

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 6.75 angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil</p> <p>HOUSE CHEESE BOARD 1050 cal 9.95 black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with dried apricots, dates, walnuts and honey</p> <p>BURRATA CAPRESE 630 cal 7.95 burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil</p>	<p>HOUSE MEAT BOARD 480 cal BEST SELLER 9.95 prosciutto, spicy Italian salami, Neapolitan salami, rosemary ham. served with mustard and kalamata olives</p> <p>HOUSE MEAT & CHEESE PLATE (serves 2) 1120 cal 16.45 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 WITH MELON & PROSCIUTTO 620 cal BEST SELLER 9.95 burrata, melon, prosciutto, extra virgin olive oil</p> <p>WOOD-FIRE TRUFFLE CHEESE BREAD 850 cal 8.95 truffle cream, black truffle cheese, fresh mozzarella, mushrooms, parmesan, basil, extra virgin olive oil, baked inside of our signature Neapolitan dough</p> <p>GARLIC BREAD 640 cal 3.95 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 8.95 Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil</p> <p>WHITE 1140 cal 8.45 fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)</p>	<p>HOUSE PESTO 1070 cal 8.95 housemade pesto, fresh mozzarella, parmesan (no tomato sauce)</p> <p>TRUFFLE 980 cal 10.25 truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce)</p>	<p>RED MARINARA VEGAN 710 cal 7.95 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.

PROTEIN		VEGGIES & MORE		CHEESE	
chicken 100 cal	spicy Italian salami 90 cal	grape tomatoes 10 cal	bell peppers 10 cal	burrata \$3 280 cal	feta 120 cal
pepperoni 90 cal	Italian sausage 140 cal	mushrooms 10 cal	green bell peppers 5 cal	mozzarella 180 cal	gorgonzola 140 cal
Neapolitan salami 25 cal	rosemary ham 40 cal	baby spinach 0 cal	kalamata olives 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	housemade spicy sausage 140 cal			
		applewood smoked bacon 90 cal			
		vegan sausage 60 cal			

SPECIALTY PIZZA

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

<p>DOUBLE PEPPERONI 1070 cal BEST SELLER 10.95 Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami</p> <p>THE MEATS 1130 cal 11.95 Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham</p> <p>FOUR CHEESE 1350 cal 10.45 fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)</p> <p>HAWAIIAN 960 cal 11.95 Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions</p> <p>THE DEVIL'S 1120 cal BEST SELLER 11.95 Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy)</p>	<p>SHRIMP SCAMPI 1200 cal 12.45 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 11.45 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 12.95 Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake</p> <p>TRUFFLE & PROSCIUTTO 1050 cal 14.25 truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)</p>	<p>FROM THE GARDEN 1040 cal 12.95 Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives</p> <p>TRUFFLE & VEGETABLE 1010 cal 14.25 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 11.95 Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives</p> <p>CHICKEN PESTO 1260 cal 11.95 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>THE FOUR CHEESE 930 cal 8.95 fresh mozzarella, parmesan, ricotta, gorgonzola, garlic, oregano, basil, extra virgin olive oil</p> <p>THE MEATBALL 1090 cal 9.95 angus beef, fresh provolone, marinara, basil, parmesan, garnished with marinara</p>	<p>THE SPICY SAUSAGE 1150 cal 9.95 housemade spicy sausage, fresh provolone, bell peppers, red onions, marinara, basil, parmesan, garnished with marinara</p>	<p>THE CHICKEN PESTO 1260 cal 11.45 housemade pesto, chicken, fresh provolone, bell peppers, marinara, parmesan, garnished with housemade pesto</p>
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SALAD

All salads are served fresh with balsamic reduction.

<p>MIDICI HOUSE 280 cal BEST SELLER 8.45 seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing</p> <p>THE CAESAR 360 cal 8.95 romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing add protein: chicken +100 cal \$1.00 hardboiled egg +70 cal \$1.00</p> <p>PURPLE KALE & RICOTTA 320 cal 8.95 purple kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing</p>	<p>WALNUT & GORGONZOLA 520 cal 9.95 baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing</p> <p>THE ITALIAN 380 cal BEST SELLER 10.45 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 9.95 baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing</p> <p>THE GOURMET CHOPPED SALAD 860 cal 11.95 seasonal greens, grape tomatoes, kalamata olives, bell peppers, hardboiled free-range egg, applewood smoked bacon, rosemary ham, parmigiano-reggiano, feta cheese, Italian 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 6.45

