

# • NAPOLESE •

AN ARTISANAL PIZZERIA BY *Patachou*

## STARTERS

We serve each of our starters with our housebaked focaccia (can be made **GLUTEN FREE** for an upcharge of \$2.50).

FRESH BRUSCHETTA, MARKET INGREDIENTS..... \$7

ROASTED VEGETABLE RATATOUILLE, TRADER'S POINT FETA, FRESH HERBS, EXTRA VIRGIN OLIVE OIL ..... \$7

"PIG IN A BLANKET": SMOKING GOOSE "PIG," BREAD "BLANKET," LOCAL FOLKS MUSTARD, PICKLED VEGETABLES..... \$8

WINTER SQUASH POLPETTONE, WINTER GREENS, BALSAMIC, SHAVED PARMESAN ..... \$7

INDIANA BISON AND SMOKING GOOSE KITCHEN SINK SAUSAGE MEATBALLS, SHAVED PARMESAN ..... \$9

OYSTER MUSHROOMS AND BORLOTTI BEAN FRICASSEE, FRESH HERBS, EXTRA VIRGIN OLIVE OIL \$8

CURED LOCAL MEATS, VARYING ACCOUTREMENTS ..... \$8

BAKED CAPRIOLE GOAT CHEESE, TOMATO SAUCE..... \$9

## SOUP

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

## SALADS

SHAVED FENNEL, ARUGULA, ROASTED BEETS, BEET PUREE, TRADER'S POINT FETA, SAVORY GRANOLA, MINT VINAIGRETTE.... \$9

TOASTED BARLEY, WINTER SQUASH, WINTER GREENS, HAZEL-NUTS, RADISH, FLEUR DE TERRE, BUTTERMILK SAGE DRESSING..... \$9

ROASTED BRUSSELS SPROUTS, DRIED CHERRIES, APPLE, FRIED MARCONA ALMONDS, SHAVED PARMESAN, BALSAMIC..... \$8

GUNTHORP FARMS DUCK CONFIT, ROASTED POTATOES, ARUGULA, RADISH, JOWL BACON, SHAVED PARMESAN, SHERRY FIG VINAIGRETTE..... \$12

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

LA QUERCIA 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**  
OVEN ROASTED 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, PROVOLONE, MUSHROOM..... \$12

**HAMAKER'S CORNER**  
PEPPERONI, ITALIAN SAUSAGE, PROVOLONE, MUSHROOM..... \$14

**WHERE'S THE BEEF?**  
ROMESCO SAUCE, BRAISED FISHER FARMS SHORTRIBS, WINTER GREENS, OYSTER MUSHROOMS, PROVOLONE ..... \$14

**BOOYAH!**  
ARUGULA PESTO, WINTER SQUASH, SHAVED FENNEL, TRADER'S POINT FETA..... \$13

**BAAH BAAH BLACK SHEEP (W)**  
SPINACH, OYSTER MUSHROOMS, ROASTED POTATOES, CAPRIOLE GOAT CHEESE..... \$13

**#57**  
SMOKING GOOSE SMOKED CHICKEN AND JOWL BACON, ROASTED BRUSSELS SPROUTS, PROVOLONE..... \$13

**HEADS UP 7 UP**  
ROSEMARY PARMESAN CREAM SAUCE, ROASTED POTATOES, LEEKS, TRADER'S POINT FLEUR DE TERRE..... \$13

**BLT**  
SMOKING GOOSE JOWL BACON, CARAMELIZED 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)**  
LA QUERCIA 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

SMOKING GOOSE JOWL BACON. \$4

PEPPERONI ..... \$3

SMOKING GOOSE SMOKED

CHICKEN ..... \$5

FISHERS FARMS BRAISED

SHORT RIB..... \$4

LA QUERCIA PROSCIUTTO..... \$5

PANCETTA..... \$4

SMOKED SALMON..... \$5

WHITE ANCHOVIES..... \$4

GUNTHOR P FARMS DUCK CONFIT

..... \$5

## EGGS

THREE QUAIL EGGS..... \$4

CAGE-FREE CHICKEN EGG..... \$2

## CHEESE

FRESH MOZZARELLA ..... \$3

BUFFALO MOZZARELLA ..... \$5

CAPRIOLE GOAT ..... \$4

TRADER'S POINT FLEUR DE TERRE

..... \$5

TRADER'S POINT FETA ..... \$5

TALEGGIO ..... \$5

GORGONZOLA ..... \$3

AGED SHREDDED PROVOLONE... \$3

## VEGETABLES

ARUGULA..... \$4

WINTER GREENS..... \$2

WINTER SQUASH..... \$2

SHAVED FENNEL ..... \$2

ROASTED BRUSSELS SPROUTS... \$2

MUSHROOMS..... \$2

OYSTER MUSHROOMS ..... \$3

ROASTED PEPPERS..... \$2

SPINACH ..... \$2

CARAMELIZED LEEKS..... \$2

OVEN-ROASTED TOMATOES ..... \$3

NEW POTATOES ..... \$3

IMPORTED OLIVES..... \$3

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

## RACHAEL'S STYLE

ANY PIE TOPPED WITH LIGHTLY DRESSED ARUGULA ....additional \$4

## NEAPOLITAN SANDWICHES

Our house made stone-hearth bread drizzled with extra virgin olive oil.

