

# 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

MEATBALLS: RED SAUCE, SHAVED PARMESAN, FOCACCIA.....12

FIRE ROASTED SHRIMP: CRUSHED RED PEPPER, GARLIC, TOMATO, HERBS, FOCACCIA.....15

ROASTED BRUSSELS SPROUTS: OLIVE OIL, SALT & PEPPER, OVEN MAGIC, FOCACCIA.....8

## SOUP

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

## SALADS

ROASTED BRUSSELS SPROUTS, APPLE, MARCONA ALMONDS, DRY CHERRIES, BALSAMIC REDUCTION.....13

ARUGULA, PEAR, RADISH, GOAT CHEESE, WALNUTS, SHERRY VINAIGRETTE.....13

KALE, ROASTED WINTER SQUASH, DRY CRANBERRIES, PUMPKIN SEEDS, GORGONZOLA DRESSING.....13

ROASTED CARROTS & SWEET POTATOES, PEAR, FETA, HAZELNUTS, BLOOD ORANGE VINAIGRETTE.....13

ROASTED BEETS, APPLE, PARMESAN, HAZELNUTS, SABA.....13

SPINACH, SMOKED CHICKEN, DRY CRANBERRIES, WALNUTS, GARDEN HERB DRESSING.....15

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**  
BUFFALO MOZZARELLA, BASIL.....16

**BROKEN YOLK**  
MARGHERITA, WHOLE EGG\*.....14

**NAPOLESE BROKEN YOLK**  
MARGHERITA, QUAIL EGGS\*.....15

**CLASSIC**  
PEPPERONI, FRESH MOZZARELLA.....14

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

**HAMAKER'S CORNER**  
PEPPERONI, ITALIAN SAUSAGE, PROVOLONE, MUSHROOM.....15

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

**RACH'S PIE (W)** NAPOLESE SMOKING GOOSE FENNEL SAUSAGE, BALSAMIC ROASTED ONIONS, HOUSEMADE RICOTTA, PROVOLONE.....15

**BILLY BOY'S PIE**  
BRAISED BEEF, POTATOES, LEEKS, PROVOLONE.....15

**TAB'S PIE**  
SPINACH, SMOKED CHICKEN, JOWL BACON, PROVOLONE.....17

**ULI BEAR'S PIE (W)**  
ROASTED WINTER SQUASH, BALSAMIC ROASTED ONIONS, GOAT CHEESE, PROVOLONE.....15

**JASON'S PIE (W)** SPINACH, POTATOES, WHOLE EGG, PROVOLONE.....15

**BOZ'S PIE (W)**  
BRUSSELS SPROUTS, SWEET POTATOES, FETA, PROVOLONE.....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 SAUSAGE.....4

SMOKING GOOSE JOWL BACON.....5

PEPPERONI.....4

LA QUERCIA PROSCIUTTO.....5

PANCETTA.....4

ORA-KING™ CLEAR WATER SMOKED SALMON.....6

SMOKED CHICKEN.....5

BRAISED BEEF.....5

SMOKING GOOSE FENNEL SAUSAGE.....5

### EGGS

THREE QUAIL EGGS\*.....4

CAGE-FREE CHICKEN EGG\*.....2

### CHEESE

FRESH MOZZARELLA.....3

BUFFALO MOZZARELLA.....5

CAPRIOLE GOAT.....5

TALEGGIO.....5

GORGONZOLA.....3

AGED PROVOLONE.....3

FETA.....5

HOUSEMADE RICOTTA.....5

### VEGETABLES

BRUSSELS SPROUTS.....3

BALSAMIC ONIONS.....2

WINTER SQUASH.....3

SWEET POTATOES.....3

LEEKs.....2

ARUGULA.....4

MUSHROOMS.....2

ROASTED PEPPERS.....3

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.

NAPOLESE SMOKING GOOSE FENNEL SAUSAGE, ROASTED PEPPERS, KALE, PROVOLONE, RED SAUCE.....14

SMOKED CHICKEN, BALSAMIC ROASTED ONIONS, ARUGULA, PROVOLONE, RED SAUCE.....14

## BAMBINO

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

## DESSERTS

**TORTA DELLA NONNA**  
CLASSIC RECIPE.....6

**SEASONAL FRUIT CRISP**.....7  
WITH A SCOOP OF GELATO.....10

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

**AFFOGATO DI GELATO**  
VANILLA GELATO TOPPED WITH ESPRESSO.....7

**PATACHOU PREMIUM GELATO**  
VANILLA, CHOCOLATE, PISTACHIO, APPLE CIDER SORBET 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



