

NAPOLESE

AN ARTISANAL PIZZERIA BY *Patachou*

STARTERS

FOCACCIA CAN BE MADE GLUTEN FREE FOR AN ADDITIONAL 3.00.

BAKED GOAT CHEESE, TOMATO SAUCE, FOCACCIA..... 11

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

ROASTED SPROUTS, OLIVE OIL, S&P, OVEN MAGIC, FOCACCIA..... 8

CLASSIC BOLOGNESE, SHAVED PARMESAN, FOCACCIA..... 12

BRUSSELS SPROUT HASH: ROASTED SPROUTS, JOWL BACON, SWEET POTATOES, LEEKS, BALSAMIC, FOCACCIA..... 12

SOUP

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

SALADS

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

ARUGULA, PEAR, RADISH, FETA, PUMPKIN SEEDS, RED WINE VINAIGRETTE..... 13

KALE, APPLE, WINTER SQUASH, PUMPKIN SEEDS, FETA, GARDEN HERB DRESSING..... 13

ROASTED BEETS & CARROTS, DRIED CRANBERRIES, PECANS, BALSAMIC REDUCTION..... 14

KALE, ROASTED BEETS, DRIED CHERRIES, GOAT CHEESE, WALNUTS, BALSAMIC REDUCTION..... 13

SPINACH, ROASTED CHICKEN, APPLE, RADISH, GARDEN HERB DRESSING..... 15

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

LA QUERCIA PROSCIUTTO, AGED PARMESAN, ARUGULA, EVOO, SEA SALT..... 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

CJ'S PIE (SPINACH PESTO)
ROASTED CHICKEN, SWEET POTATOES, PROVOLONE..... 15

MADDY'S PIE (W)
SPINACH, WINTER SQUASH, MOZZARELLA, BALSAMIC..... 15

STEPH'S PIE (BLACK BEAN)
BRAISED PORK, ROASTED ONIONS, PROVOLONE, LOCAL FOLKS HOT SAUCE..... 15

MATTHEW'S PIE (W)
POTATOES, MOZZARELLA, PROVOLONE, FETA..... 15

KIM'S PIE
SPINACH, OLD MAJOR SICILIAN SAUSAGE, LEEKS, PROVOLONE..... 15

JILL'S PIE (W)
ARUGULA, BRUSSELS SPROUTS, ROASTED ONIONS, 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

ROASTED CHICKEN..... 5

OLD MAJOR SICILIAN SAUSAGE..... 5

BRAISED PORK..... 5

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 GOAT..... 5

TALEGGIO..... 5

GORGONZOLA..... 3

AGED PROVOLONE..... 3

FETA..... 5

VEGETABLES

SWEET POTATOES..... 3

KALE..... 2

SPINACH..... 3

ROASTED ONIONS..... 2

WINTER SQUASH..... 3

BRUSSELS SPROUTS..... 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.

ROASTED CHICKEN, ROASTED PEPPERS, PROVOLONE, SPINACH, RED SAUCE..... 14

OLD MAJOR SICILIAN SAUSAGE, ROASTED ONIONS, PROVOLONE, SPINACH PESTO..... 14

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
PUMPKIN, VANILLA, PISTACHIO 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
GUNTHERP FARMS • LAGRANGE

SILVERTHORN FARM • ROSSVILLE
CARTHAGE MILL • CARTHAGE

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
Vueve Ambal Cuvée • Toasty Hazelnuts • Acacia Honey • Camellia Flowers	Brut Prestige	Bourgogne	11		40
Gratien & Meyer • Strawberry Mousse • Rosemary Biscuit • Fresh Picked Raspberry	Brut Rosé	Loire Valley	12		44
Raventos • Acacia Honey • Banana Panna Cotta • Refined Salinity	Blanc de Blanc	Conca del Riu Anoia	15		56
Contratto La Spinetta	Extra Brut Moscato d'Asti	Piemonte Piedmonte			65 20 (1/2 BTL)

