</b>   Hard Cider   5%   Angry Orchard   Walden, NY   16oz can <i>semi-sweet, juicy, refreshing</i>	<b>6.95</b>



# 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
<b>Prosecco</b>   Lunetta   Veneto, Italy <i>ripe peaches, guava, melons</i>	9.00	34.00
<b>Mimosa</b>   Prosecco, All Natural Orange Juice	8.00	
<b>Peach Bellini</b>   Prosecco, Peach Puree	8.00	

## WHITE

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

## ROSÉ

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

## RED

<b>Pinot Noir</b>   Erath Resplendent   Oregon, USA light-bodied   <i>dark berries, spicy wood, earthy</i>		43.00
<b>Cabernet Sauvignon</b>   Columbia Crest Grand Estates   Washington, USA full-bodied   <i>red berries, chocolate, silky tannins</i>	8.50	30.00
<b>Cabernet Sauvignon</b>   Simi   California, USA full-bodied   <i>blackberries, plum, roses, cedar</i>		52.00
<b>Chianti Superiore</b>   Santa Cristina   Tuscany, Italy medium-bodied   <i>cherry, leather, earth</i>	9.00	34.00
<b>Malbec</b>   Diseño   Mendoza, Argentina full-bodied   <i>raspberries, cherries, mulled spice</i>	7.50	28.00
<b>Merlot</b>   Red Diamond   Washington, USA medium-bodied   <i>silky, ripe plums, caramel</i>	7.00	26.00
<b>Red Blend</b>   Robert Mondavi Heritage   California, USA full-bodied   <i>rich, blueberries, floral</i>	7.50	28.00
<b>Red Blend</b>   La Bracesca Sabazio   Montepulciano, Italy medium-bodied   <i>floral, minerals, savory</i>		36.00
<b>Red Blend</b>   Carparzo Sangiovese   Tuscany, Italy medium-bodied   <i>fruity, spicy, mature blackberry</i>	7.00	26.00
<b>Red Blend</b>   19 Crimes   Victoria, Australia medium-bodied   <i>deep red, blackberry, medium tannins</i>		40.00
<b>Red Blend</b>   Antinori Toscana Rosso   Tuscany, Italy medium-bodied   <i>ruby red, cherries, plum</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**

**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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