# ❁ 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	QUAR	BTL
<b>Gerard Bertrand</b> • Honeyed Green Apple • Jasmine Petals • Toasty Brioche	<b>Cremant di Limoux</b>	<b>Languedoc</b>	10		36
<b>Lucien Albrecht</b> • Delicate Strawberry • Bright Red Currant • Violet Essence	<b>Brut Rosé</b>	<b>Alsace</b>	12		44
<b>Nomine Renard</b> • Supple Golden Apple • Fine Lemon Mousse • Distinctive Yeast	<b>Brut</b>	<b>Champagne</b>	18		76

<b>Segura Viadad Heradad La Spinetta</b>	<b>Cava Moscato d'Asti</b>	<b>Spain Piedmont</b>		20 (375ml)	32
--	----------------------------	-----------------------	--	------------	----

## BIANCO

	DISTINCTION	REGION	GLASS	QUAR	BTL
<b>Alois Lageder</b> • White Peach Essence • Crisp Fall Apples • Persian Lime Zest	<b>Pinot Bianco</b>	<b>Trentino</b>	9	14	32
<b>Bastianich</b> • Sweet Pear Sorbet • Spiced Peach • Crisp Minerality	<b>Friulano</b>	<b>Friuli</b>	10	15	36
<b>Fraga do Corvo</b> • Golden Apple Anglaise • Sweetened Lime • Subtle Herbs	<b>Godello</b>	<b>Monterrei</b>	10	15	36
<b>Chateau Berres Estate</b> • Honduras Pineapple • Lemon Verbena • Delicate Flowers	<b>Riesling</b>	<b>Mosel</b>	9	14	32
<b>Corte Giacobbe</b> • Cavendish Banana • Buttered Almond • White Hibiscus	<b>Garganega</b>	<b>Veneto</b>	9	14	32
<b>Il Borro "Lamelle"</b> • Gentle Vanilla • Apple Crisp • Freshly Baked Bread	<b>Chardonnay</b>	<b>Toscana</b>	15	22	56

<b>Terlato</b>	<b>Pinot Grigio</b>	<b>Friuli</b>			35
<b>Cascina la Ghera "Timian"</b>	<b>Timorasso</b>	<b>Colli Tortonesi</b>			50

## ROSATO

<b>Masciarelli</b> • Rose Petals • Robust Red Cherry • Carmelized Orange Rind	<b>Montepulciano Rosé</b>	<b>Cerasuolo d'Abruzzo</b>	10	15	36
--	---------------------------	----------------------------	----	----	----

## ROSSO

<b>Van D'Orsaria</b> • Soft Raspberry • Cozy Fireplace Ash • Warm Black Cherry Cobbler	<b>Cabernet Franc</b>	<b>Friuli</b>	8	12	28
<b>J Vineyards</b> • Plum Preserves • Cherry Cola • Exotic Spice	<b>Pinot Noir</b>	<b>Monterey</b>	12	18	44
<b>Bacaro</b> • Succulent Blackberry • Rosemary Syrup • Smoky Black Pepper	<b>Nero d'Avola</b>	<b>Sicilia</b>	9	14	32
<b>Gianfranco Alessandria</b> • Juicy Black Raspberry • Blue Crispy • Tobacco Leaves	<b>Barbera d'Alba</b>	<b>Piedmont</b>	10	15	36
<b>Santa Maria "Pragal"</b> • Red Plum Reduction • Cocoa Dusted Cherries • Sweet Cigar Smoke	<b>Corvina</b>	<b>Veneto</b>	11	17	40
<b>Giacosa Fratelli</b> • Sweet Licorice • Wild Violet • Black Norcia Truffle	<b>Nebbiolo</b>	<b>Piedmont</b>	12	18	44
<b>Sella &amp; Mosca Terrerare Riserva Carignana</b> • Rich Mocha • Mediterranean White Pepper • Cinnamon Soaked Black Cherries		<b>Sardinia</b>	10	15	36
<b>Pago de Arinzano</b> • Roasted Coffee Bean • Spiced Dark Chocolate • Smokey Earth	<b>Tempranillo Blend</b>	<b>Navarro</b>	13	20	48

<b>Felsina "Rancia"</b>	<b>Chianti Classico</b>	<b>Toscana (2010)</b>			78*
<b>Banfi</b>	<b>Brunello di Montalcino</b>	<b>Montalcino (2010)</b>			100*
<b>Valle Dell'Acate</b>	<b>Cerasuolo DCG</b>	<b>Sicilia</b>			45
<b>Damilano "Lecinquevignes"</b>	<b>Barolo</b>	<b>Piemonte</b>			70*

