

• NAPOLESE •

AN ARTISANAL PIZZERIA BY *Patachou*

STARTERS

FOCACCIA CAN BE MADE GLUTEN FREE FOR AN ADDITIONAL 3.00.

BAKED CAPRIOLE GOAT CHEESE, TOMATO SAUCE, FOCACCIA.....10

CARAMELIZED ONION AND GORGONZOLA TART, OLIVES, BALSAMIC REDUCTION.....10

ROASTED ASPARAGUS AND ARTICHOKE, HAZELNUTS, TARRAGON CRÈME FRAÎCHE10

FAVA BEAN HUMMUS, HERBS, LOVE.....9

PORK SUGO: SLOW ROASTED VEGETABLES AND PORK SHOULDER12

BRUSCHETTA: ARTISAN SOURDOUGH, BLACK PEPPER AND HONEY LABNEH, ARUGULA.....9

SOUP

TOMATO ARTICHOKE, PATACHOU HOUSE RECIPE.....6

SALADS

SPINACH, APRICOT, PEAS, TOASTED WALNUTS, LEMON YOGURT DRESSING.....13

KALE, BELLY BACON, MUSHROOMS, EGG, SCALLIONS, GORGONZOLA, BACON VINAIGRETTE13

ARUGULA, STRAWBERRIES, SHAVED FENNEL, GORGONZOLA, HAZELNUTS, WHITE BALSAMIC VINAIGRETTE13

FARRO, PEAS, ASPARAGUS, RADISHES, TOASTED ALMONDS, CREAMY TARRAGON DRESSING13

ROASTED ASPARAGUS, RADISHES, EGG, SHAVED PARMESAN, BALSAMIC REDUCTION.....13

ROASTED BEETS, ARUGULA, APRICOT, FETA, TOASTED HAZELNUTS, STRAWBERRY GASTRIQUE13

ARUGULA, AGED PARMESAN, MUSHROOM, EVOO, SEA SALT11

LA QUERCIA PROSCIUTTO, AGED PARMESAN, ARUGULA, EVOO, SEA SALT, LEMON WEDGE.....14

HOUSE CAESAR.....11

NAPOLESE DOUBLE CHOPPED HOUSE SALAD (CONTAINS PORK)14

VEGETARIAN DOUBLE CHOPPED HOUSE SALAD11

ARTISANAL PIZZA

Pizzas are made from hand-formed dough, topped with housemade tomato sauce unless indicated as “white” (W) with olive oil and garlic. Alternative sauces are indicated in parentheses. **Gluten free crust is available. No substitutions please.**

MARGHERITA
FRESH MOZZARELLA, BASIL.....12

BUFFALO MARGHERITA
BUFFALO MOZZARELLA, BASIL..15

BROKEN YOLK
MARGHERITA, WHOLE EGG*14

NAPOLESE BROKEN YOLK
MARGHERITA, QUAIL EGGS*15

CLASSIC
PEPPERONI, FRESH MOZZARELLA14

MERIDIAN KESSLER
ITALIAN SAUSAGE, PROVOLONE, MUSHROOM.....14

HAMAKER’S CORNER
PEPPERONI, ITALIAN SAUSAGE, PROVOLONE, MUSHROOM.....15

BLT
SMOKING GOOSE JOWL BACON, LEEKS, TALEGGIO.....15

NATE’S PIE
KALE, PINEAPPLE, ROASTED PEPPERS, PROVOLONE.....15

DAVE AND DIANA’S PIE (STRAWBERRY BBQ)
BACON, SCALLIONS, PROVOLONE15

MARK’S PIE
OLD MAJOR ITALIAN SAUSAGE, SHAVED FENNEL, PROVOLONE15

GREG AND KARA’S PIE (W)
PORK PASTOR, PINEAPPLE, SCALLIONS, FETA.....15

TIMMY’S PIE
ASPARAGUS, SHAVED FENNEL, PROVOLONE, FETA.....15

ELI AND GENESIS’ PIE (W)
SPINACH, ASPARAGUS, WHOLE EGG, PROVOLONE15

ELLIOT’S PIE (W)
PANCETTA, ROASTED NEW POTATOES, GORGONZOLA.....15

SMOKED SALMON (W)
DILLED CREME FRAICHE, ORA-KING™ CLEAR WATER SMOKED SALMON, CAPERS, LEEKS.....17

CASANOVA’S DELIGHT (W)
LA QUERCIA PROSCIUTTO TALEGGIO.....15

FREESTYLE

We recommend no more than three toppings on your freestyle creations to allow for the crust to properly bake in the oven. All pizzas can be made white (extra virgin olive oil instead of tomato sauce) by request.

