



The Neapolitan Pizza Company

SMALL BITES & SHARED PLATES

LASAGNA 8.50

Available after 4:30 only

Layered pasta with homemade spicy and Italian sausage, ricotta, parsley, oregano, basil, and Italian tomato sauce

GARLIC BREAD 3.95

Homemade wood-fired bread toasted with garlic, parsley, parmesan, and extra virgin olive oil

HOUSE-MADE MEATBALLS 6.95

SIGNATURE ITEM

Angus beef meatballs in marinara; topped with fresh mozzarella, parmesan, and basil; served with homemade wood-fired bread

BURRATA CAPRESE 8.45

Fresh burrata with olive oil, salt, and pepper; served with a salad of arugula, grape tomatoes, Italian vinaigrette, and homemade pesto; with a side of homemade wood-fired bread topped with a balsamic glaze

BURRATA WITH MELON & PROSCIUTTO 10.45

Fresh burrata with olive oil, salt, and pepper; hand-sliced prosciutto laid over sliced cantaloupe and served with homemade wood-fired bread

HOUSE CHEESE BOARD 10.45

Black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, and Parmigiano Reggiano; served with dried apricots, dates, walnuts, honey, and homemade wood-fired bread

HOUSE MEAT BOARD 10.45

Prosciutto, Calabrese (spicy salami), Neapolitan salami, and Cotto (rosemary ham); served with Kalamata olives, Dijon mustard, served with homemade wood-fired bread

HOUSE MEAT & CHEESE PLATE 16.95

Black truffle cheese, goat cheese, Parmigiano Reggiano, prosciutto, Calabrese (spicy salami) and Cotto (rosemary ham); served with Kalamata olives, dried apricots, dates, walnuts, Dijon mustard, honey, and served with homemade wood-fired bread

LUNCH AVAILABLE 11AM-4PM DAILY

\$10 LUNCH SPECIAL

Choose a 9" Classic Pizza or 1/2 Panino
and a Cup of Soup or Side Salad

Additional toppings are 1/2 price

PANINI

All Panini are served on Italian bread with Provolone cheese
No Substitutions or Additions

CAPRESE 10.00

Fresh mozzarella, roasted grape tomatoes, roasted bell peppers, spinach, and a balsamic drizzle

CHICKEN PESTO 10.00

Homemade pesto, sliced chicken, roasted tomatoes, and roasted bell peppers

THE ITALIAN 10.00

Calabrese (spicy salami), Cotto (rosemary ham), Kalamata olives, arugula, and Italian dressing

SPICY SAUSAGE 10.00

Italian sausage, spicy sausage, red onions, and roasted bell peppers

SALADS & SOUPS

All Salads are finished with a balsamic glaze

Add roasted chicken \$2.00

Add a sliced hardboiled egg \$2.00

MIDICI HOUSE SALAD 9.95

SIGNATURE ITEM

Seasonal greens, baby arugula, grape tomatoes, Parmigiano Reggiano, and tossed in a balsamic vinaigrette

THE CAESAR 10.45

Romain lettuce, Parmigiano Reggiano, homemade croutons, and tossed in Caesar dressing

WALNUT & GORGONZOLA 11.45

Seasonal greens, baby arugula, grape tomatoes, walnuts, gorgonzola, and Parmigiano Reggiano; tossed in a walnut & gorgonzola dressing

THE ITALIAN 11.45

Seasonal greens, romaine lettuce, Neapolitan salami, bell peppers, grape tomatoes, cucumber, red onions, Kalamata olives, parmesan, and crushed croutons; tossed in an Italian vinaigrette

THE GREEK 11.45

Seasonal greens, baby spinach, grape tomatoes, feta, Kalamata olives, red onions, cucumber, and tossed in an Italian vinaigrette

SIDE SALADS 5.50 | 5.95

Midici House or The Caesar

PASTA FAGIOLI SOUP 4.99

Tomato broth with Italian pasta, red beans, garlic, parmesan, carrots, celery, and onions

ROASTED RED PEPPER & SMOKED GOUDA BISQUE 4.99

DESSERT

NUTELLA® CALZONE 7.45

SIGNATURE ITEM

Nutella®, mixed berries, powdered sugar and balsamic glaze

ITALIAN GELATO & SORBETTO

1 scoop 1.95 | 2 scoops 3.45 | 3 scoops 4.95

Ask our concierge for today's selection of flavors

AFFOGATO 5.45

Vanilla bean gelato drowned in Italian espresso

CANNOLI SICILIANI 6.95

Fried pastry shell filled with a sweetened ricotta and chocolate chip cream, and finished with crushed walnuts and powdered sugar

TIRAMISU 7.45

Ladyfingers soaked in Italian espresso, layered with sweetened mascarpone cheese, and topped with cocoa powder; finished with mixed berries and powdered sugar

DRINKS

FOUNTAIN DRINK 2.50

ICED TEA 2.50

ORANGE JUICE 2.95

MILK 2.50

ITALIAN CREAM SODA 3.95

HOUSEMIXED LEMONADE 3.95

ITALIAN COFFEE BAR

Add vanilla or chocolate flavoring \$0.50

ESPRESSO 3.45

AMERICANO 3.45

HOT CHOCOLATE 3.45

ICED COFFEE 3.75

CAFFÈ LATTE 3.95

CAPPUCCINO 3.95

MACCHIATO 3.95

VANILLA LATTE 4.45

CAFFÈ MOCHA 4.45

TEA COLLECTION 2.95

Served in a French press with 16oz.

