

• 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

TOMATO BRUSCHETTA: TOMATOES, BASIL, OLIVES, CAPERS, RED WINE VINAIGRETTE.....10

BOURBON CREAMED CORN: CORN, CREAM, ONIONS AND PEPPERS, FRESH BASIL 11

BABA GANOUSH: CHARRED EGGPLANT DIP, TAHINI, LEMON.....10

PIMENTO CHEESE: ORGANIC CHEDDAR, ROASTED PEPPERS, SPREAD10

SOUP

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

SALADS

CAPRESE: TOMATOES, FRESH MOZZARELLA, BASIL, EVOO, S&P 13

CUCUMBERS, PEACHES, BASIL, ALMONDS GOAT CHEESE, DANK HONEY 13

ROASTED BROCCOLI, TOMATOES, FETA, PECANS, BALSAMIC REDUCTION..... 13

ZUCCHINI NOODLES, CUCUMBERS, TOMATOES, ALMONDS, GORGONZOLA, GARDEN HERB DRESSING 13

ARUGULA, BEETS, CORN, PEACHES, GOAT CHEESE, SABA 13

QUINOA, TOMATOES, CORN, CHICK PEAS, SUNFLOWER SEEDS, BASIL PESTO 13

ARUGULA, TOMATOES, CUCUMBERS, CORN, SUNFLOWER SEEDS, SWEET TOMATO VIN 13

ARUGULA, AGED PARMESAN, MUSHROOM, EVOO, SEA SALT 11

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 SALAD 11

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
(WHITE) BUFFALO MOZZARELLA, TOMATOES, BASIL16

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

GREEN MARGHERITA REPRISE (BASIL PESTO) TOMATOES, BASIL, PROVOLONE 15

THE LANDLADY (W)
ARUGULA, TOMATOES, PROVOLONE, BALSAMIC REDUCTION..... 15

MAZE
TOMATOES, CORN, BASIL, PROVOLONE..... 15

JULIUS (W)
TOMATOES, ROASTED PEPPERS, OLIVES, FETA, PROVOLONE 15

RUNAWAY JIM (TOMATO JAM) SMOKED CHICKEN, PICKLED CHILES, PROVOLONE..... 15

SAMPLE IN A JAR (W)
TOMATOES, PICKLED CHILES, GOAT CHEESE, PROVOLONE 15

JOY (W)
ARUGULA, TOMATOES, BELLY BACON, GORGONZOLA 15

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 SAUSAGE4

SMOKING GOOSE JOWL BACON.....5

PEPPERONI4

LA QUERCIA PROSCIUTTO.....5

PANCETTA4

ORA-KING™ CLEAR WATER

SMOKED SALMON.....6

SMOKED CHICKEN5

BELLY BACON.....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

FETA.....5

VEGETABLES

TOMATOES.....3

CORN.....2

PICKLED CHILES2

ROASTED BROCCOLI3

ZUCCHINI NOODLES2

LEEKs.....2

ARUGULA.....4

MUSHROOMS.....2

ROASTED PEPPERS3

NEW POTATOES3

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.

CAPRESE SAMMY: BASIL PESTO, TOMATOES, FRESH MOZZARELLA 14

ITALIAN SAMMY: PEPPERONI, PROSCIUTTO, MARINATED TOMATOES, ARUGULA, BALSAMIC 14

BLT SAMMY: GARDEN HERB DRESSING, ROMAINE, BELLY BACON, TOMATOES 14

BAMBINO

PIZZA BAMBINO

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

DESSERTS

OLIVE OIL CAKE

ROSEMARY GLAZE.....7

SEASONAL FRUIT CRISP.....7

WITH A SCOOP OF GELATO10

SWEET PIZZA

NUTELLA, CHOCOLATE CHIPS
POWDERED SUGAR 10
WITH A SCOOP OF GELATO.....13

AFFOGATO DI GELATO

VANILLA GELATO TOPPED WITH ESPRESSO7

PATACHOU PREMIUM GELATO

VANILLA, CHOCOLATE, PISTACHIO, LEMON BASIL
MADE IN-HOUSE DAILY
PER SCOOP 4

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

KINGDOM FARMS • LIZTON

FISCHER FARMS • JASPER

FULL HAND FARM • PERKINSVILLE

GUNTHORP FARMS • LAGRANGE

SILVERTHORN FARM • ROSSVILLE

CARTHAGE MILL • CARTHAGE

LYNN SCHOOL ROAD AMISH FARM

• ORLEANS

LOCAL FOLKS FOODS • SHERIDAN

CAPRIOLE FARMS • GREENVILLE

STECKLER GRASSFED • DALE



• 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 | Sonoma Coast | 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

| | | | | | |
|--|-------------------------------|--------------------------|----|------|----|
| Casteggio | Pinot Noir | Lombardia | 11 | 16 | 40 |
| • <i>Boysenberry Tart</i> • <i>Cinnamon Stick</i> • <i>Soft White Pepper</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) |
|---|---------------|-----------|

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, SODA.....10

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.T.S BROWN BOURBON, PIERRE FERRAND DRY CURACAO, AVERNA AMARO, CLEAR CREEK CHERRY LIQUEUR, ORANGE SLICE..... 11

| | | |
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| 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

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|---|
| 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

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| 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

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|--|
| 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 |