HOUSE PIZZA WITH SAUCE AND FRESH MOZZARELLA.....11

MEAT
FRESH ITALIAN SAUSAGE.....4
SMOKING GOOSE JOWL BACON...5
PEPPERONI.....4
LA QUERCIA PROSCIUTTO.....5
PANCETTA.....4
ORA-KING™ CLEAR WATER
SMOKED SALMON.....6
PORK PASTOR5
BELLY BACON.....4
OLD MAJOR ITALIAN SAUSAGE5
WHITE ANCHOVIES.....4

EGGS
THREE QUAIL EGGS*.....4
CAGE-FREE CHICKEN EGG*.....2

CHEESE
FRESH MOZZARELLA.....3
BUFFALO MOZZARELLA.....5
CAPRIOLE GOAT5
TALEGGIO.....5
GORGONZOLA3
AGED PROVOLONE3
FETA5

VEGETABLES
KALE3
ASPARAGUS.....3
ARTICHOKE.....3
SCALLIONS2
SPINACH3
LEEK.....2
SHAVED FENNEL3
PINEAPPLE.....2
ARUGULA.....4
MUSHROOMS2
ROASTED PEPPERS3
NEW POTATOES.....3
IMPORTED OLIVES.....2

RACHAEL’S STYLE
ANY PIE TOPPED WITH LIGHTLY DRESSED ARUGULA additional 4

NEAPOLITAN SANDWICHES

Served on Sammy’s housemade artisan focaccia buns. Half sandwiches available upon request.

RED SAUCE, BRAISED PORK, SHAVED FENNEL, SPINACH, PROVOLONE14

STRAWBERRY BBQ, OLD MAJOR ITALIAN SAUSAGE, ROASTED PEPPERS, ARUGULA, PROVOLONE14

FAVA BEAN HUMMUS, ARTICHOKE, ROASTED PEPPERS, SHAVED FENNEL, KALE14

BAMBINO

PIZZA BAMBINO
CHEESE PIZZA (FOR THOSE 8 AND UNDER PLEASE).....10
ADDITIONAL INGREDIENTS.....3

DESSERTS

OLIVE OIL CAKE
ROSEMARY GLAZE.....7

STRAWBERRY ICE CREAM SANDWICHES
SHORTCAKE COOKIES, STRAWBERRY GELATO.....6

SEASONAL FRUIT CRISP.....7
WITH A SCOOP OF GELATO10

SWEET PIZZA
NUTELLA, CHOCOLATE CHIPS
POWDERED SUGAR10
WITH A SCOOP OF GELATO.....13

AFFOGATO DI GELATO
VANILLA GELATO TOPPED WITH ESPRESSO7

PATACHOU PREMIUM GELATO
VANILLA, CHOCOLATE, PISTACHIO STRAWBERRY.
MADE IN-HOUSE DAILY
PER SCOOP4

LOCAL FARMS & PURVEYORS

- PUBLIC GREENS URBAN MICROFARM
- SMOKING GOOSE • INDIANAPOLIS
- GROWING PLACES INDY
- SUNNY CREEK FARMS • CLAYTON
- CUE FARMS AT BUTLER UNIVERSITY • INDIANAPOLIS
- WILDS APPLE FARM • WESTFIELD
- TWIN CROOK FARM • BLOOMINGDALE
- LUSH LEAF • GREENFIELD
- OLD MAJOR MARKET • INDIANAPOLIS
- FISCHER FARMS • JASPER
- FULL HAND FARM • PERKINSVILLE
- BIG CITY FARMS • INDIANAPOLIS
- GUNTHORP FARMS • LAGRANGE
- SILVERTHORN FARM • ROSSVILLE
- CARTHAGE MILL • CARTHAGE
- LYNN SCHOOL ROAD AMISH FARM • ORLEANS
- LOCAL FOLKS FOODS • SHERIDAN
- FENCELINE FARM • MARSHALL
- CAPRIOLE FARMS • GREENFIELD
- FALLING WATERS FARM • INDIANAPOLIS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY OR EGGS WILL INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



• NAPOLESE •

Our wines are carefully selected to go with our menu, the season, and the unique experience of Napolese. Your server is happy to make suggestions or answer any questions you may have. Salute!

