Our signature dough is made from 4 fine ingredients: non-gmo double zero Neapolitan flour, water, sea salt, and yeast.

SIGNATURE ITEM

Delivery and Take out available
Catering available

GRUBHUB DOORDASH UBER EATS POSTMATES

MidiCi
WOOD FIRED PIZZA

GF GLUTEN FREE
V VEGAN

SMALL AND SHARED PLATES

All appetizers are served fresh with balsamic reduction and wood fired

HOUSEMADE MEATBALLS
Angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil
2 meatballs 6.99
4 meatballs 9.99

BURRATA CAPRESE
Burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil 8.99

HOUSE MEAT & CHEESE PLATE
Black truffle cheese, goat cheese, parmigiano-reggiano, rosemary ham, prosciutto, spicy Italian salami.
served with mustard, kalamata olives, dried apricots, dates, walnuts and honey (serves 2) 16.99

BURRATA WITH MELON & PROSCIUTTO
Burrata, melon, prosciutto, extra virgin olive oil 9.99

GARLIC BREAD
Garlic, parsley, parmesan, extra virgin olive oil 3.99

SALADS

All salads are served fresh with balsamic reduction.

MIDICI HOUSE GF
Seasonal greens, baby arugula, grape tomatoes, parmigia-no-reggiano, balsamic vinaigrette dressing
Full 8.99 / Half 5.99

THE CAESAR*
Romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing
Full 9.49 / Half 6.49
add: chicken $2.00
hardboiled egg $1.00

WALNUT & GORGONZOLA GF
Baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing 9.99

THE ITALIAN
Seasonal greens, romaine lettuce, Neapolitan salami, pepperoncini, grape tomatoes, cucumber, red onions, kalamata olives, parmesan, shredded mozzarella, Italian vinaigrette dressing 10.49

THE GREEK GF
Baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing 9.99

PURPLE KALE & RICOTTA GF
Purple kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing 8.99

SANDWICHES

Served with kettle chips, sub a side salad for $1

AMICO
Cotto, fresh mozzarella, sundried tomatoes, mayonnaise, hoagie spread, citrus arugula on toasted ciabatta bread 8.49

DALLA FATTORIA
Roasted portobello, fresh mozzarella, citrus spinach, red onion, sun dried tomatoes, fresh pesto, balsamic reduction on toasted ciabatta bread 7.99

NAPOLI
Calabrese, cotto, pepperoni, ricotta, sundried tomatoes, citrus arugula, spicy mayo on toasted ciabatta bread 8.99

CALZONES

ANGRY PIG
Mozzarella, spicy italian sausage, bacon, fresno chili, marinara, spicy bbq sauce 9.49

CHICKEN PESTO
Mozzarella, house pesto, chicken, marinara, bell pepper, spinach, parmesan 9.49

LAZIO
Mozzarella, pepperoni, italian sausage, mushrooms, kalamata olives, marinara 9.49

CLASSIC WOOD FIRED PIZZA

COOKED IN 90 SECONDS

Enjoy it the true Italian way, with a fork and knife.
Add MidiCi House or Caesar Side Salad to any Pizza for $3.99

NEW YORK STYLE
Marinara sauce, fresh shredded mozarella, parmesan 8.99

NEAPOLITAN MARGHERITA
Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virginolive oil 8.99

WHITE
Fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce) 7.99

HOUSE PESTO
Housemade pesto, fresh mozzarella, parmesan (no tomato sauce) 8.49

TRUFFLE
Truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce) 10.49

VEGAN V
Marinara, vegan cheese, basil, extra virgin olive oil 8.99

TOPPINGS Neapolitan Pizza is best with up to 2 or 3 toppings, Regular toppings 1.49 each.

PROTEIN
chicken
pepperoni
Neapolitan salami
housemade meatballs
spicy Italian salami
Italian sausage
rosemary ham
freshly cracked egg
housemade spicy sausage
applewood smoked bacon
vegan sausage

MARKET
grape tomatoes
mushrooms
baby spinach
red onions
bell peppers
green bell peppers
kalamata olives
black olives
pineapple
red chilies

CHEESE
shredded mozzarella
fresh mozzarella
goat cheese
ricotta
feta
gorgonzola
vegan cheese

PREMIUM 3
burrata
black truffle cheese
truffle cream
prosciutto

GLUTEN FREE Neapolitan crust, + $2 | **VEGAN** cheese and/or sausage, available

SPECIALTY PIZZA

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

DOUBLE PEPPERONI
Italian tomato sauce, fresh mozzarella,pepperoni, spicy Italian salami 10.99

MEATS
Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham 11.99

FOUR CHEESE
Fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce) 10.49

HAWAIIAN
Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions 11.99

DEVIL'S
Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy) 11.99

EGG N' BACON*
Fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg (no tomato sauce) 10.49

MARGHERITA & PROSCIUTTO
Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake 12.99

TRUFFLE & PROSCIUTTO
Truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce) 14.49

FOREST
Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives 11.99

CHICKEN PESTO
Housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce) 11.99

VIE A VEGAN V
Marinara, vegan cheese, vegan sausage, mushrooms, onions 11.99

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.