AFFOGATO 230 cal
Italian vanilla bean gelato drowning in espresso

4.95

ITALIAN GELATO & SORBETTO 110-750 cal
Ask our concierge for today's selection of flavors handcrafted by Italian master gelatiers.
2 scoops **3.50** | 4 scoops **5.50** | 6 scoops **7.50**

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 **3.25**
Macchiato 40 cal **3.75**
Americano 5 cal **3.25**

Caffè Latte 90 cal **3.95**
Vanilla Latte 130 cal **3.95**
Cappuccino 90 cal **3.95**

Caffè Mocha 130 cal **3.95**
Hot Chocolate 130 cal **3.25**
Iced Coffee 5 cal **3.45**

TEA COLLECTION

All teas are calorie-free.

Organic Breakfast **2.95**
Organic Earl Grey **2.95**
Green Tea Tropical **2.95**

Marrakesh Mint **2.95**
Bombay Chai **2.95**
Organic Spring Jasmine **2.95**

Wild Berry Hibiscus **2.95**
Chamomile **2.95**

BEER

ON TAP 100-210 cal

Modelo Especial Mexican Lager **5.00**
4.40% | Grupo Modelo | Mexico City, Mexico
Bud Light Pale Lager **4.00**
4.20% | ABI | St. Louis, MO

Peroni Nastro Azzurro Italian Lager **5.50**
5.10% | Peroni Brewery | Rome, Italy
Blue Moon Belgian-Style White **5.50**
5.40% | MillerCoors | Golden, CO

Yuengling Amber Lager **4.00**
4.50% | Yuengling & Sons, Inc | Pottsville, PA
High 5 IPA **6.00**
5.90% | Fort Myers Brewing Co | Fort Myers, FL

CANS & BOTTLES 100-210 cal

Guinness Draught Irish Stout | 14.9oz can **6.00**
4.20% | Guinness Brewery | Dublin, Ireland
Samuel Adams Amber Lager | bottle **5.00**
4.90% | Boston Beer Co | Boston, MA
Fat Tire Belgian-Style Ale | 16oz can **6.00**
5.20% | New Belgium Brewing | Fort Collins, CO
Two Hearted Ale IPA | 16oz can **6.00**
7% | Bell's Brewery | Kalamazoo, MI

Florida Cracker Belgian-Style White | 12oz can **5.00**
5.50% | Cigar City Brewing | Tampa, FL
Jai Alai IPA | 12oz can **5.00**
7.50% | Cigar City Brewing | Tampa, FL
Unholy Trippel Belgian-Style Trippel | bottle **5.50**
9.20% | Coppertail Brewing Co | Tampa, FL

Stella Artois Italian Lager | bottle **5.50**
4.80% | Stella Artois | Leuven, Belgium
Michelob Ultra Pale Lager | bottle **4.50**
4.20% | ABI | St. Louis, MO
Crisp Apple Hard Cider | 16oz can **5.50**
5% | Angry Orchard | Walden, NY

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
Chardonnay Franciscan **10.00** | **38.00**
California, USA
Riesling Charles Smith **8.50** | **32.00**
Washington, USA

Pinot Grigio Ruffino Lumina **7.50** | **28.00**
Tuscany, Italy
Pinot Grigio Antinori Santa Cristina **8.00** | **30.00**
Veneto, Italy
Viognier Wild Horse **10.00** | **38.00**
California, USA

Sauvignon Blanc Nobile Marlborough, New Zealand **8.50** | **32.00**
Sauvignon Blanc Villa Maria Marlborough, New Zealand **9.00** | **34.00**

ROSÉ 160/660 cal

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

Rosé Saved **10.00** | **38.00**
California, USA

RED 160/660 cal

Pinot Noir Mark West **8.00** | **30.00**
California, USA
Pinot Noir Erath Resplendent **11.00** | **42.00**
Oregon, USA
Chianti Superiore Santa Cristina **10.00** | **38.00**
Tuscany, Italy

Cabernet Sauvignon Columbia **8.50** | **32.00**
Washington, USA
Cabernet Sauvignon Simi **11.50** | **44.00**
California, USA
Malbec Diseño **7.50** | **28.00**
Mendoza, Argentina

Red Blend Robert Mondavi 'Heritage' **8.00** | **30.00**
California, USA
Red Blend La Braccasca Sabazio **10.00** | **38.00**
Montepulciano, Italy
Merlot Red Diamond **7.50** | **28.00**
Washington, USA