

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

SMALL & SHARED PLATES

All small & shared plates 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 MEAT BOARD (shareable) BEST SELLER 9.95 480 cal prosciutto, spicy Italian salami, Neapolitan salami, rosemary ham. served with mustard and kalamata olives</p> <p>SIDE SALAD 140–180 cal 5.00 5.25 MidiCi House or The Caesar</p>	<p>HOUSE CHEESE BOARD (shareable) 1050 cal 9.95 black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with dried apricots, dates, walnuts and honey</p> <p>HOUSE MEAT & CHEESE PLATE (shareable) 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 CAPRESE 630 cal 7.95 burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil</p> <p>BURRATA WITH MELON & PROSCIUTTO 620 cal BEST SELLER 9.95 burrata, melon, prosciutto, extra virgin olive oil</p> <p>GARLIC BREAD 640 cal 3.95 garlic, parsley, parmesan, extra virgin olive oil</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>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>PURPLE KALE & RICOTTA 320 cal 8.95 purple kale, baby spinach, ricotta, dates, parmigiano-reggiano, mustard vinaigrette dressing</p>
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CLASSIC NEAPOLITAN PIZZA | CREATE YOUR OWN

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

SELECT YOUR BASE

<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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ADD TOPPINGS

PROTEIN \$1

chicken 100 cal
pepperoni 90 cal
rosemary ham 40 cal
housemade meatballs 110 cal
applewood smoked bacon 90 cal
Italian sausage 140 cal
housemade spicy sausage 140 cal
Neapolitan salami 25 cal
spicy Italian salami 90 cal
shrimp 40 cal
freshly cracked egg 70 cal
vegan sausage 60 cal

GLUTEN-FREE CRUST \$2

MARKET \$1

grape tomatoes 10 cal
mushrooms 10 cal
baby spinach 0 cal
red onions 10 cal
bell peppers 5 cal
kalamata olives 80 cal
black olives 35 cal
pineapple 30 cal
red chilies 0 cal

CHEESE \$1

mozzarella 180 cal
goat cheese 100 cal
ricotta 70 cal
feta 120 cal
gorgonzola 140 cal
vegan cheese 180 cal

PREMIUMS \$3

burrata 280 cal
black truffle cheese 150 cal
prosciutto 70 cal
truffle cream 80 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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DESSERT

<p>SIGNATURE NUTELLA® CALZONE 890 cal BEST SELLER 6.45 Nutella®, strawberries, blackberries, blueberries, balsamic reduction add ricotta +50 cal \$1.00</p>	<p>TIRAMISU 370 cal traditional 6.45</p>	<p>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 3.25 3 scoops 4.45</p>
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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

BEER

ON TAP 100-210 cal

Modelo Especial Mexican Lager 4.40% Grupo Modelo Mexico City, Mexico	5.95	Blue Moon Belgian-Style White 5.40% MillerCoors Golden, CO	5.95	Crisp Apple Hard Cider 5% Angry Orchard Walden, NY	7.25
805 Blonde Ale 4.70% Firestone Walker Paso Robles, CA	5.95	Lagunitas IPA 6.20% Lagunitas Brewing Petaluma, CA	6.95	Rotating Seasonal Ask our barista for today's selection	7.45
Peroni Nastro Azzurro Italian Lager 5.10% Peroni Brewery Rome, Italy	5.95	Citradelic Tangerine IPA 6% New Belgium Brewing Fort Collins, CO	6.95		

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

	GLASS	BOTTLE		GLASS	BOTTLE		GLASS	BOTTLE
Prosecco Lunetta Veneto, Italy	9.00	34.00	Mimosa Prosecco, All Natural Orange Juice	8.00		Peach Bellini Prosecco, Peach Puree, Simple Syrup	8.00	

WHITE 150/630 cal

Chardonnay MidiCi Private Reserve California, USA	10.00	38.00	Pinot Grigio Ruffino Lumina Tuscany, Italy	7.50	28.00	Sauvignon Blanc Nobile Marlborough, New Zealand	9.00	34.00
Chardonnay Chateau Ste Michelle Washington, USA	8.50	32.00	Pinot Grigio Antinori Santa Cristina Veneto, Italy	9.50	36.00	Sauvignon Blanc Villa Maria Marlborough, New Zealand	9.50	36.00
Riesling Charles Smith Washington, USA	8.50	32.00						

ROSÉ 160/660 cal

Rosé Anew Washington, USA	8.00	30.00	Rosé Saved 'Magic Maker' California, USA	10.00	38.00
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RED 160/660 cal

Pinot Noir MidiCi Private Reserve California, USA	10.00	38.00	Cabernet Sauvignon Simi California, USA	11.00	42.00	Merlot Red Diamond Washington, USA	7.50	28.00
Pinot Noir Mark West California, USA	8.50	32.00	Chianti Superiore Santa Cristina Tuscany, Italy	10.00	38.00	Red Blend Robert Mondavi 'Heritage' California, USA	8.00	30.00
Cabernet Sauvignon Columbia Crest Washington, USA	9.00	34.00	Malbec Diseño Mendoza, Argentina	8.00	30.00	Red Blend La Braccasca Sabazio Montepulciano, Italy	10.00	38.00

SOFT DRINKS

Soda <small>1-124 cal</small>	2.50	Mineral Water (still or sparkling) <small>0 cal</small>	3.45	Apple Juice <small>180 cal</small>	3.45
Italian Soda <small>70-80 cal</small>	3.45	All Natural Orange Juice <small>160 cal</small>	2.95	Iced Tea <small>0 cal</small>	2.50

TEA COLLECTION

All teas are calorie-free.

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