

# • 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
TALLEGIO FONDUE, APPLES, SPICED NUTS.....	\$8
ROASTED MARROW BONES, OVEN ROASTED TOMATOES, ARUGULA	\$8
CREAMY POLENTA, BOLOGNESE	\$8
BAKED GOAT CHEESE, TOMATO SAUCE .....	\$8
SIDE, TOMATO SAUCE .....	\$2
SIDE, FOCACCIA .....	\$3

## SOUP

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

ARUGULA, PARMESAN, MUSHROOM, EXTRA VIRGIN OLIVE OIL, SEA SALT .....	\$9
BEETS, ARUGULA, GARLIC SPICED HAZELNUTS, ROASTED BEET PUREE, GORGONZOLA-HORSERADISH CRÉMA.....	\$9
ARUGULA, APPLES, RADISHES, GOAT CHEESE, TOASTED ALMONDS .....	\$9
ROASTED BUTTERNUT SQUASH, FARRO, CHICKPEAS, LEEKS, LEMON-PARMESAN .....	\$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. Choose from the selection of pizzas below (no substitutions please) or create your own from the Freestyle column.

<b>MARGHERITA</b> FRESH MOZZARELLA, BASIL ..	\$10
<b>BUFFALO MARGHERITA</b> ROASTED GRAPE TOMATOES, BUFFALO MOZZARELLA*, BASIL	\$14
<b>BROKEN YOLK</b> MARGHERITA, WHOLE EGG ....	\$12
<b>NAPOLESE BROKEN YOLK</b> MARGHERITA, QUAIL EGGS* ...	\$14
<b>CLASSIC</b> PEPPERONI, FRESH MOZZARELLA .....	\$12
<b>MERIDIAN KESSLER</b> ITALIAN SAUSAGE, AGED PROVOLONE, MUSHROOM .....	\$12
<b>HAMAKER'S CORNER</b> PEPPERONI, ITALIAN SAUSAGE, AGED PROVOLONE, MUSHROOMS .....	\$14
<b>THREE CHEESE</b> FRESH MOZZARELLA, PROVOLONE AND GORGONZOLA .....	\$12
<b>ITS NOT EASY BEING GREEN</b> ARUGULA PESTO SAUCE, NEW POTATOES, WILD MUSHROOMS, PROVOLONE .....	\$12
<b>T LOVE &amp; SPECIAL SAUCE</b> RED ONION JAM SAUCE, SMOKING GOOSE ANDOUILLE, WINTER SQUASH AND GORGONZOLA ..	\$14
<b>SMOKE 'EM IF YOU GOT 'EM</b> SMOKING GOOSE SMOKED CHICKEN, BALSAMIC ROASTED SHALLOTS, ROASTED PEPPERS, PROVOLONE .....	\$14
<b>FALL RATATOUILLE</b> BROCCOLI, WINTER SQUASH, PEP- PERS AND GOAT CHEESE .....	\$13
<b>BLT</b> BACON, CARAMELIZED LEEKS, TALEGGIO .....	\$13
<b>ELLIOT'S PIE (W)</b> PANCETTA, ROASTED NEW POTATOES, GORGONZOLA .....	\$13
<b>SMOKED SALMON (W)</b> DILLED CREME FRAICHE, ULTRA PREMIUM SMOKED SALMON, CAPERS, ROASTED LEEKS .....	\$14
<b>CASANOVA'S DELIGHT (W)</b> 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
<b>MEAT</b>	
FRESH ITALIAN SAUSAGE .....	\$3
BACON .....	\$4
PEPPERONI .....	\$3
SMOKING GOOSE ANDOUILLE ...	\$5
SMOKING GOOSE SMOKED CHICKEN .....	\$5
LA QUERCIA PROSCIUTTO .....	\$5
PANCETTA .....	\$4
SMOKED SALMON .....	\$5
WHITE ANCHOVIES .....	\$4
<b>EGGS</b>	
THREE QUAIL EGGS* .....	\$4
CAGE-FREE CHICKEN EGG .....	\$2
<b>CHEESE</b>	
FRESH MOZZARELLA .....	\$3
BUFFALO MOZZARELLA* .....	\$5
GOAT .....	\$3
TALEGGIO .....	\$5
GORGONZOLA .....	\$3
AGED SHREDDED PROVOLONE ..	\$3
<b>VEGETABLES</b>	
ARUGULA .....	\$3
ARTICHOKE HEARTS .....	\$3
BROCCOLI .....	\$3
WINTER SQUASH .....	\$2
MUSHROOMS .....	\$2
ROASTED PEPPERS .....	\$2
CARAMELIZED LEEKS .....	\$2
OVEN-ROASTED GRAPE TOMATOES .....	\$3
NEW POTATOES .....	\$3
WILD MUSHROOMS .....	\$3
IMPORTED OLIVES .....	\$3
BALSAMIC ROASTED SHALLOTS ..	\$3
<b>(W) SERVED "WHITE" WITH EXTRA VIRGIN OLIVE OIL AND GARLIC INSTEAD OF RED SAUCE</b>	
<b>RACHAEL'S STYLE</b> 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.

