

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.

HOUSEMADE MEATBALLS 410 cal BEST SELLER 6.95 angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil	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	BURRATA CAPRESE 630 cal 7.95 burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil
HOUSE MEAT BOARD 480 cal BEST SELLER 9.95 prosciutto, spicy Italian salami, Neapolitan salami, rosemary ham. served with mustard and kalamata olives	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	BURRATA WITH MELON & PROSCIUTTO 620 cal BEST SELLER 9.95 burrata, melon, prosciutto, extra virgin olive oil
GARLIC BREAD 640 cal 3.95 garlic, parsley, parmesan, extra virgin olive oil		

SALAD

All salads are served fresh with balsamic reduction.

MIDICI HOUSE 280 cal BEST SELLER 8.45 seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing	WALNUT & GORGONZOLA 520 cal 9.95 baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing	THE GREEK 410 cal 9.95 baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing
THE CHICKEN CAESAR 360 cal 10.95 romaine lettuce, chicken, parmigiano-reggiano, croutons, Caesar dressing	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	PURPLE KALE & RICOTTA 320 cal 8.95 purple kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing

SPECIALTY PIZZA

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

DOUBLE PEPPERONI 1070 cal BEST SELLER 11.95 Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami	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)	FROM THE GARDEN 1040 cal 13.95 Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives
THE MEATS 1130 cal 12.95 Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham	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)	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)
FOUR CHEESE 1350 cal 10.45 fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)	MARGHERITA & PROSCIUTTO 970 cal 12.45 Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake	THE FOREST 1020 cal 11.95 Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives
HAWAIIAN 960 cal 11.95 Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions	TRUFFLE & PROSCIUTTO 1050 cal 14.95 truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)	CHICKEN PESTO 1260 cal 10.95 housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce)
THE DEVIL'S 1120 cal BEST SELLER 12.95 Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy)		ADD SIDE SALAD MidiCi House 160 cal 3.95

CLASSIC NEAPOLITAN PIZZA

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

THE MARGHERITA 880 cal BEST SELLER 8.95 Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil	HOUSE PESTO 1070 cal 8.95 housemade pesto, fresh mozzarella, parmesan (no tomato sauce)	RED MARINARA VEGAN 710 cal 7.95 Italian tomato sauce, oregano, garlic, extra virgin olive oil (no cheese)
WHITE 1140 cal 8.45 fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)	TRUFFLE 980 cal 10.25 truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce)	

GLUTEN-FREE Housemade gluten-free Neapolitan crust, \$2.50 extra. **VEGAN** Vegan cheese and/or vegan sausage, available upon request.

TOPPINGS

Neapolitan Pizza is best with up to 2 or 3 toppings.

PROTEIN		VEGGIES & MORE		CHEESE	
chicken \$2 100 cal	spicy Italian salami \$2 90 cal	grape tomatoes \$1 10 cal	green bell peppers \$1 5 cal	burrata \$3 280 cal	feta \$2 120 cal
pepperoni \$2 90 cal	Italian sausage \$2 140 cal	mushrooms \$1 10 cal	kalamata olives \$1 80 cal	mozzarella \$2 180 cal	gorgonzola \$2 140 cal
Neapolitan salami \$2 25 cal	rosemary ham \$2 40 cal	baby spinach \$1 0 cal	black olives \$1 35 cal	goat cheese \$2 100 cal	vegan cheese \$2 180 cal
housemade meatballs \$2 110 cal	shrimp \$2 40 cal	red onions \$1 10 cal	pineapple \$1 30 cal	ricotta \$2 70 cal	black truffle cheese \$3 150 cal
prosciutto \$3 70 cal	freshly cracked egg \$2 70 cal	bell peppers \$1 10 cal		parmesan \$2 110 cal	

WOOD-FIRED CALZONE

All of our calzones are served fresh with basil, parmesan and balsamic reduction.

THE CHICKEN PESTO CALZONE 1280 cal 10.95 housemade pesto, chicken, fresh provolone, bell peppers, marinara, parmesan, garnished with housemade pesto	THE SPICY SAUSAGE CALZONE 1150 cal 10.95 housemade spicy sausage, fresh provolone, bell peppers, red onions, marinara, basil, parmesan, garnished with marinara	THE FOUR CHEESE CALZONE 930 cal 8.95 fresh mozzarella, parmesan, ricotta, gorgonzola, garlic, oregano, basil, extra virgin olive oil
THE MEATBALL CALZONE 1090 cal 9.95 angus beef, fresh provolone, marinara, basil, parmesan, garnished with marinara	THE TRUFFLE CALZONE 860 cal 12.95 truffle cream, black truffle cheese, fresh mozzarella, mushrooms, basil, parmesan	

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

COCKTAILS

All cocktails are 350 calories or less.