DESSERTS

SIGNATURE NUTELLA® CALZONE
Nutella®, strawberries, blackberries, blueberries, balsamic reduction 6.49
add ricotta $1.00

NUTELLA® BITES
Nutella, strawberries, blackberries, ricotta, balsamic reduction 6.99

ITALIAN GELATO & SORBETTO
Ask our concierge for today's selection of flavors handcrafted by Italian master gelatiers.
1 scoop 1.99 | 2 scoops 3.49 | 3 scoops 4.99

FOR THE BAMBINOS

Includes a fountain beverage

CHEESE PIZZA
Italian tomato sauce, shredded mozzarella 7.99

PEPPERONI PIZZA
Italian tomato sauce, shredded mozzarella, pepperoni 7.99

BIRRA AND VINO

BEER

DRAFT

	16oz	20oz
Bud Light Pale Lager ABI | St. Louis, MO	4.50	6.00
Stella Artois Belgian Lager Stella Artois| Leuven, Belgium	6.25	7.50
Shock Top Belgian Style White Ale Shock Top| St. Louis, MO	5.25	6.50
Unita Golden Spike Hefeweizen Unita Brewing | Salt Lake City, UT	5.25	6.50
Unita Cutthroat Pale Ale Unita Brewing | Salt Lake City, UT	5.25	6.50
Epic Session IPA Epic Brewing | Salt Lake City, UT	5.25	6.50
Epic Sour IPA Epic Brewing | Salt Lake City, UT	5.25	6.50
Rotating Guest Tap Ask our barista for today's selection		

CANS & BOTTLES

Michelob Ultra Pale Lager 4.25
4.20% | ABI | St. Louis, MO

Big Wave Golden Ale 6.25
4.40% | Kona Brewing Co | Kailua-Kona, HI

Peroni Nastro Azzurro Italian Lager 6.25
5.10% | Peroni Brewery | Rome, Italy

Pacifico Mexican Lager 6.25
4.50% | Grupo Modelo | Mexico City, Mexico

Epic Los Locos Lager 6.25
4.8% | Epic Brewing | Salt Lake City, UT

Molson Canadian Lager 6.25
5.0% | Montreal Canada

Omission Lager 6.25
(less than 20ppm of Gluten)
4.6% | Portland, OR

Moose Drool Brown Ale 6.25
5.1% | Missoula, MT

Ballast Point Sculpin IPA 6.25
7.0% | San Diego, CA

Epic S.O.B. Stout 6.25
8.0% | Salt Lake City, UT

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

Prosecco 10
Zonin, Italy

Mimosa 9
Prosecco, all natural orange juice

Peach Bellini 9
Prosecco, peach puree, simple syrup

WHITE

CHARDONNAY

Anterra 7/26
Italy

MOSCATO

Allegro 6/24
California

PINOT GRIGIO

Torre di Luna 7/26
Italy

SAUVIGNON BLANC

Matua 8/32
New Zealand

ROSÉ

Day Owl 8/34
California

RED

PINOT NOIR

Stemmari 9/34
Italy

CHIANTI

Castello Di Negroamaro 7/26
Italy

RED BLEND

Menage A Trois 9/34
California

SANGIOVESE

Caparzo 7.5/28
Italy

ZINFANDEL

Bogle Old Vine 8/32
California

MERLOT

Ecco Domani 9/34
Italy

CABERNET

Francis Ford Coppola 10/46
California

DRINKS

Soda 1.99

Acqua Panna Water 500 ml 3.49

San Pellegrino Mineral Water 3.49

All Natural Orange Juice 2.99

Apple Juice 3.49

ITALIAN CREAM SODA 3.79
Watermelon-Strawberry | Berry Blast | Blood Orange | Orange Creamsicle | Peaches N' Cream | Strawberries N' Cream | Creamy Coconut | Strawberry-Peach

HOUSEMIXED LEMONADE 3.49
Strawberry-Peach | Watermelon Twist | Coconut | Blue Raspberry | Basil Limonade | Blood Orange

MidiCi
The Neapolitan Pizza Company

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