

Papelli

Name: Papelli

Classification: Sans Serif

Designer: Alisa Nowak

Julie Soudanne

Designed in: 2016

Styles: 6

www.indiantypefoundry.com

Papelli is an informal sans with a feminine touch.

It is created for use in advertising and corporate or editorial design. The typeface feels like an upright italic; the lowercase letters are especially inspired by cursive writing. Papelli's 'a' is single-storey, and the 'v' and 'w' have in-strokes on their left-hand sides. The lowercase 'g' has a Danish-style truncated-bowl for a descender (a more conventional, single-storey 'g' is available in a stylistic set). Many uppercase letters have playful features, as well, making Papelli an expressive family of 6 weights.



— Papelli

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EXTRALIGHT

Mary & Forgy

LIGHT

Cosmopolitan

REGULAR

DETERMINED

MEDIUM

Komkommerr!

BOLD

Lightly Fudge

EXTRABOLD

Love forever?

Papelli Extralight

Papelli Light

Papelli Regular

Papelli Medium

Papelli Bold

Papelli Extrabold

100% Fresh Ingredients

Grilled Veggies

Queen Margherita of Savoy

Yum!

order:

- > tomatensaus + mozzarella
- > krokante Döner (halal)
- > knoflooksaus + knapperige ijsbergsla

Ruccola

Didlė dažnā jiedama pēca so pamēduoru padažo

Sharp Cheddar

€35.83

/ Prosciutto ☹️ Funghi Pizza— \$18.25 /

#tofu

Quattro Stagioni

EXTRALIGHT
55 PT

SINNNFULLY DELICIOUS

EXTRALIGHT
19 PT

Two entrepreneurs, Ike Sewell and Ric Riccardo, invented Chicago-style deep-dish pizza, in 1943. They opened their own restaurant on

EXTRALIGHT
95 PT

Cucina

EXTRALIGHT
13 PT

Tot in de jaren 60 van de twintigste eeuw was de pizza in Italië vaak slechts een groot rechthoekig stuk deeg met meestal alleen wat tomatensaus

EXTRALIGHT
8 PT

Before the 1940s, pizza consumption was limited mostly to Italian immigrants and their descendants. The international breakthrough came after World War II. Allied troops occupying Italy, weary of their rations, were constantly on the lookout for delicious food. (They discovered the pizzeria and local bakers were hard-pressed to satisfy the demand from the soldiers.) The American troops involved in the Italian campaign took their appreciation for the dish back home,

LIGHT
55 PT

SINNNFULLY DELICIOUS

LIGHT
19 PT

Two entrepreneurs, Ike Sewell and Ric Riccardo, invented Chicago-style deep-dish pizza, in 1943. They opened their own restaurant on

LIGHT
95 PT

Superb

LIGHT
13 PT

Tot in de jaren 60 van de twintigste eeuw was de pizza in Italië vaak slechts een groot rechthoekig stuk deeg³ met meestal alléén wat tomatensaus

LIGHT
8 PT

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REGULAR
55 PT

SINNFULLY DELICIOUS

REGULAR
19 PT

Two entrepreneurs, Ike Sewell and Ric Riccardo, invented the Chicago-style deep-dish pizza, in 1943. They opened their own

REGULAR
95 PT

Melkip

REGULAR
13 PT

Tot in de jaren 60 van de twintigste eeuw* was de pizza in Italië vaak slechts een groot rechthoekig stuk deeg met meestal alléén wat kaas

REGULAR
8 PT

Before the 1940s, pizza consumption was limited mostly to Italian immigrants and their descendants. The international breakthrough came after World War II. Allied troops occupying Italy, weary of their rations, were constantly on the lookout for delicious food. (They discovered the pizzeria and local bakers were hard-pressed to satisfy the demand from the soldiers.) The American troops involved in the Italian campaign took their appreciation for the dish

MEDIUM
55 PT

SINNFULLY DELICIOUS

MEDIUM
19 PT

Two entrepreneurs, Ike Sewell and Ric Riccardo, invented the Chicago-style deep-dish pizza, in 1943. They opened their own

MEDIUM
95 PT

Queso!