ARUGULA, LA QUERCIA PROSCIUTTO, PROVOLONE .....	\$13
BROCCOLI, WINTER SQUASH, PEPPERS AND GOAT CHEESE ...	\$12
PEPPERS, BALSAMIC ROASTED SHALLOTS, SAUSAGE, PROVOLONE, ARUGULA.....	\$12

## BAMBINO

<b>PIZZA BAMBINO</b> CHEESE PIZZA (FOR THOSE 8 AND UNDER PLEASE) .....	\$8
ADDITIONAL INGREDIENTS .....	\$3

## DESSERTS

<b>COBBLER RUSTICA</b> SEASONAL FRUIT COBBLER .....	\$6
WITH A SCOOP OF GELATO .....	\$8
<b>SWEET PIZZA</b> HOUSEMADE CHOCOLATE SAUCE OR GIANDUJA (CHOCOLATE- HAZELNUT) SAUCE, DUSTED WITH SUGAR.....	\$10
WITH A SCOOP OF GELATO ....	\$13
<b>AFFOGATO DI GELATO</b> VANILLA GELATO TOPPED WITH ESPRESSO .....	\$6
<b>PATACHOU PREMIUM GELATO</b> ASK YOUR SERVER ABOUT TONIGHT'S SELECTIONS	
PER SCOOP .....	\$4
<b>TORTE DE NONNA</b> PINE NUT AND PASTRY CREAM TART .....	\$6

\*WHEN AVAILABLE

WE OFFER

## GLUTEN FREE PIZZA

MADE WITH PREMIUM  
GLUTEN FREE  
CRUSTS, WITH AN AREA  
IN THE OVEN DEDICATED  
TO BAKING THESE SPECIAL  
CRUSTS. WE ARE NOT A  
FLOUR-FREE FACILITY



# ❁ NAPOLESE ❁

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GLASS QUARTINO BOTTLE

## SPARKLING

MASCHIO, PROSECCO BRUT, TREVISO . . . . . \$7 . . . . .	\$25
STELLINA DI NOTTE, PROSECCO, CONEGLIANO . . . . . 8.50 . . . . .	30
ENRICO SERAFINO, MOSCATO D'ASTI, PIEDMONT . . . . . 8 . . . . .	29
LODUCA, LAMBRUSCO, EMILIA-ROMAGNA . . 7 . . . . .	24

## WHITE WINE

BORGIO, PINOT GRIGIO, FRIULI . . . . . 7 . . . . .	10 . . . . .	25
MAPEMA SAUVIGNON BLANC, MENDOZA . . . 8 . . . . .	12 . . . . .	29
SARTARELLI CLASSICO, VERDICCHIO, MARCHE . . . . . 8 . . . . .	12 . . . . .	29
PRINCIPESSA GAVIA, GAVI . . . . . 9 . . . . .	14 . . . . .	32
BEUHLER CHARDONNAY, RUSSIAN RIVER. 8.50 . . . . .	13 . . . . .	30
BRASSFIELD "SERENITY," HIGH VALLEY . . . . . 8 . . . . .	12 . . . . .	29
TEDESCHI SOAVE, VERONA . . . . .		30
ANTINORI, VERMENTINO (BOLGHERI) . . . . .		34
TERREDORA, GRECO DI TUFO, CAMPAGNE . . . . .		46

## RED WINE

POGGIO "FIORINO" CHIANTI, TUSCANY . . . . . 8 . . . . .	12 . . . . .	29
BANFI, "CENTINE," TOSCANA, TUSCANY . . 7.50 . . . . .	11.25	
TEDESCHI, "LUCCHINE" VALPOLICELLA CLASSICO, BONACOSTA . . . . . 9 . . . . .	13 . . . . .	32
CALDORA, MONTEPULCIANO, ABRUZZO . . . . . 8 . . . . .	12 . . . . .	28
TAURINO, NOTARPANARO, SALENTO . . . . . 10 . . . . .	15 . . . . .	34
VINOSIA, PRIMITIVO, PUGLIA . . . . . 8 . . . . .	12 . . . . .	29
OBERTO, BARBERA, PIEMONTE . . . . . 10.50 . . . . .	16 . . . . .	36
IL BORRO "PIAN DI NOVA", SUPER TUSCAN, TUSCANY . . . . . 10 . . . . .	15 . . . . .	34
MONTEFALCO "FONGOLI", ROSSO, UMBRIA . . . . . 10.50 . . . . .	16 . . . . .	35
TAURINO, SALICE SALENTINO, ROSSO, SALENTO . . . . .		30
RIVETTO, "LIRANO" NEBBIOLO D'ALBA, SINIO . . . . .		40
FONTANAFREDDA "SERRALUNGA" BAROLO, PIEMONTE (1 LITRE) . 59		
BANFI, BRUNELLO DI MONTALCINO, ITALY . . . . .		106
IL BORRO "IGT", SUPER TUSCAN, ITALY . . . . .		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.

AMARETTO, PEACH, PEAR OR ELDERFLOWER SODA . . . . .	\$2.50
AMARETTO, PEACH, PEAR OR ELDERFLOWER CREMOSA . . . . .	\$2.75

## COLD BEVERAGES

CHILLED LOCAL CIDER . . . . .	\$2.50
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
WARMED SPICED LOCAL CIDER . . . . .	\$2.50