Manager's Selezione • Your server will provide details of current wine feature

BOLLES

	DISTINCTION	REGION	GLASS	BTL
Gloria Ferrer	Brut	Napa Valley	10	36
• <i>White Floral Blossom</i> • <i>Creamy Vanilla</i> • <i>Gentle Stone Fruit</i>				
Dopff and Irion Cremant	Brut Rosé	Alsace	12	44
• <i>Toasted Brioche</i> • <i>Strawberries n' Cream</i> • <i>Orange Peel</i>				
Barone Pizzini Animante	Brut	Franciacorta	16	50
• <i>Jasmine Petals</i> • <i>Spiced Peaches</i> • <i>Crisp Stone Fruit</i>				
Fiorini Becco Rosso	Lambrusco	Emilia Romagna	9	32
• <i>Dry Framboise</i> • <i>Succulent Plum</i> • <i>Smoked Dark Cherry</i>				
Segura Viudas Heredad	Cava	Spain		32
Nomine Renard	Brut	Champagne		80

BIANCO

	DISTINCTION	REGION	GLASS	QUAR	BTL
Umani	Verdicchio	Marche	8	12	28
• <i>Lemon Thyme</i> • <i>Creamy Pear</i> • <i>Golden Apple</i>					
Sodevo	Ribolla Gialla	Friuli	12	18	44
• <i>Soft Lilly</i> • <i>Mediterranean Apricot</i> • <i>Lime Acid</i>					
Pettegola	Vermentino	Maremma	11	16	40
• <i>Restrained Grapefruit</i> • <i>Spring Herbs</i> • <i>Vibrant Lemon</i>					
Santa Cristina	Procanico/Grechetto	Orvieto Classico	9	14	32
• <i>Orange Blossom</i> • <i>Lemon Zest</i> • <i>White Flowers</i>					
Suavia	Garganega	Soave	9	14	32
• <i>Almond Cream</i> • <i>Bosc Pear</i> • <i>Grated Ginger</i>					
La Lastra	Vernaccia	San Gimignano	12	18	44
• <i>Complex Minerality</i> • <i>Orange Rind</i> • <i>Candied Lime</i>					
Teruzzi & Puthod	White Super Tuscan	Toscana	11	16	40
• <i>Robust Citrus</i> • <i>Toasted Walnut</i> • <i>Vanilla Cream</i>					

Castelfeder "Lahn"	Kerner	Alto Adige		28
Kracher	Pinot Grigio	Austria		45
Gradis' Ciutta	Friulano	Collio		35
Massolino	Chardonnay	Langhe		52

ROSATO

Unparalleled	Syrah/Grenache	Provence	10	15	36
• <i>Subtle Tangerine</i> • <i>Crisp Pomegranate</i> • <i>Sweetened Grapefruit</i>					

ROSSO

Casavecchia	Pinot Noir	Pavia	11	16	40
• <i>Vanilla Spice</i> • <i>Violet Petals</i> • <i>Crisp Lavender</i>					
La Spinetta	Chianti di Casanova	Toscana	10	15	36
• <i>Black Cherry</i> • <i>Italian Leather</i> • <i>Sweet Licorice</i>					
Silvio Grasso	Nebbiolo	Langhe	10	15	36
• <i>Rich Red Currant</i> • <i>Soft Tannins</i> • <i>Mushroom Risotto</i>					
Il Morino	Super Tuscanino	Toscana	9	14	32
• <i>Smoked Blueberries</i> • <i>Crisp Cherry</i> • <i>Freshly Rolled Tobacco</i>					
Fanti	Rosso di Montalcino	Montalcino	11	18	44
• <i>Sweet Plum</i> • <i>Crushed Lavender</i> • <i>Opulent Earth</i>					
Temptation	Zinfandel	Napa Valley	8	12	29
• <i>Spiced Berry Jam</i> • <i>Black Tea</i> • <i>Chocolate Covered Strawberries</i>					
El Enemigo	Bonarda	Mendoza	14	21	52
• <i>Velvety Tannins</i> • <i>Juicy Blackberries</i> • <i>Smoked Jowl Bacon</i>					
Rio Maggio	Montepulciano	Marche		39	
Felsina "Rancia"	Chianti Classico	Toscana (2010)		78*	
Cruse "Monkey Jacket"	Valdiguié/Tannat	North Coast, CA		50	
Banfi	Brunello di Montalcino	Montalcino (2010)		100*	
Damilano "Lecinqveignes"	Barolo	Piemonte		70*	

*We use a Coravin System for select by the glass offerings

VINO DA MEDITAZIONE

Paul Marie Pineau des Charentes Ugni Blanc	Cognac	10 (2 oz)
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ITALIAN CLASSIC COCKTAILS

