

❁ NAPOLESE ❁

AN ARTISANAL PIZZERIA BY *Patachou*

STARTERS

We serve each of our starters with our housebaked focaccia.

FRESH BRUSCHETTA, MARKET INGREDIENTS \$7

CURED LOCAL MEATS, VARYING ACCOUTREMENTS \$8

ROASTED MARROW BONES, OVEN ROASTED TOMATOES, ARUGULA \$8

HOUSEMADE RICOTTA, ROASTED ONIONS, SPRING ONIONS, ROASTED GARLIC \$8

ROASTED WHOLE ARTICHOKEs, ROASTED GARLIC, SEA SALT, ROMESCO SAUCE \$8

EDAMAME HUMMUS, CARROTS, ASPARAGUS, OLIVE OIL \$8

SPRING PEA AND MINT PUREE, RADIATORE, PARMESAN \$8

BAKED GOAT CHEESE, TOMATO SAUCE \$8

SIDE, TOMATO SAUCE \$2

SIDE, FOCACCIA \$3

SOUP

TOMATO ARTICHOKE, PATACHOU HOUSE RECIPE \$6

SALADS

ARUGULA, PARMESAN, MUSHROOM, EXTRA VIRGIN OLIVE OIL, SEA SALT \$9

QUINOA, FRESH PEAS, EDAMAME, ASPARAGUS, CARROTS, CASHEWS, CARROT-GINGER VIN \$9

SPINACH, CARROTS, RADISHES, FRESH PEAS, PINE NUTS, PARMESAN, CHAMPAGNE VIN. \$9

BEETS, ARUGULA, SHAVED FENNEL, RUBY RED SUPREMES, CITRUS VIN \$9

BRAISED RABBIT, PEA SHOOTS, ARUGULA, PORTABELLA MUSHROOMS, FRESH PEAS, LOCAL FOLKS MUSTARD VIN \$12

PROSCIUTTO, AGED PARMESAN, ARUGULA, EXTRA VIRGIN OLIVE OIL, SEA SALT, LEMON WEDGE .. \$13

HOUSE CAESAR \$9

NAPOLESE DOUBLE CHOPPED HOUSE SALAD \$10

VEGETARIAN DOUBLE CHOPPED HOUSE SALAD \$10

ARTISANAL PIZZA

Each individual pizza is made from hand-formed dough, topped lightly with our housemade tomato sauce, unless indicated as "white" (W) with olive oil and garlic. GLUTEN FREE crust is also available, with a dedicated space in the oven to bake. Choose from the selection of pizzas below (no substitutions please) or create your own from the Freestyle column.

