

# 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

SMOKING GOOSE PORK AND WHITE BEAN RAGOUT, FOCACCIA .....12

SPINACH & ARTICHOKE DIP, OOEY GOOEY, FOCACCIA.....11

ROASTED ASPARAGUS, GREMOLATA, OVEN MAGIC, FOCACCIA .....10

## SOUP

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

## SALADS

ARUGULA, STRAWBERRIES, RADISH, FETA, TOASTED ALMONDS, BALSAMIC REDUCTION.....13

KALE, BEETS, CARROTS, RADISH, GOAT CHEESE, GARDEN HERB DRESSING.....13

ROASTED BEETS, STRAWBERRIES, CARROTS, FETA, BALSAMIC REDUCTION.....14

ROASTED ASPARAGUS, PEAS, ARTICHOKE, CASHEWS, GODDESS DRESSING.....14

KALE, ROASTED ASPARAGUS, JOWL BACON, GORGONZOLA, GARDEN HERB DRESSING.....16

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

**BERT'S PIE (WHITE CREAM)**  
BROCCOLI RAAB, TOASTED ALMONDS, PROVOLONE.....15

**BIG BIRD'S PIE (W)**  
ROASTED ASPARAGUS, LEMON CHICKEN, PROVOLONE.....16

**KERMIT'S PIE (W)**  
ARUGULA, ROASTED ASPARAGUS, FRESH MOZZARELLA, GREMOLATA.....15

**ERNIE'S PIE (W)**  
BROCCOLI RAAB, ARTICHOKE, FETA, PROVOLONE.....15

**OSCAR'S PIE (W)**  
KALE, OLD MAJOR CHICKEN & RAMP SAUSAGE, PROVOLONE.....16

**SNUFFY'S PIE (W)**  
ARUGULA, FRESH MOZZARELLA, SMOKING GOOSE "PROSCIUTTO".....18

**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**  
LEMON CHICKEN.....5

OLD MAJOR CHICKEN & RAMP SAUSAGE.....5

SMOKING GOOSE "PROSCIUTTO"....7

FRESH ITALIAN SAUSAGE.....4

SMOKING GOOSE JOWL BACON....5

PEPPERONI.....4

LA QUERCIA PROSCIUTTO.....5

PANCETTA.....4

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

**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

**VEGETABLES**  
ROASTED ASPARAGUS.....4

BROCCOLI RAAB.....3

ARTICHOKE.....3

KALE.....2

LEEK.....2

ARUGULA.....4

MUSHROOM.....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.

OLD MAJOR CHICKEN & RAMP SAUSAGE, BROCCOLI RAAB, WHITE CREAM, PROVOLONE.....15

MEATBALLS, RED SAUCE, PROVOLONE.....15

## BAMBINO

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

## DESSERTS

**OLIVE OIL CAKE**  
LEMON SYRUP.....7

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

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

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

**PATACHOU PREMIUM GELATO**  
VANILLA, PISTACHIO, MINT CHOCOLATE CHIP, MADE IN-HOUSE DAILY PER SCOOP.....4

## LOCAL FARMS & PURVEYORS

- PUBLIC GREENS URBAN MICROFARM
- SMOKING GOOSE • INDIANAPOLIS
- GROWING PLACES INDY
- OLD MAJOR • MERIDIAN KESSLER
- 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
- DANDY BREEZE • SHERIDAN

\*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!

## BOLLES

	DISTINCTION	REGION	GLASS	QUAR	BTL
<b>Acinum Extra Dry DOP</b> • <i>Crisp Green Apple</i> • <i>Pink Grapefruit</i> • <i>Creamy Bead</i>	<b>Prosecco</b>	<b>Treviso</b>	10		36
<b>Le Colture</b> • <i>Fresh Raspberries</i> • <i>Rose Petals</i> • <i>Sweet Cream</i>	<b>Brut Rosé</b>	<b>Alsace</b>	11		40
<b>Monte Rossa Franciacorta</b> • <i>Acacia Honey</i> • <i>Banana Panna Cotta</i> • <i>Refined Salinity</i>	<b>P.R. Brut</b>	<b>Brescia</b>	18		68
<b>Nomine Renard</b> • <i>Supple Golden Apple</i> • <i>Fine Lemon Mousse</i> • <i>Distinctive Yeast</i>	<b>Brut</b>	<b>Champagne</b>	18		76
<b>Segura Vuidas Heradad La Spinetta</b>	<b>Cava Moscato d'Asti</b>	<b>Spain Piedmont</b>		20 (375ml)	32