APEROL SPRITZ APEROL, PROSECCO, SPLASH OF SODA, ORANGE PEEL.....10

NEGRONI SOUR CAMPARI, BONE DRY GIN, DOLIN SWEET VERMOUTH, SIMPLE SYRUP, GRAPEFRUIT JUICE, LEMON JUICE 11

GARIBALDI CAPPELLETTI, ORANGE JUICE, PROSECCO, ORANGE SLICE.....10

BICICLETTA CAPPELLETTI, WHITE WINE, SODA, ORANGE SLICE.....10

AMERICANO CAMPARI, DOLIN SWEET VERMOUTH, SODA10

MODERN CLASSIC COCKTAILS

GIN AND JAM BLUECOAT GIN, PIERRE FERRAND DRY CURACAO, SIMPLE SYRUP, FRESH LEMON 11

THE SICILIAN BONESNAPPER RYE, LAZZARONI AMARETTO, AROMATIC BITTERS..... 11

PINEAPPLE DAIQUIRI PLANTATION PINEAPPLE RUM, SIMPLE SYRUP, FRESH LIME..... 11

MORGANTHALLER SOUR J.T.S BROWN BOURBON, LAZZARONI AMARETTO, SIMPLE SYRUP, FRESH LEMON JUICE10

DEATH IN THE GULF STREAM BOLS GENEVER, FRESH LIME, SIMPLE SYRUP..... 11

NAPOLESE OLD FASHIONED: J.TS BROWN BOURBON, ONE TREE ORANGE LIQUEUR, AVERNA AMARO, CLEAR CREEK CHERRY LIQUEUR, AROMATIC BITTERS, ORANGE SLICE..... 11

VODKA: GRUVEN BELVEDERE CHOPIN DSPCA TANGERINE	RUM: PRITCHARD'S ZACAPA 23 PLANTATION PINEAPPLE RUM	TEQUILA: CASA PACIFICO BLANCO ALIPUS MEZCAL
GIN: BLUE COAT UNCLE VAL'S CITY OF LONDON BONE DRY (IN) BOLS GENEVER	VERMOUTH: COCCHI AMERICANO COCCHI AMERICANO ROSA DOLIN DRY	LIQUEURS: SIPSMITH SLOE GIN JOURNEYMAN LIMONCELLO LAZZARONI AMARETTO FRUITLAB ONE TREE CLEAR CREEK CHERRY LIQUEUR ST. GEORGE RASPBERRY LIQUEUR FRUITLAB GINGER ROTHMAN & WINTER CRÈME DE VIOLETTE LAZZARONI MARASCHINO LIQUEUR PRITCHARD'S "SWEET LUCY" BOURBON CREAM ST. GERMAIN ELDERFLOWER LIQUEUR PIERRE FERRAND DRY CURACAO
SCOTCH: GRANT'S BENROMACH, SPEYSIDE AUCHENTOSHAN, GLASGOW GLENMORANGIE 18, HIGHLAND	DIGESTIVOS: FERNET BRANCA AVERNA AMARO ANTICA SAMBUCA CAMPARI APEROL CARPANO ANTICA GREEN CHARTREUSE	
BOURBON: J.T.S. BROWN WOODFORD BACKBONE (IN) BONESNAPPER RYE (IN)	GRAPPA: MOLETTA MOSCATO MOLETTA NEBBIOLO DI BAROLO	
	WHISKEY: WASMUND'S SINGLE MALT AMERICAN	

BEER

SUN KING SUNLIGHT CREAM ALE, INDIANA6
BLACK ACRE NATURAL LIBERTY AMERICAN PALE LAGER, INDIANA6
BIER PDG PALE ALE, INDIANA5
FOUNTAIN SQUARE PREACHER'S DAUGHTER AMBER ALE, INDIANA6
TAXMAN DEDUCTION BELGIAN DUBBEL, INDIANA5

ITALIAN SODAS / COLD BEVERAGES

CHOCOLATE CHERRY, RASPBERRY, MANDARIN, POMEGRANATE OR WHITE PEACH SODA2.50
CHOCOLATE CHERRY, RASPBERRY, MANDARIN, POMEGRANATE OR WHITE PEACH CREMOSA2.75
LEMONADE2.50
ICED TEA2.50
COKE® PRODUCTS1.95

HOT BEVERAGES

COFFEE, HOUSE BLEND\$2.95
LAVAZZA ESPRESSO2.75
LAVAZZA DOUBLE ESPRESSO3.25
LAVAZZA CAPPUCCINO3.25
LAVAZZA LATTE4.25
LAVAZZA AMERICANO3.50
PALAIS DE THES® HOT TEA3.25