

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

WHOLE ROASTED ARTICHOKE, GARDEN HERB DRESSING, FOCACCIA..... 10

WHITE CHEDDAR FONDUE, SCALLIONS, FRESH HERBS, SHAVED PARMESAN, FOCACCIA..... 11

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

SOUP

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

SALADS

ARUGULA, STRAWBERRIES, SHAVED FENNEL, GORGONZOLA, CANDIED WALNUTS, BALSAMIC REDUCTION..... 13

FARRO, PEAS, RADISH, FETA, TOASTED ALMONDS, GARDEN HERB DRESSING..... 14

ARUGULA, ROASTED BEETS, STRAWBERRIES, FETA, BALSAMIC REDUCTION..... 13

ROASTED ASPARAGUS, ROASTED PEPPERS, SHAVED FENNEL, OLIVES, PARMESAN, BALSAMIC REDUCTION..... 14

KALE, RADISH, CARROTS, OLD MAJOR BACON, PROVOLONE, GARDEN HERB DRESSING..... 14

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

CARCIOFO STUPENDO
ARTICHOKES, ROASTED PEPPERS, OLIVES, FETA..... 15

AMORE D'AGNELLO (ROMESCO)
OLD MAJOR MERGUEZ, CHARRED RED ONIONS, PROVOLONE..... 19

MAIALE SALATO
ROASTED ASPARAGUS, OLD MAJOR BACON, CAPERS, PROVOLONE..... 17

CAPRA DI PRIMAVERA
ARTICHOKES, ROASTED FENNEL, GOAT CHEESE, PROVOLONE..... 15

ASPARAGI BIANCHI (W)
ROASTED ASPARAGUS, CHARRED RED ONIONS, PROVOLONE, BALSAMIC..... 15

FINOCCHIO ITALIANO
ROASTED FENNEL, OLD MAJOR SPICY ITALIAN SAUSAGE, BASIL, PROVOLONE..... 16

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

OLD MAJOR MERGUEZ..... 7

OLD MAJOR BACON..... 6

OLD MAJOR SPICY ITALIAN..... 5

SAUSAGE..... 5

FRESH ITALIAN SAUSAGE..... 4

SMOKING GOOSE JOWL BACON..... 5

PEPPERONI..... 4

LA QUERCIA PROSCIUTTO..... 5

PANCETTA..... 4

ORA-KING™ CLEAR WATER..... 6

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

CHARRED RED ONIONS..... 2

KALE..... 2

ROASTED ASPARAGUS..... 4

ARTICHOKES..... 3

ROASTED FENNEL..... 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.

SAUSAGE, ROASTED PEPPERS, RED SAUCE, ARUGULA, PROVOLONE... 14

MEATBALLS, RED SAUCE, ARUGULA, PROVOLONE..... 14

BAMBINO

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

DESSERTS

PANNA COTTA
BASIL SYRUP, CITRUS VANILLA OLIVE OIL..... 6

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, ROTATING FLAVOR OF THE DAY 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
- 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

	GLASS	QUAR	BTL
Vueve Ambal Cuvée Brut Prestige Bourgogne chardonnay • pinot noir	11		40
Gratien & Meyer Brut Rosé Loire Valley cabernet franc	12		44
Scharffenberger Brut Excellence Mendocino pinot noir-chardonnay	14		52
Contratto Extra Brut Piemonte pinot noir • chardonnay			58
Angelo Negro Birbet Frizzante Roero brachetto		18 (1/2 BTL)	

BIANCO

	GLASS	QUAR	BTL
Scarpetta Frico Friuli DOC friulano	9	14	32
Tasca d'Almerita Palermo grillo	10	15	36
Kettmeir Alto Adige pinot bianco	11	17	40
Fritz Haag Trocken Brauneberger Mosel riesling	11	17	40
Antinori Bramito Umbria chardonnay	14	21	52
Tascante Etna Bianco Sicily carricante	13	21	52
Livio Felluga Friuli pinot grigio			30
Cordero di Montezemolo Langhe arneis			45
Cascina la Ghersa Timian Colli Tortonesi timorasso			48

ROSATO

Villa Sparina Rosé Monferrato Piemonte barbera/dolcetto	11	17	40
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ROSSO

	GLASS	QUAR	BTL
Bozen St Magdalener Classico South Tyrol DOC schiava • lagrein	11	17	40
Fiulot Piemonte Asti barbera	10	15	36
Cantele Salice Salentino Reserva Puglia negro amaro	9	13	32
GD Vajra Rosso Langhe barbera • dolcetto • nebbiolo • freisa • albarossa • pinot noir	12	18	44
Fattoria le Pupille House Chianti Morellino di Scansano sangiovese • alicante • malvasia nera	11	17	40
Mandarossa Timperosse Menfi petit verdot	14	21	52
Brancaia Tré Super Tuscan Maremma sangiovese • merlot • cabernet	15	23	56
Felsina Rancia Chianti Classico Riserva Toscana sangiovese			78*
Cavallotto Nebbiolo Langhe nebbiolo			67
Banfi Brunello di Montalcino Toscana sangiovese			100*
Sartori Valpolicella Superiore corvina • corvinone • rondinella • croatina			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
PINEAPPLE DAIQUIRI PLANTATION PINEAPPLE RUM, FRESH SQUEEZED LIME, SIMPLE SYRUP.....	12
BOUGIE WATER PRAIRIE CUCUMBER VODKA, FRESH SQUEEZED LIME, SIMPLE SYRUP.....	12
COGNAC THE BARBARIAN PIERRE FERRAND 1840, PIERRE FERRAND DRY CURACAO, FRESH SQUEEZED LEMON, MINT.....	12
CORPSE REVIVER #2 CITY OF LONDON, PIERRE FERRAND DRY CURACAO, COCCHI AMERICANO, FRESH SQUEEZED LEMON, FRENCH LICK SPIRITS ABSINTHE.....	11
NAPOLESE OLD FASHIONED: J.T.S 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 "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.T.S. BROWN WOODFORD BACKBONE (IN)	WHISKEY: J REIGER MALT AMERICAN BONESNAPPER RYE (IN)	
COGNAC: PIERRE FERRAND 1840	TEQUILA: MAESTRO DOBEL SILVER	
RUM: PLANTATION 3 STAR RON ZACAPA 23 PLANTATION PINEAPPLE		

BEER

PERONI LAGER, ITALY.....	7
BIER WEIZENGOOT WEISSE, INDIANA.....	7
SUN KING CREAM ALE, INDIANA.....	7
ASH & ELM TART CHERRY CIDER, INDIANA.....	7
BELL'S TWO HEARTED IPA, MICHIGAN.....	7

ITALIAN SODAS / COLD BEVERAGES

RASPBERRY, MANDARIN, POMEGRANATE, 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