

NAPOLESE

AN ARTISANAL PIZZERIA BY *Patachou*

STARTERS

FOCACCIA CAN BE MADE GLUTEN FREE FOR AN ADDITIONAL 3.00.

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

TOMATO BRUSCHETTA: TOMATOES, RED ONION, BASIL, GARLIC, RED WINE VINAIGRETTE, OLIVE OIL, S&P10

BOURBON CREAMED CORN: CORN, CREAM, ONIONS & PEPPERS, FRESH BASIL.....10

MEATBALLS, RED SAUCE, SHAVED PARMESAN, FOCACCIA 12

ANTIPASTI: BUFFALO MOZZARELLA, TOMATOES, SMOKING GOOSE PROSCIUTTO, ARUGULA14

SOUP

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

SALADS

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

CUCUMBERS, TOMATOES, FETA, BASIL, SUNFLOWER SEEDS, RED WINE VINAIGRETTE 13

ARUGULA, TOMATOES, CARROTS, CORN, WALNUTS, GARDEN HERB DRESSING 13

ZUCCHINI NOODLES, PEACHES, CUCUMBERS, GOAT CHEESE, BALSAMIC..... 13

TOMATO, ROASTED FENNEL, ROASTED PEPPERS, FETA, SABA 13

ROASTED BEETS, PEACHES, TOMATOES, GOAT CHEESE, BALSAMIC..... 13

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

LA QUERCIA PROSCIUTTO, AGED PARMESAN, ARUGULA, EVOO, SEA SALT, LEMON WEDGE14

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 (W)
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

EVERYTHING'S RIGHT (W)
ROASTED FENNEL, ROASTED PEPPERS, TOMATOES, PROVOLONE 15

FUEGO (W)
TOMATOES, CORN, PICKLED JALAPENOS, PROVOLONE 15

SUMMER OF '89
TOMATOES, SUMMER SQUASH, BASIL, GOAT CHEESE 15

MY SWEET ONE (TOMATO JAM)
BBQ CHICKEN, SUMMER SQUASH, PROVOLONE.....16

PIGTAIL (W)
CHORIZO, PICKLED JALAPENOS, CORN, MOZZARELLA..... 15

SPLIT OPEN & MELT (W)
ARUGULA, TOMATOES, PROVOLONE, BALSAMIC..... 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

CHORIZO5

BBQ CHICKEN.....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

CAPRINI GOAT5

TALEGGIO.....5

GORGONZOLA3

AGED PROVOLONE3

FETA.....5

VEGETABLES

TOMATOES.....3

CORN.....2

ROASTED FENNEL.....3

SUMMER SQUASH.....2

PICKLED JALAPENOS.....2

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.

BASIL PESTO, TOMATO, FRESH MOZZARELLA.....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 SYRUP7

SEASONAL FRUIT CRISP7
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 ESPRESSO7

PATACHOU PREMIUM GELATO
VANILLA, PISTACHIO, PEACH 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

CAPRINI CREAMERY • SPICELAND

CAPRIOLE FARMS • GREENVILLE

DANDY BREEZE • SHERIDAN



❁ 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
Acinum Extra Dry DOP • <i>Crisp Green Apple</i> • <i>Pink Grapefruit</i> • <i>Creamy Bead</i>	Prosecco	Treviso	10		36
Le Colture • <i>Fresh Raspberries</i> • <i>Rose Petals</i> • <i>Sweet Cream</i>	Brut Rosé	Alsace	11		40
Monte Rossa Franciacorta • <i>Acacia Honey</i> • <i>Banana Panna Cotta</i> • <i>Refined Salinity</i>	P.R. Brut	Brescia	18		68
Drappier "Carte d'Or" La Spinetta	Brut Moscato d'Asti	Champagne Piedmonte			78 20 (1/2 BTL)

BIANCO

	DISTINCTION	REGION	GLASS	QUAR	BTL
Niro • <i>First Picked Mango</i> • <i>Sage Blossoms</i> • <i>Jasmine Dust</i>	Pecorino	Abruzzo	9	14	32
Scarbolo Iramato • <i>Luminous Copper Color</i> • <i>Mandarin Rind</i> • <i>Spiced Honey</i>	Pinot Grigio	Venezia	11	18	40
Andrea Fellici • <i>Creamy White Peach</i> • <i>Lemon Curd</i> • <i>Almond Biscotti</i>	Verdicchio	Marche	10	15	36
Le Scolca • <i>Nectarine Pulp</i> • <i>Succulent Pomelo</i> • <i>Subtle Fleur de Sel</i>	Cortese	Gavi	11	17	40
Finca os Cobatos • <i>Baked Meyer Lemon</i> • <i>Toasted Bread</i> • <i>Smoky Red Grapefruit</i>	Godello	Monterrei DO	10	15	36
Cascina la Ghera "Timian" Timorasso		Colli Tortonesi			50