## BIANCO

	DISTINCTION	REGION	GLASS	QUAR	BTL
<b>Niro</b> • <i>First Picked Mango</i> • <i>Sage Blossoms</i> • <i>Jasmine Dust</i>	<b>Pecorino</b>	<b>Abruzzo</b>	9	14	32
<b>Scarbolo Ilramato</b> • <i>Luminous Copper Color</i> • <i>Mandarin Rind</i> • <i>Spiced Honey</i>	<b>Pinot Grigio</b>	<b>Venezia</b>	11	18	40
<b>Andrea Fellici</b> • <i>Creamy White Peach</i> • <i>Lemon Curd</i> • <i>Almond Biscotti</i>	<b>Verdicchio</b>	<b>Marche</b>	10	15	36
<b>Le Scolca</b> • <i>Nectarine Pulp</i> • <i>Succulent Pomelo</i> • <i>Subtle Fleur de Sel</i>	<b>Cortese</b>	<b>Gavi</b>	11	17	40
<b>Frontonio Microcosmico Bianco</b> • <i>Baked Meyer Lemon</i> • <i>Toasted Bread</i> • <i>Smoky Red Grapefruit</i>	<b>Macabeo</b>	<b>Aragon, SP</b>	10	15	36

**Cascina la Ghersa "Timian" Timorasso** Colli Tortonesi 50

## ROSATO

**Rocca Sveva** Rosé Veneto 10 15 36  
• *Wild Strawberries* • *Robust Red Cherry* • *Carmelized Orange Rind*

## ROSSO

<b>La Miraja</b> • <i>Poached Cranberries</i> • <i>Strawberry Lipsmackers</i> • <i>Soft White Pepper</i>	<b>Grignolino</b>	<b>Piemonte</b>	10	15	36
<b>Matteo Corregia</b> • <i>Black Plum</i> • <i>Sage Leaves</i> • <i>Dried Burgundy Truffles</i>	<b>Nebbiolo DOCG</b>	<b>Roero</b>	12	18	44
<b>Tiefenbrunner Turmhof</b> • <i>Ripe Dark Cherry</i> • <i>Sultry Mocha</i> • <i>Vanilla Spiked Violet</i>	<b>Lagrein</b>	<b>Alto Adige</b>	12	18	44
<b>Palazzo</b> • <i>Marsala Marinated Mushrooms</i> • <i>Fennel Dust</i> • <i>Juicy Wild Cherry</i>	<b>Rosso di Montalcino</b>	<b>Toscana</b>	18*	27	68
<b>Prunotto Mompertone</b> • <i>Clove Soaked Cherries</i> • <i>Sweet Roasted Coffee</i> • <i>Red Plum Jam</i>	<b>Barbera/Syrah</b>	<b>Monferrato</b>	11	17	40
<b>Li Veli "Passamante"</b> • <i>Red Cherry Licorice</i> • <i>Candied Cinnamon Sticks</i> • <i>Sweet Smoky Bacon</i>	<b>Negroamaro</b>	<b>Salice Salentino</b>	10	15	36
<b>Michele Satta</b> • <i>Plump Ripe Blackberries</i> • <i>Rich Kirsch Cherries</i> • <i>Cuban Tobacco</i>	<b>Super Tuscan</b>	<b>Bolgheri</b>	15	24	56
<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 DOCG</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 FORTIFICATI

<b>Florio Targa</b>	<b>Marsala</b>	<b>Toscana</b>	10
<b>Paul Marie Pineau des Charentes Ugni Blanc</b>	<b>Cognac</b>		15

## 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

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

**PALOMA** MAESTRO DOBEL SILVER TEQUILA, RUBY RED GRAPEFRUIT JUICE, FRESH SQUEEZED LIME, SIMPLE SYRUP, GRAPEFRUIT BITTERS, SODA..... 11

**GUN STREET GIRL** CITY OF LONDON GIN, FRESH SQUEEZED LEMON, SIMPLE SYRUP, RED WINE FLOAT..... 12

**BOUGIE WATER** PRAIRIE CUCUMBER VODKA, FRESH SQUEEZED LIME, SIMPLE SYRUP..... 11

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

<b>VODKA:</b> HANGAR ONE BELVEDERE CHOPIN PRAIRIE CUCUMBER	<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 CYNAR AMARO VERDRENE BLACKBERRY
<b>GIN:</b> CITY OF LONDON UNCLE VAL'S PLYMOUTH 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> MAESTRO DOBEL SILVER	
<b>RUM:</b> PLANTATION 3 STAR RON ZACAPA 23 PLANTATION PINEAPPLE		

## BEER

<b>PERONI LAGER, ITALY</b> .....	6
<b>UPLAND LIFE EXOTIC SUMMER SAISON, INDIANA</b> .....	6
<b>BIER TRACKBIER, AMERICAN LAGER, INDIANA</b> .....	7
<b>SUN KING OSIRIS PALE ALE, INDIANA</b> .....	7
<b>DAREDEVIL LIFTOFF IPA, INDIANA</b> .....	7

## 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