

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.

 **SIGNATURE ITEM**

## SMALL + SHARED PLATES

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

 **HOUSEMADE MEATBALLS** 410 cal  
 angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil  
 2 meatballs 6.45  
 4 meatballs 10.45

**HOUSE MEAT BOARD** 480 cal  
 prosciutto, spicy Italian salami, Neapolitan salami, rosemary ham.  
 served with mustard and kalamata olives 9.95

**HOUSE CHEESE BOARD** 1050 cal  
 black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano.  
 served with dried apricots, dates, walnuts and honey 9.95

**HOUSE MEAT & CHEESE PLATE** (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 16.45

**BURRATA CAPRESE** 630 cal  
 burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil 7.95

 **BURRATA WITH MELON & PROSCIUTTO** 620 cal  
 burrata, melon, prosciutto, extra virgin olive oil 9.95

**GARLIC BREAD** 640 cal  
 garlic, parsley, parmesan, extra virgin olive oil 3.95

## CLASSIC NEAPOLITAN PIZZA

Enjoy it the true Italian way, with a fork and knife.


**Add MidiCi House or Caesar Side Salad to any Pizza for \$3.95.**

**THE MARGHERITA** 880 cal  
 Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil 8.45

**WHITE** 1140 cal  
 fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce) 7.95

**HOUSE PESTO** 1070 cal  
 housemade pesto, fresh mozzarella, parmesan (no tomato sauce) 8.45

**TRUFFLE** 980 cal  
 truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce) 9.95

**RED MARINARA**  710 cal  
 Italian tomato sauce, oregano, garlic, extra virgin olive oil (no cheese) 7.45

**GF** Housemade gluten-free Neapolitan crust, \$1.95 extra. **V** Vegan cheese and/or vegan sausage, available upon request.

### TOPPING

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	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.

 **DOUBLE PEPPERONI** 1070 cal  
 Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami 10.45

**THE MEATS** 1130 cal  
 Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham 11.45

**FOUR CHEESE** 1350 cal  
 fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce) 9.95

**HAWAIIAN** 960 cal  
 Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions 11.45

 **THE DEVIL'S** 1120 cal  
 Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy) 11.45

**EGG N' BACON** 1520 cal  
 fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano.  
 topped with a freshly cracked egg (no tomato sauce) 10.95

**MARGHERITA & PROSCIUTTO** 970 cal  
 Italian tomato sauce, fresh mozzarella.  
 topped with prosciutto and baby arugula after bake 12.45

**TRUFFLE & PROSCIUTTO** 1050 cal  
 truffle cream, fresh mozzarella, mushrooms.  
 topped with prosciutto and baby arugula after bake (no tomato sauce) 13.95

**FROM THE GARDEN** 1040 cal  
 Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives 12.45

**TRUFFLE & VEGETABLE** 1010 cal  
 truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes.  
 topped with baby arugula after bake (no tomato sauce) 13.95


**THE FOREST** 1020 cal  
 Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives 11.45

**CHICKEN PESTO** 1260 cal  
 Housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce) 11.45

**SHRIMP SCAMPI** 1200 cal  
 fresh mozzarella, shrimp, green bell peppers, red onions, garlic, oregano. topped with baby arugula after bake (no tomato sauce) 11.95

## SALAD


All salads are served fresh with balsamic reduction.

**MIDICI HOUSE**  280 cal  
 seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing  
 sm 4.95 / lrg 7.95

**THE CAESAR** 360 cal  
 romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing  
 add protein: chicken +100 cal \$1.00  
 hardboiled egg +70 cal \$1.00  
 sm 5.45 / lrg 8.45


**WALNUT & GORGONZOLA**  520 cal  
 baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing 9.45

 **THE ITALIAN** 380 cal  
 seasonal greens, romaine lettuce, Neapolitan salami, pepperoncini, grape tomatoes, cucumber, red onions, kalamata olives, parmesan, crushed croutons, Italian vinaigrette dressing 9.95

**THE GREEK**  410 cal  
 baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing 9.45

 **PURPLE KALE & RICOTTA**  320 cal  
 purple kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing 8.45

## DESSERT

 **SIGNATURE NUTELLA® CALZONE** 890 cal  
 Nutella®, strawberries, blackberries, blueberries, balsamic reduction 6.45  
 add ricotta +50 cal \$1.00

**ITALIAN GELATO & SORBETTO** 110–750 cal  
 Ask our concierge for today's selection of flavors handcrafted by Italian master gelatiers.  
 1 scoop 1.95 | 2 scoops 3.45 | 3 scoops 4.95