MEDIUM
13 PT

Tot in de jaren 60 van de twintigste eeuw* was de pizza in Italië vaak slechts een groot rechthoekig stuk deeg met meestal alléén wat kaas

MEDIUM
8 PT

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BOLD
55 PT

SINNNFULLY DELICIOUS

BOLD
19 PT

Two entrepreneurs, Ike Sewell and Ric Riccardo, invented the Chicago-style deep-dish pizza, in 1943. They opened their own

BOLD
95 PT

Rülpse

BOLD
13 PT

Tot in de jaren 60 van de twintigste eeuw* was de pizza in Italië vaak slechts een groot rechthoekig stuk deeg met meestal alléén wat kaas

BOLD
8 PT

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EXTRABOLD
55 PT

SINNNFULLY DELICIOUS

EXTRABOLD
19 PT

Two entrepreneurs, Ike Sewell and Ric Riccardo, invented the Chicago-style deep-dish pizza, in 1943. They opened their own

EXTRABOLD
95 PT

Frøpes

EXTRABOLD
13 PT

Tot in de jaren 60 van de twintigste eeuw* was de pizza in Italië vaak slechts een groot rechthoekig stuk deeg met meestal alléén wat kaas

EXTRABOLD
8 PT

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VERTICAL PROPORTIONS OF PAPELLI

5Typography

AN ALTERNATE, MORE CONVENTIONAL, LOWERCASE G IS AVAILABLE VIA STYLISTIC SET 1

Regent ▶ Regent
The blogger sang about cyborgs ▶ The blogger sang about cyborgs

4E qu il ô n g

LINEING FIGURES ARE SLIGHTLY LOWER THAN CAP HEIGHT

ASCENDERS SLIGHTLY HIGHER THAN CAP HEIGHT

RELATIVELY LARGE X-HEIGHT

SLIGHTLY ANGLED STEM ENDINGS

WHERE POSSIBLE, LOWERCASE LETTERS HAVE AN UPRIGHT CURSIVE FEEL

UNIQUE LOWERCASE G DESIGN WITH OPEN BOWL

NUMBER FOUR FEATURES A CURVED BACK

THE UPPERCASE IS GENERALLY ROBUST, BUT INCLUDES SOME PLAYFUL CHARACTERS

THE CURLED UP OUTSTROKES INVOKE AN INFORMAL FEEL

SLIGHT DIAGONAL AXIS ON ROUND LETTERSHAPES

QUIRKY COMMA-ACCENT

THE UPPERCASE INCLUDES SHAPES WITH A SLIGHTLY CURSIVE OR PLAYFUL CHARACTER, SUCH AS K, R, Q, AND S. THE DIAGONALS TEND TO BE ROUNDED TO SOFTEN THE CHARACTER OF THE FAMILY

RKQSC VWYA

PLAYFUL SHAPES

SHAPES WITH CURVED DIAGONALS

SUPPORT FOR MOST EUROPEAN LANGUAGES WRITTEN WITH THE LATIN SCRIPT AND BEAUTIFULLY DRAWN SYMBOLS SUCH AS THE PARAGRAPH SIGN AND AMPERSAND.

Brøꞑđ tânguâğęş ßùppórt ðæğ
¶ Samson € Flora 2^a {£ 24.58}

PAPELLI REGULAR 8/13 PT

J The #development of Roman typeface is traced back to Greek lapidary letters. Greek lapidary letters were carved ≈6420 A.D. into stone and “one of the first formal uses of Western letterforms”; after that, they evolved into the monumental capitals, which laid the foundation for Western design, especially serif typefaces. There are two styles of Roman typefaces that we can easily classify: the old style **Ⓔ** the modern. The former is characterized by its similarly-weighted lines, while the latter is distinguished by its [contrast of light] and heavy lines. Often, these styles are combined. By 20th cent., computers turned #type_design into a rather simplified process. This has allowed the very considerable number of @typefaces and styles ₹940.000 to proliferate exponentially, as there now are thousands available. Unfortunately, confusion between typeface and font* (the various styles of a typeface) occurred ~1984 when Steve Jobs mislabeled typefaces as ‘fonts’ for Apple computers and his error

EXTRALIGHT

LIGHT

MEDIUM

BOLD

EXTRABOLD

PAPELLI REGULAR 24/26 PT

J The #development of Roman typeface may easily be traced back to Greek lapidary letters. Greek lapidary letters were carved ≈6420 A.D. into stone and “one of the first formal uses of Western letterforms”; after that, they evolved into the monumental capitals, which then laid the foundation for Western type design, especially serif typefaces. There are two different Roman typefaces to be distinguished: the old style **Ⓔ** the modern. The former one is characterized by its similarly-weighted lines, while the latter is slightly distinguished by its [contrast of light] and heavy lines. Often, depending on the design, these styles occur to be combined. By the 20th century, computers turned #type_design into a rather simplified process. This has allowed the number of @typefaces and styles ₹940.000 to proliferate exponentially, as there now are thousands available. Confusion between typeface and font* (the various styles of a typeface) occurred ~1984 when Steve Jobs mislabeled typefaces as ‘fonts’ for Apple computers and his error has perpetuated throughout the computer industry, leading

SeaFood Festival Prague Explore the Exotic Taste!