MARGHERITA
FRESH MOZZARELLA, BASIL ... \$10

BUFFALO MARGHERITA
ROASTED GRAPE TOMATOES, BUFFALO MOZZARELLA*, BASIL . \$14

BROKEN YOLK
MARGHERITA, WHOLE EGG \$12

NAPOLESE BROKEN YOLK
MARGHERITA, QUAIL EGGS* ... \$14

CLASSIC
PEPPERONI, FRESH MOZZARELLA \$12

MERIDIAN KESSLER
ITALIAN SAUSAGE, AGED PROVOLONE, MUSHROOM \$12

HAMAKER'S CORNER
PEPPERONI, ITALIAN SAUSAGE, AGED PROVOLONE, MUSHROOMS \$14

THREE CHEESE
FRESH MOZZARELLA, PROVOLONE AND GORGONZOLA \$12

T BONE BURNETT
CAMELIZED FENNEL, ASPARAGUS, PORTABELLA MUSHROOMS, COW'S MILK "CHEVRE" \$12

SMOKEY AND THE BANDIT
SMOKED CHICKEN, SPINACH, BACON AND RICOTTA \$14

YAHTZEE!
SPINACH PESTO SAUCE, TASSO HAM, FRESH PINEAPPLE, JALAPEÑOS, PROVOLONE \$14

SPRING FLING (W)
ROASTED CIPPOLINIS, ARTICHOKEs, ROASTED PEPPERS, FLEUR DE LA TERRE \$13

BLT
BACON, CAMELIZED LEEKS, TALEGGIO \$13

ELLIOT'S PIE (W)
PANCETTA, ROASTED NEW POTATOES, GORGONZOLA \$13

SMOKED SALMON (W)
DILLED CREME FRAICHE, ULTRA PREMIUM SMOKED SALMON, CAPERS, ROASTED LEEKS \$14

CASANOVA'S DELIGHT (W)
PROSCIUTTO, TALEGGIO \$14

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 MOZZARELLA \$9

MEAT

FRESH ITALIAN SAUSAGE \$3

BACON \$4

PEPPERONI \$3

SMOKED CHICKEN \$5

PROSCIUTTO \$5

PANCETTA \$4

SMOKED SALMON \$5

WHITE ANCHOVIES \$4

TASSO HAM \$4

EGGS

THREE QUAIL EGGS* \$4

CAGE-FREE CHICKEN EGG \$2

CHEESE

FRESH MOZZARELLA \$3

BUFFALO MOZZARELLA* \$5

GOAT \$3

TALEGGIO \$5

GORGONZOLA \$3

AGED SHREDDED PROVOLONE .. \$3

RICOTTA \$3

FLEUR DE LA TERRE \$5

COW'S MILK "CHEVRE" \$5

VEGETABLES

ARUGULA \$3

ARTICHOKE HEARTS \$3

MUSHROOMS \$2

ROASTED PEPPERS \$2

CAMELIZED LEEKS \$2

OVEN-ROASTED GRAPE

TOMATOES \$3

NEW POTATOES \$3

IMPORTED OLIVES \$3

CAMELIZED FENNEL \$3

ASPARAGUS \$3

PORTABELLA MUSHROOMS \$3

SPINACH \$3

FRESH PINEAPPLE \$2

JALAPEÑOS \$2

ROASTED CIPPOLINIS \$3

(W) SERVED "WHITE" WITH EXTRA VIRGIN OLIVE OIL AND GARLIC INSTEAD OF RED SAUCE

RACHAEL'S STYLE

ANY PIE WITH LIGHTLY DRESSED ARUGULA additional \$4

NEAPOLITAN SANDWICHES

Our house made stone-hearth bread, folded over the following ingredients, all drizzled with extra virgin olive oil and aged balsamic vinegar.

SPINACH, ARUGULA, PORTABELLAS, CAMELIZED FENNEL, GOAT CHEESE \$12

SMOKING GOOSE CURED MEATS, OLIVE TAPENADE, ARUGULA, RED WINE VINAIGRETTE, PROVOLONE . \$13

SPINACH PESTO, SMOKED CHICKEN, ROASTED PEPPERS, ARUGULA, PARMESAN \$12

BAMBINO

PIZZA BAMBINO

CHEESE PIZZA (FOR THOSE 8 AND UNDER PLEASE) \$8
ADDITIONAL INGREDIENTS UPON REQUEST

DESSERTS

COBBLER RUSTICA

SEASONAL FRUIT COBBLER \$6
WITH A SCOOP OF GELATO \$8

SWEET PIZZA

NUTELLA, CHOCOLATE CHIPS, POWDERED SUGAR \$10
WITH A SCOOP OF GELATO \$13

AFFOGATO DI GELATO

VANILLA GELATO TOPPED WITH ESPRESSO \$6

PATACHOU PREMIUM GELATO

ASK YOUR SERVER ABOUT TONIGHT'S SELECTIONS
PER SCOOP \$4

TORTE DE NONNA

PINE NUT AND PASTRY CREAM TART \$6

LOCAL FARMS AND PURVEYORS

NAPOLESE BACKYARD GARDEN
SMOKING GOOSE • INDIANAPOLIS
LOCAL FOLKS FOODS • SHERIDAN
FISCHER FARMS • JASPER
GUNTHER FARMS • LAGRANGE
NICOLE TAYLOR'S PASTA • INDIANAPOLIS
SUNNY CREEK FARMS • CLAYTON
BUTLER CAMPUS FARM • INDIANAPOLIS
WILDS APPLE FARM • WESTFIELD
TWIN CROOK FARM • BLOOMINGDALE
MAGGIE'S EGGS
TRADER'S POINT CREAMERY • ZIONSVILLE
LA QUERCIA • IOWA