**MOST OF OUR FOOD PRODUCTS ARE NON-GMO**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

## BIRRA + VINO

### BEER

<b>DRAFT</b> 100-210 cal		16 oz	20 oz			16 oz	20 oz			16 oz	20 oz
<b>Bud Light</b> Pale Lager	4.20%   ABI   St. Louis, MO	4.50	6.00	<b>Unita Golden Spike</b> Hefeweizen	4%   Unita Brewing   Salt Lake City, UT	5.25	6.50	<b>Epic Session IPA</b>	4%   Epic Brewing   Salt Lake City, UT	5.25	6.50
<b>Stella Artois</b> Belgian Lager	5%   Stella Artois   Leuven, Belgium	6.25	7.50	<b>Unita Cutthroat</b> Pale Ale	4%   Unita Brewing   Salt Lake City, UT	5.25	6.50	<b>Epic Sour IPA</b>	4%   Epic Brewing   Salt Lake City, UT	5.25	6.50
<b>Shock Top</b> Belgian Style White Ale	5.20%   Shock Top   St. Louis, MO	5.25	6.50					<b>Rotating Guest Tap</b>	Ask our barista for today's selection		
<b>CANS &amp; BOTTLES</b> 100-210 cal											
<b>Michelob Ultra</b> Pale Lager	4.20%   ABI   St. Louis, MO	4.25		<b>Epic Los Locos</b> Lager	4.8%   Epic Brewing   Salt Lake City, UT	6.25		<b>Lagunitas Undercover Investigation Shut-Down Ale</b>	9.6%   Petaluma, CA	6.25	
<b>Big Wave</b> Golden Ale	4.40%   Kona Brewing Co   Kailua-Kona, HI	6.25		<b>Molson</b> Canadian Lager	5.0%   Montreal Canada	6.25		<b>Ballast Point Sculpin IPA</b>	7.0%   San Diego, CA	6.25	
<b>Peroni Nastro Azzurro</b> Italian Lager	5.10%   Peroni Brewery   Rome, Italy	6.25		<b>Omission</b> Lager (less than 20ppm of Gluten)	4.6%   Portland, OR	6.25		<b>Epic S.O.B.</b> Stout	8.0%   Salt Lake City, UT	6.25	
<b>Pacifico</b> Mexican Lager	4.50%   Grupo Modelo   Mexico City, Mexico	6.25		<b>Moose Drool Brown Ale</b>	5.1%   Missoula, MT	6.25					

### 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.

<b>SPARKLING</b> 130/500 cal		GLASS	BOTTLE			GLASS	BOTTLE			GLASS	BOTTLE
<b>Prosecco</b> Cupcake	California, USA	10.00		<b>Mimosa</b>	Prosecco, All Natural Orange Juice	9.00		<b>Peach Bellini</b>	Prosecco, Peach Puree, Simple Syrup	9.00	
<b>WHITE</b> 150/630 cal											
<b>Chardonnay</b> Anterra	Veneto, Italy	7.00	26.00	<b>Moscato</b> Allegro	California, USA	6.00	24.00	<b>Sauvignon Blanc</b> Tenuto Luisa	Friuli, Italy	10.00	48.00
<b>Chardonnay</b> Vie di Romans	Friuli, Italy		75.00	<b>Pinot Grigio</b> Torre di Luna	Veneto, Italy	7.00	26.00				
<b>ROSÉ</b> 160/660 cal											
<b>Rosato</b> Cantele Negroamaro	Cenicero, Spain	8.00	34.00								
<b>RED</b> 160/660 cal											
<b>Pinot Noir</b> Stemmari	Sicily, Italy	9.00	34.00	<b>Sangiovese</b> Caparzo	Tuscany, Italy	7.50	28.00	<b>Red Blend</b> Terre di San Leonardo	Alto Adige, Italy		54.00
<b>Chianti</b> Castello di Querceto	California, USA	7.00	26.00	<b>Primitivo Salento</b> Cantele	Tuscany, Italy	9.00	34.00	<b>Nero d'Avola</b> Colosi	Sicily, Italy	9.00	36.00
<b>Red Blend</b> Bruni Poggio d'Elsa	Tuscany, Italy	9.00	34.00	<b>Merlot</b> Ecco Domani	Sicily, Italy	9.00	34.00				

### DRINKS

<b>Soda</b> 1-124 cal	2.50	<b>San Pellegrino Mineral Water</b> 500 ml	3.45	<b>All Natural Orange Juice</b> 160 cal	2.95
<b>Acqua Panna Water</b> 500 ml	3.45			<b>Apple Juice</b> 180 cal	3.45

### ITALIAN CREAM SODA 3.75

All Housemade Italian Cream Sodas are 150 cal or less

**Watermelon-Strawberry**  
**Berry Blast**  
**Blood Orange**

**Orange Creamsicle**  
**Peaches N' Cream**  
**Strawberries N' Cream**

**Creamy Coconut**  
**Strawberry-Peach**

### HOUSEMIXED LEMONADE 3.45

All Housemixed Lemonades are 210 cal or less

**Strawberry-Peach**  
**Watermelon Twist**

**Coconut**  
**Blue Raspberry**

**Basil Limonade**  
**Blood Orange**