Basil Fizz Gin, Lime Juice, Soda, Simple Syrup, Fresh Basil	7.00
Italian Sour Bourbon, Amaro Averna, Lemon Juice, Simple Syrup	7.00
Mimosa Prosecco, Orange Juice	8.00
A Moment in the Sun (Luce Del Sole) Vodka, Limoncello, Lemon Juice	8.00
Classic Negroni Gin, Campari, Sweet Vermouth	8.00
The Angel's Margarita Tequila, Triple Sec, Lime Juice, Simple Syrup, Blackberries	8.50
The Devil's Margarita Tequila, Triple Sec, Lime Juice, Simple Syrup, Fresno Chili Peppers	8.50
Peach Bellini Prosecco, Peach Puree, Simple Syrup	9.00
Limoncello Sangria Pinot Grigio, Limoncello, Simple Syrup, Fresh Fruit	9.00
Tequila Mojito Tequila, Soda, Lime Juice, Simple Syrup, muddled and fresh mint leaves	9.00
Aperol Spritz Prosecco, Aperol, Soda	9.00
Antipasti Bloody Mary Vodka, Bloody Mary Mix, Antipasti Skewer	9.00

BEER

ON TAP 100-210 cal

Miller Lite Pale Lager 4.10% MillerCoors Milwaukee, WI	5.00
Little Sumpin Sumpin IPA 7.50% Lagunitas Chicago, IL	5.50
Blue Moon Belgian-Style White 5.40% MillerCoors Golden, CO	6.00
Peroni Nastro Azzurro Italian Lager 5.10% MillerCoors Rome, Italy	6.50
Snaggletooth Bandana IPA 6.50% Solemn Oath Naperville, IL	7.00
Rotating Seasonal Ask for today's selection	

CANS & BOTTLES 100-210 cal

Coors Light Pale Lager bottle 4.20% MillerCoors Golden, CO	4.50
Samuel Adams Boston Lager bottle 5.20% Boston Beer Co. Boston, MA	5.00
River Raptor Pale Ale bottle 5.20% Tangled Root Ottawa, IL	5.00
Anti Hero IPA 12oz can 6.70% Revolution Brewing Chicago, IL	5.00
Heineken European Lager bottle 5% Heineken International Amsterdam, Holland	5.00
Guinness Draught Irish Stout bottle 4.20% Guinness Brewery Dublin, Ireland	5.50
12th of Never Pale Ale 19.2oz can 5.50% Lagunitas Chicago, IL	6.00
Sol Mexican Lager 24oz can 4.50% Heineken International Monterrey, Mexico	8.50
Angry Orchard Hard Cider bottle 5% Angry Orchard Walden, NY	5.00
Angry Orchard Rosé Hard Cider bottle 5% Angry Orchard Walden, NY	5.00

WINE

Our sommelier selected a mix of American classics, flavors of Italy, and global highlights. This selection has been crafted with pairing in mind to fit the MidiCi experience.

SPARKLING 130/500 cal

Prosecco Lunetta Veneto, Italy	8.00	187ml bottle
Moscato Mionette Dolce Spumante Lombardy, Italy	12.00	187ml bottle

WHITE 150/630 cal

	6oz	9oz	BOTTLE
Pinot Grigio Da Luca Veneto, Italy	5.00	8.50	18.00
Pinot Grigio Ruffino Lumina Tuscany, Italy	9.00	12.50	33.00
Sauvignon Blanc CK Mondavi California, USA	5.50	9.00	20.00
Sauvignon Blanc Nobile Marlborough, New Zealand	11.00	14.50	40.00
Chardonnay Cupcake California, USA	7.00	10.50	26.00
Chardonnay Chateau Ste Michele Washington, USA	9.50	13.00	35.00
White Blend Planeta Le Segreta Sicily, Italy	8.50	12.00	32.00
Viognier Wild Horse California, USA	12.50	16.00	46.00

ROSÉ 160/660 cal

Rosato Mezzacorona Sicily, Italy	8.50	12.00	32.00
Rosé Saved California, USA	11.00	14.50	40.00

RED 160/660 cal

Pinot Noir Mark West California, USA	8.50	12.00	32.00
Merlot Red Diamond Washington, USA	7.00	10.50	26.00
Malbec Diseño Mendoza, Argentina	8.00	11.50	30.00
Red Blend Robert Mondavi California, USA	8.50	12.00	31.00
Red Blend La Braccasca Sabazio Montepulciano, Italy	10.00	13.50	37.00
Chianti Ruffino Tuscany, Italy	9.00	12.50	33.00
Chianti Santa Cristina Tuscany, Italy	11.75	15.25	43.00
Cabernet Sauvignon Columbia Crest Washington, USA	9.00	12.50	34.00
Cabernet Sauvignon Estancia California, USA	12.00	15.50	45.00
Barolo Castagno Barolo Piedmont, Italy			60.00

DESSERT

SIGNATURE NUTELLA® CALZONE 890 cal **BEST SELLER 6.95**
Nutella®, strawberries, blackberries, blueberries, balsamic reduction
add ricotta +50 cal \$1.00

TIRAMISU 370 cal **6.95**
traditional

AFFOGATO 230 cal **4.95**
Italian vanilla bean gelato drowning in espresso

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	2.95
Mineral Water (still or sparkling) 0 cal	3.45
All Natural Orange Juice 160 cal	2.95
Apple Juice 180 cal	2.95
Iced Tea 0 cal	2.50

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	3.95

TEA COLLECTION

All teas are calorie-free.

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