SPINACH, OYSTER MUSHROOMS, SHAVED FENNEL, PROVOLONE \$12

SAUSAGE, MEATBALLS, ROASTED PEPPERS, ARUGULA & PROVOLONE..... \$12

SMOKING GOOSE MEATS, PEPPER-ONI, PROSCIUTTO, OVEN ROASTED TOMATOES, PROVOLONE, MAYO, RED WINE VINAIGRETTE ..... \$16

## BAMBINO

### PIZZA BAMBINO

CHEESE PIZZA (FOR THOSE 8 AND UNDER PLEASE)..... \$8  
ADDITIONAL INGREDIENTS ..... \$3

## 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

DIFFERENT SEASONAL FLAVORS MADE IN-HOUSE DAILY  
PER SCOOP ..... \$4

### TORTE DE NONNA

PINE NUT, PASTRY CREAM TART . \$6

## LOCAL FARMS AND PURVEYORS

NAPOLESE BACKYARD GARDEN  
SMOKING GOOSE • INDIANAPOLIS  
LOCAL FOLKS FOODS • SHERIDAN  
SELDOM SEEN FARM • DANVILLE  
GROWING PLACES INDY  
GUNTHORP FARMS • LAGRANGE  
SUNNY CREEK FARMS • CLAYTON  
BUTLER CAMPUS FARM • INDIANAPOLIS  
WILDS APPLE FARM • WESTFIELD  
TWIN CROOK FARM • BLOOMINGDALE  
TRADER'S POINT CREAMERY • ZIONSVILLE  
LA QUERCIA • IOWA  
EDEN FARMS • LEBANON  
BISON WORLD • NOBLESVILLE  
FISHER FARMS • JASPER  
FIREFLY ACRES • MUNCIE



# ❁ NAPOLESE ❁

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GLASS    QUARTINO    BOTTLE

## WHITE WINE

BORGIO, PINOT GRIGIO, FRIULI .....	\$7	\$10	\$25
ROCCO DI TUFO, ORVIETO CLASSICO, UMBRIA .....	8	12	29
VILLA MATILDE, FALANGHINA CAMPANIA .....	8	12	29
CA RUGATE, SOAVE CLASSICO, VERONA	8.50	13	30
CHAMISAL CHARDONNAY, CENTRAL COAST .....	8.50	13	30
LEITZ OUT BY JOS. LEITZ, RIESLING, RHEINGAU .....	9	14	32
MALVIRA, ARNEIS, CANALE .....			38
TERREDORA, GRECO DI TUFO, CAMPAGNE .....			46

## RED WINE

BANFI, "CENTINE," TOSCANA, TUSCANY	7.50	11.25	
RICASOLI "BROLIO", CHIANTI CLASSICO, TUSCANY .....	8.50	13	30
LUIGI RIGHETTI, VALPOLICELLA CLASSICO (RIPASSO), VENETO .....	9	13	32
ZABU, NERO D'AVOLA, SICILIA .....	8	12	29
ANDREA OBERTO, BARBERA D'ALBA PIEDMONT .....	10.50	16	36
MASSERIE PISARI, PRIMITIVO SALENTO, PUGLIA .....	9	14	32
FELLUGIA "VERTIGO", FRIULI .....	11	17	38
AGRICOLA PUNICA "MONTESSU", SARDINIA .....	13	20	46
RIVETTO, "LIRANO" NEBBIOLO D'AL MONTALCINO, MONTALCINO .....			89
PASQUALE PELISSERO BARBARESCO, PIEDMONT .....			45
FONTANAFREDA "SERRALUNGA" BAROLO, PIEDMONTE (1 LITRE) .....			59
CASTEL GIOCONDO, BRUNELLO DI MONTALCINO, MONTALCINO ...			89
IL BORRO "IGT", SUPER TUSCAN, ITALY .....			68
GUIDALBERTO (BABY SASSICAIA), TENUTA SAN GUIDO .....			74

WINES CAN ALSO BE ORDERED IN HALF-GLASS PORTIONS

## SPARKLING

MASCHIO, PROSECCO BRUT, TREVISO .....	\$7	\$25
ROSI COL MESIAN "CUVEE 910", ROSE .....	\$7	\$25
DOMAINE CARNEROS BY TATtingER, NAPA .....	11	40
TINTERO MOSCATO D'ASTI, PIEDMONTE .....	8	29
LODUCA, LAMBRUSCO, EMILIA-ROMAGNA .....	7	24
VEUVE FOURNY & FILS, "PREMIER CRU" BLANC DE BLANC, CHAMPAGNE (GROWER'S CHAMPAGNE) .....		68

## BOTTLED BEER

SUN KING SCOTTISH WEE MAC .....	\$6
SUN KING OSIRIS PALE ALE .....	\$6
SUN KING SUNLIGHT CREAM ALE .....	\$6
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.

HAZELNUT, AMARETTO, PEACH OR PEAR SODA .....	\$2.50
HAZELNUT, AMARETTO, PEACH OR PEAR 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 .....	\$3.25
LAVAZZA CAPPUCCINO .....	\$3.25
LAVAZZA LATTE .....	\$4.25
MIGHTY LEAF® HOT TEA .....	\$3.25