BIANCO

	DISTINCTION	REGION	GLASS	QUAR	BTL
Piedra Negra • Ripe Citrus • Strawberry Coulis • Salty Macerated White Cherries	Pinot Gris Rosato	Mendoza	9	14	32
Antinori "Guado al Tasso" • Pure White Grapefruit • Lavender Honey • Subtle Lemongrass	Vermentino	Bolgheri	11	17	40
Morgante • Carmelized Pink Grapefruit • Mandarin Rind • Spiced Honey	Nero d'Avola Bianco	Sicilia	12	18	44
Anselmi San Vincenzo • Blood Orange Granita • Golden Apple Tart • Tarragon Infused Elixir	Chardonnay Blend	Soave	10	15	36
Stemmari "Dalila" • Vanilla Soaked Apricot • Succulent Pomelo • Baked Candied Lemon	Grillo/Viognier	Sicilia	10	15	36
Cordero di Montezemolo	Arneis	Langhe			45
Cascina la Ghersa "Timian"	Timorasso	Colli Tortonesi			48

ROSATO

Frescobaldi "Alie" • Wild Strawberries • Robust Red Cherry • Carmelized Orange Rind	Rosé	Maremma	11	17	40
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ROSSO

Seghesio • Juicy Black Cherry • Sweet Star Anise • Gently Dried Violet	Barbera	Monforte d'Alba	10	15	36
Caffagio • Plum Truffles • Hint of Clove • Mature Black Cherry	Chianti Classico	Toscana	11	17	40
Pecchenino San Luigi • Sweet Tannins • Smoky Light Oak • Black Plum Pudding	Dolcetto	Dogliani	12	18	44
Umani Ronchi • Marsala Marinated Mushrooms • Fennel Dust • Juicy Wild Cherry	Montepulciano	Abruzzo	10	15	36
Tua Rita dei Notri • Creamy Currant Gelato • Dark Chocolate Shavings • Sweet Spiced Tobacco	Super Tuscan	Monferrato	13	20	48
Sean Mynors • Sweet Plum • Peppery Wild Spices • Vanilla Soaked Blackberries	Old Vine Zinfandel	Amador	10	15	36
Nine Points • Plump Ripe Blackberries • Rich Kirsch Cherries • Cuban Tobacco	Cabernet Sauvignon	Napa Valley	17*	26	64
Felsina "Rancia"	Chianti Classico	Toscana			78*
Cavallotto	Nebbiolo	Langhe			67
Banfi	Brunello di Montalcino	Montalcino			100*
Saltari	Corvina Blend	Valpolicella Superiore			48

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

VINI FORTIFICATI

Florio Targa	Marsala	Sicilia	10		
Paul Marie Pineau des Charentes Ugni Blanc		Cognac	15		

ITALIAN CLASSIC COCKTAILS

APEROL SPRITZ APEROL, PROSECCO, SPLASH OF SODA, ORANGE PEEL..... 11

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..... 12

RUM THE JEWELS PLANTATION 3 STAR RUM, GREEN CHARTREUSE, FRESH SQUEEZED LIME, MARASCHINO LIQUEUR..... 12

COOGI SWEATER J REIGER WHISKEY, ALLSPICE DRAM, APPLE CIDER, SIMPLE SYRUP, FRESH SQUEEZED LEMON..... 12

NAPOLESE BOULEVARDIER BACKBONE BOURBON, CAMPARI, CARPANO ANTICA, TARGA RISERVA SEMISECCO MARSALA, ORANGE BITTERS..... 12

JURY DUTY IN NEBRASKA PRITCHARDS CREAM BOURBON, SONGBIRD COFFEE LIQUEUR, CYNAR, WILKS & WILSON ORGEAT..... 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	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 "SWEET LUCY" 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.TS. BROWN WOODFORD BACKBONE (IN)	WHISKEY: J REIGER 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
BIER BREWERY SPECIAL KOLSCH, INDIANA	6
SUN KING BREWERY, SKB IPA, INDIANA	7
TAXMAN SEASONAL (ASK YOUR SERVER FOR CURRENT SELECTION), INDIANA	7
FOUNTAIN SQUARE BREWERY, BACKYARD PORTER, 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