SEAFOOD.CZ

26-29 OCTOBER

SEAFOOD FESTIVAL

PROGRAM / OCT 26

15:00

16:00

17:00

Turtle Soup

The order Testudines includes both extant (living) and extinct species. The earliest known members of this group date from 157 million years ago, making turtles one of the oldest reptile groups and a more ancient group than snakes or crocodilians.

Happy Shrimps

The term shrimp is used to refer to some decapod crustaceans, although the exact animals covered can vary. Used broadly, it may cover any of the groups with elongated bodies and a primarily swimming mode of locomotion.

Cooking Shark

Sharks are a group of fish characterized by a cartilaginous skeleton, five to seven gill slits on the sides of the head, and pectoral fins that are not fused to the head.

18:00

19:00

20:00

Dancing Mussels

Mussel is the common name used for members of several families of clams or bivalve molluscs, from saltwater and freshwater habitats. These groups have in common a shell whose outline is elongated and asymmetrical compared with other edible clams, which are often more or

Seagrass

These unusual marine flowering plants are called seagrasses because in many species the leaves are long and narrow, grow by rhizome extension, and often grow in large 'meadows', which look much like grassland.

Balman's Show

People left-handed? Chimpanzees in the wild divide 50-50 between right- and left-handers. But humans are 90% right-handed, as were Neanderthals. The preference seems to have a genetic basis, and to be decided very early in life: 90% of babies in the womb suck their thumbs.

Cooking is fun!

NEW EDITION OF COOKING BOOKS FOCUSING ON HEALTHY MEALS.

¶ Have you ever heard about ‘macrobiotic’? Meet new friends among healthy cooking fans on workshop with Zuzana Rohovská and Emanuela Sweet.

— Sunday, October 13th, Paris.

More info on www.cookingisfun.com.

A macrobiotic diet (macrobiotics), is a nutritional philosophy focused on eating foods based on a your health status, climate, seasonality of crops, gender, and geography among other considerations¹. There is not a singular dietary regimen, as the diet is based on **a variety of supposed variables**, which take many forms. Major principles of macrobiotic diets are to reduce animal product, eat locally grown foods that are in season, and only consume meals in moderation.² Other forms of the diet incorporate principles of archaic medical systems, such as traditional Chinese medicine, in which an attempt is made to balance the yin and yang elements of food and cookware.³



Design of the Week

VegPizza

Mix your own vegetarian pizza.

+31 022 990 888 vegpizza@mixer.com

3 + 1
FREE

1 PICK THE SIZE

- small (22 cm) 6€
- medium (25 cm) 8€
- large (28 cm) 10€

2 PICK THE BASE SAUCE

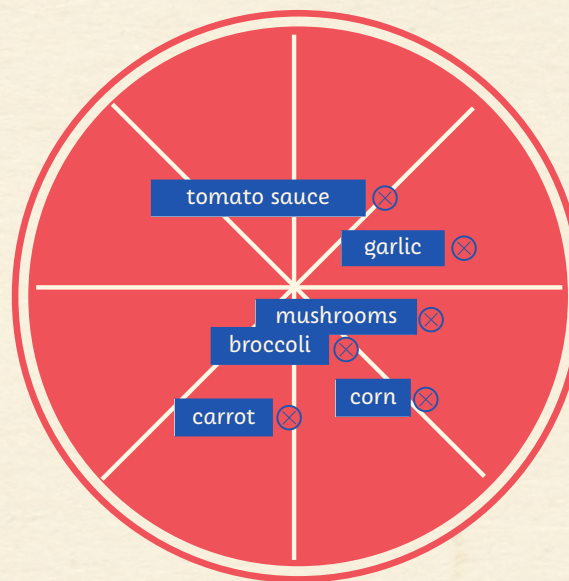
- tomato sauce
- pumpkin sauce
- garlic and oil

3 PICK THE INGREDIENTS

- vegetable / mushrooms
- tofu / tempeh / eggs
- cheese

beans bean pods broccoli carrot corn
eggplant garlic leek mushrooms onion pea
pumpkin sweet potatoes tomatoes zucchini

small—22cm



SEND
ORDER

2x medium ☒
1x large ☒
1x small ☒

total price:

32€

ADD TO CART

? Drag and drop ingredients to your pizza!