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

## VINO DA MEDITAZIONE

<b>Paul Marie Pineau des Charentes Ugni Blanc</b>	<b>Cognac</b>	10 (2 oz)
---	---------------	-----------

## ITALIAN CLASSIC COCKTAILS

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

**NEGRONI** BOLS GENEVER, CAMPARI, CARPANO ANTICA..... 12

**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

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

**KILLER BEES** BLUECOAT GIN, LEMON, HONEY SYRUP, SAGE..... 11

**NAPOLESE ESPRESSO COCKTAIL** GRUVEN VODKA, ESPRESSO, ST GEORGE COFFEE, NOLA, VANILLA SYRUP..... 11

**COOGI SWEATER** BACKBONE BOURBON, APPLE CIDER, ST ELIZABETH ALLSPICE DRAM, FRESH LEMON, SIMPLE SYRUP, AROMATIC BITTERS..... 12

**MORGANTHALLER SOUR** J.T.S BROWN BOURBON, LAZZARONI AMARETTO, SIMPLE SYRUP, FRESH LEMON JUICE.....10

**NAPOLESE OLD FASHIONED:** J.T.S BROWN BOURBON, PIERRE FERRAND DRY CURACAO, AVERNA AMARO, CLEAR CREEK CHERRY LIQUEUR, ORANGE SLICE..... 11

<b>VODKA:</b> GRUVEN BELVEDERE CHOPIN	<b>VERMOUTH:</b> DOULIN ROUGE COCCHI AMERICANO COCCHI AMERICANO ROSA DOLIN DRY	<b>LIQUEURS:</b> LAZZARONI LIMONCELLO LAZZARONI AMARETTO 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 ST ELIZABETH ALLSPICE DRAM ST GEORGE NOLA COFFEE LIQUEUR CYNAR AMARO ROTHMAN CRÈME DE VIOLETTE VERDRENE BLACKBERRY
<b>GIN:</b> BLUE COAT UNCLE VAL'S CITY OF LONDON BONE DRY (IN) BOLS GENEVER	<b>DIGESTIVOS:</b> FERNET BRANCA AVERNA AMARO ANTICA SAMBUCA CAMPARI APEROL CARPANO ANTICA GREEN CHARTREUSE	
<b>SCOTCH:</b> GRANT'S BENROMACH AUCHENTOSHAN GLENMORANGIE 18	<b>GRAPPA:</b> MOLETTA MOSCATO MOLETTA NEBBIOLO DI BAROLO	
<b>BOURBON:</b> J.T.S. BROWN WOODFORD BACKBONE (IN)	<b>WHISKEY:</b> WASMUND'S SINGLE MALT AMERICAN BONESNAPPER RYE (IN)	
<b>COGNAC:</b> AE DOR	<b>TEQUILA:</b> CASA PACIFICO BLANCO	
<b>RUM:</b> PRITCHARD'S RON ZACAPA 23 PLANTATION PINEAPPLE		

## BEER

<b>SUN KING SUNLIGHT WEE MAC, SCOTTISH ALE, INDIANA</b> .....6
<b>PERONI LAGER, ITALY</b> .....6
<b>UPLAND DRAGONFLY IPA, INDIANA</b> .....6
<b>BIER BACKPACKING BROWN, PORTER, INDIANA</b> .....5
<b>TAXMAN LA MAISON, FARMHOUSE ALE, INDIANA</b> .....5

## ITALIAN SODAS / COLD BEVERAGES

<b>CHOCOLATE CHERRY, RASPBERRY, MANDARIN, POMEGRANATE OR WHITE PEACH SODA</b> .....2.50
<b>CHOCOLATE CHERRY, RASPBERRY, MANDARIN, POMEGRANATE OR WHITE PEACH CREMOSA</b> .....2.75
<b>LEMONADE</b> .....2.50
<b>ICED TEA</b> .....2.50
<b>COKE' PRODUCTS</b> .....1.95

## HOT BEVERAGES

<b>COFFEE, HOUSE BLEND</b> .....\$2.95
<b>LAVAZZA ESPRESSO</b> .....2.75
<b>LAVAZZA DOUBLE ESPRESSO</b> .....3.25
<b>LAVAZZA CAPPUCCINO</b> .....3.25
<b>LAVAZZA LATTE</b> .....4.25
<b>LAVAZZA AMERICANO</b> .....3.50
<b>PALAIS DE THES' HOT TEA</b> .....3.25