ROSATO

Rocca Sveva • <i>Wild Strawberries</i> • <i>Robust Red Cherry</i> • <i>Carmelized Orange Rind</i>	Rosé	Veneto	10	15	36
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ROSSO

La Miraja • <i>Poached Cranberries</i> • <i>Strawberry Lipsmackers</i> • <i>Soft White Pepper</i>	Grignolino	Piemonte	10	15	36
Matteo Corregia • <i>Black Plum</i> • <i>Sage Leaves</i> • <i>Dried Burgundy Truffles</i>	Nebbiolo DCG	Roero	12	18	44
Tiefenbrunner Turmhof • <i>Ripe Dark Cherry</i> • <i>Sultry Mocha</i> • <i>Vanilla Spiked Violet</i>	Lagrein	Alto Adige	12	18	44
Palazzo • <i>Marsala Marinated Mushrooms</i> • <i>Fennel Dust</i> • <i>Juicy Wild Cherry</i>	Rosso di Montalcino	Toscana	18*	27	68
Prunotto Mompertone • <i>Clove Soaked Cherries</i> • <i>Sweet Roasted Coffee</i> • <i>Red Plum Jam</i>	Barbera/Syrah	Monferrato	11	17	40
Li Veli "Passamante" • <i>Red Cherry Licorice</i> • <i>Candied Cinnamon Sticks</i> • <i>Sweet Smoky Bacon</i>	Negroamaro	Salice Salentino	10	15	36
Michele Satta • <i>Plump Ripe Blackberries</i> • <i>Rich Kirsch Cherries</i> • <i>Cuban Tobacco</i>	Super Tuscan	Bolgheri	15	24	56
Felsina "Rancia"	Chianti Classico	Toscana (2010)			78*
Banfi	Brunello di Montalcino	Montalcino (2010)			100*
Valle Dell'Acate	Nero d'Avola	Sicilia			45
Damilano "Lecinqveignes" Barolo		Piemonte			70*

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

VINO FORTIFICATI

Florio Targa	Marsala	Toscana	10		
Paul Marie Pineau des Charentes Ugni Blanc		Cognac	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

VODKA: HANGAR ONE BELVEDERE CHOPIN PRAIRIE CUCUMBER	VERMOUTH: DOULIN ROUGE COCCHI AMERICANO COCCHI AMERICANO ROSA DOLIN DRY	LIQUEURS: LAZZARONI LIMONCELLO LAZZARONI AMARETTO CLEAR CREEK CHERRY LIQUEUR ST. GEORGE RASPBERRY LIQUEUR FRUITLAB GINGER ROTHMAN & WINTER CRÈME DE VIOLETTE LAZZARONI MARASCHINO LIQUEUR PRITCHARD'S BOURBON CREAM ST. GERMAIN ELDERFLOWER LIQUEUR PIERRE FERRAND DRY CURACAO CYNAR AMARO VERDRENE BLACKBERRY
GIN: CITY OF LONDON UNCLE VAL'S PLYMOUTH BONE DRY (IN) BOLS GENEVER	DIGESTIVOS: FERNET BRANCA AVERNA AMARO ANTICA SAMBUCA CAMPARI APEROL CARPANO ANTICA GREEN CHARTREUSE	
SCOTCH: GRANT'S BENROMACH AUCHENTOSHAN GLENMORANGIE 18	GRAPPA: MOLETTA MOSCATO MOLETTA NEBBIOLO DI BAROLO	
BOURBON: J.T.S. BROWN WOODFORD BACKBONE (IN)	WHISKEY: WASMUND'S SINGLE MALT AMERICAN BONESNAPPER RYE (IN)	
COGNAC: AE DOR	TEQUILA: MAESTRO DOBEL SILVER	
RUM: PLANTATION 3 STAR RON ZACAPA 23 PLANTATION PINEAPPLE		

BEER

PERONI LAGER, ITALY	6
UPLAND LIFE EXOTIC SUMMER SAISON, INDIANA	6
BIER CHICA INTERNACIONAL, MEXICAN LAGER, INDIANA	6
SUN KING OSIRIS PALE ALE, INDIANA	7
DAREDEVIL LIFTOFF IPA, INDIANA	7

ITALIAN SODAS / COLD BEVERAGES

CHOCOLATE CHERRY, RASPBERRY, MANDARIN, POMEGRANATE OR WHITE PEACH SODA	2.50
CHOCOLATE CHERRY, RASPBERRY, MANDARIN, POMEGRANATE OR WHITE PEACH CREMOSA	2.75
LEMONADE	2.50
ICED TEA	2.50
COKE PRODUCTS	1.95

HOT BEVERAGES

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