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GLASS QUARTINO BOTTLE

SPARKLING

MASCHIO, PROSECCO BRUT, TREVISO.....	\$7.....	\$25
CHANDON BRUT, NAPA.....	8.50/SPLIT	
TAITTINGER "DOMAINE CARNEROS" NAPA .	15.....	50
TINTERO, MOSCATO D'ASTI, PIEDMONTE.....	8.....	29
LODUCA, LAMBRUSCO, EMILIA-ROMAGNA ..	7.....	25
VEUVE FOURNY & FILS, "PREMIER CRU" BLANC DE BLANC, CHAMPAGNE (GROWER'S CHAMPAGNE).....		68

WHITE WINE

BORGIO, PINOT GRIGIO, FRIULI.....	7.....	10.....	25
THE DOCTORS', SAUVIGNON BLANC, MARLBOROUGH.....	9.....	14.....	32
ST MAGDALENA, PINOT BIANCO, ALTO ADIGE 9.....	14.....	32	
COPPO LA ROCCA, GAVIA, GAVI.....	9.50.....	15.....	34
CHAMISAL, CHARDONNAY, CENTRAL COAST.....	8.50.....	13.....	30
MAN "CUVEE M", CHENIN BLANC, S. AFRICA. 7.....	10.....	25	
TEDESCHI, SOAVE, VERONA.....		30	
ANTINORI, VERMENTINO (BOLGHERI).....		34	
TERREDORA, GRECO DI TUFO, CAMPAGNE.....		46	

RED WINE

RICASOLI "BROLIO", CHIANTI CLASSICO, TUSCANY.....	8.50.....	13.....	30
BANFI, "CENTINE," TOSCANA, TUSCANY ..	7.50.....	11.25	
TEDESCHI, "LUCCHINE" VALPOLICELLA CLASSICO, BONACOSTA.....	9.....	13.....	32
ZABU, NERO D'AVOLA, SICILIA.....	8.....	12.....	29
CALDORA, MONTEPULCIANO, ABRUZZO.....	8.....	12.....	29
MASI, "TUPANGATO", MENDOZA.....	9.....	14.....	32
RENATO RATTI, BARBERA D'ASTI, PIEMONTE.....	10.50.....	16.....	36
MICHELE CHIARLO, NEBBIOLO, BARBARESCO .	11.....	17.....	38
CAPARZO, ROSSO DI MONTALCINO, TUSCANY.....	11.50.....	18.....	42
TAURINO, SALICE SALENTINO, ROSSO, SALENTO.....		30	
RIVETTO, "LIRANO" NEBBIOLO D'ALBA, SINIO.....		40	
FONTANAFREDDA "SERRALUNGA" BAROLO, PIEMONTE (1 LITRE) .		59	
BANFI, BRUNELLO DI MONTALCINO, TUSCANY.....		106	
IL BORRO "IGT", SUPER TUSCAN, TUSCANY.....		68	
GUIDALBERTO (BABY SASSICAIA), TENUTA SAN GUIDO.....		74	

WINES CAN ALSO BE ORDERED IN HALF-GLASS PORTIONS

BOTTLED BEER

SUN KING WEE MAC.....	\$6
SUN KING PALE ALE.....	\$6
SUN KING CREAM ALE.....	\$6
MORETTI.....	\$5
PERONI.....	\$5

ITALIAN SODAS

Imported all natural syrups are blended with sparkling water and served over ice. Add a splash of cream for a cremosa.

ORANGE, LEMON, APPLE OR BLACKBERRY SODA.....	\$2.50
ORANGE, LEMON, APPLE OR BLACKBERRY CREMOSA.....	\$2.75

COLD BEVERAGES

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.....	\$2.95
LAVAZZA CAPPUCCINO.....	\$3.25
LAVAZZA LATTE.....	\$3.50
MIGHTY LEAF® HOT TEA.....	\$3.25