ORGANIC BREAKFAST

EARL GREY

GREEN TEA TROPICAL

JASMINE DOWNY

WILD BERRY HIBISCUS

ORANGE BLOSSOM

CHAMOMILE CITRUS

MARAKESH MINT

BOMBAY CHAI

AFRICAN NECTAR

GINGER TWIST

GENMAI CHA

Gluten Free & Vegan Options Available

Please notify the concierge of any allergies/dietary restrictions

◀ FROM THE OVEN ▶

Our dough is made from 4 fine ingredients: Caputo OO Flour, water, sea salt, and yeast
All Pizzas are 12" and are recommended for 1-2 People

CLASSIC NEAPOLITAN PIZZAS

THE MARGHERITA 10.95

SIGNATURE ITEM

Italian tomato sauce, fresh mozzarella, parmesan, basil, and extra virgin olive oil

WHITE 10.45

Extra virgin olive oil base with fresh mozzarella, parmesan, basil, oregano, and garlic

HOUSE PESTO 10.95

Homemade pesto, fresh mozzarella, and parmesan

RED MARINARA 9.95

Italian tomato Sauce, oregano, garlic, and extra virgin olive oil
Vegan

TRUFFLE 11.95

Truffle cream base, fresh mozzarella, parmesan, basil, and extra virgin olive oil

SPECIALTY NEAPOLITAN PIZZAS

No Substitutions

DOUBLE PEPPERONI 12.95

SIGNATURE ITEM

Italian tomato sauce, fresh mozzarella, basil, pepperoni, and spicy Italian salami.

MARGHERITA & PROSCIUTTO 14.95

Italian tomato sauce, fresh mozzarella, parmesan, basil, and extra virgin olive oil; finished with prosciutto and baby arugula

THE DEVIL'S 13.95

SIGNATURE ITEM

Italian tomato sauce, fresh mozzarella, spicy sausage, Calabrese (spicy salami), basil, and fresh chilies

EGG N' BACON 13.45

Extra virgin olive oil base with Fresh mozzarella, Applewood smoked bacon, homemade spicy sausage, garlic, oregano, basil, and a freshly cracked egg*

THE MEATS 13.95

Italian tomato sauce, fresh mozzarella, homemade angus beef meatballs pepperoni, rosemary ham, and basil

HAWAIIAN 13.95

Italian tomato sauce, fresh mozzarella, pineapple, Cotto (rosemary ham), basil and red onions

TRUFFLE & PROSCIUTTO 15.95

Truffle cream base with fresh mozzarella, mushrooms, basil, and extra virgin olive oil; finished with baby arugula and prosciutto

FOUR CHEESE 12.45

Extra virgin olive oil base with fresh mozzarella, basil, ricotta, gorgonzola, parmesan, garlic, and oregano

THE FOREST 13.95

Italian tomato sauce, fresh mozzarella, basil, Cotto (rosemary ham), mushrooms, and black olives

FROM THE GARDEN 14.95

Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, basil, red onions, and sliced Kalamata olives

TRUFFLE & VEGETABLE 15.95

Truffle cream base with fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes, basil, and finished with baby arugula

CHICKEN PESTO 13.95

Homemade Pesto, fresh mozzarella, chicken, ricotta, grape tomatoes

ADDITIONAL TOPPING

Add additional toppings to any of our pizzas

PROTEIN \$2

Chicken
Pepperoni
Cotto (Rosemary Ham)
Angus Beef Meatballs
Applewood Smoked Bacon
Italian Sausage
Spicy Sausage
Neapolitan Salami
Calabrese (Spicy Salami)
Freshly Cracked Egg

PREMIUM \$3

Vegan Sausage
Burrata
Truffle Cream
Truffle Cheese
Prosciutto

MARKET \$1

Grape Tomatoes
Mushrooms
Baby Spinach
Red Onions
Bell Peppers
Kalamata Olives
Black Olives
Pineapple
Jalapeño

CHEESE \$1

Mozzarella
Ricotta
Goat Cheese
Feta
Gorgonzola
Vegan Cheese

FEATURED PIZZA

BACON MARMALADE

15.95

Fresh mozzarella, Calabrese (spicy salami), basil, and bacon marmalade; finished with a drizzle of habanero infused honey (no sauce)

CALZONES

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

MEATBALL 11.45

Crumbled angus beef meatballs, provolone, marinara, fresh basil, and parmesan

FOUR CHEESE 10.45

Fresh mozzarella, parmesan, ricotta, gorgonzola, garlic, oregano, fresh basil, and extra virgin olive oil

CHICKEN PESTO 12.95

Homemade pesto, chicken, provolone, bell peppers, marinara, and parmesan

SPICY SAUSAGE 11.45

Homemade spicy sausage, provolone, bell peppers, red onions, marinara, fresh basil, and parmesan

TRUFFLE 13.45

Truffle cream, black truffle cheese, fresh mozzarella, mushrooms, fresh basil, and parmesan

FEATURED PIZZA

MEATBALL PIZZA

14.95

Bianca base, caramelized onions, housemade meatballs, fresh mozzarella and basil

Gluten Free & Vegan Options Available

Please notify the concierge of any allergies/dietary restrictions

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