

antipasti

hot

Grilled Octopus with Lima Beans, Shaved Fennel, Arugula & Lemon	7
Harry's Crispy Zucchini Chips with Italian Parsley & Coarse Sea Salt	4
Spinach Risotto Fritters Stuffed with Mozzarella	6
Chickpea Farinata with Goat Cheese, Black Olives, Sage & Olive Oil	7
Fried Baby Artichokes with Shaved Parmesan & Tomato Aioli	6
Iron Skillet Roasted PEI Mussels with Lemon Butter	8
Seafood Fritto Misto with Shaved Parmesan, Onion Rings & Lemon Aioli	8
Fried Wakarusa Valley Wild Mushrooms with Shaved Parmesan & Tomato Aioli	6

cold

Grass Fed Beef Carpaccio with Capers, Pesto & Shaved Parmesan *	6
Bruschetta of Locally Grown Tomatoes, Taleggio-Fontina Cheese & Basil	5
Ahi Tuna Tartare with House Made Ciabatta & Green Olive Tapenade *	8
Grilled Melon - Prosciutto Crostini with Taleggio-Fontina Cheese & Olive Oil	6
Prosciutto di Parma & Melon with Olive Oil	8
Ligurian Seafood Salad with Arugula in Lemon Vinaigrette	8



soup & salad

Genovese Vegetable Soup with Pesto	4
Soup of the Day	4.5
House Salad: Choice of Balsamic, Creamy Parmesan or Red Wine Vinaigrette	4
Heart of Romaine Caesar Salad with Garlic Croutons & Shaved Parmesan *	6
Genovese Chopped Salad with Blue Cheese Lemon - Orange Vinaigrette	6.5
Baby Spinach with Seasonal Fruit, Goat Cheese & Balsamic Vinaigrette	6.5
Baby Mixed Greens with Oranges, Shaved Parmesan & Red Wine Vinaigrette	6
Butter Lettuce & Arugula with Artichokes, Cucumber, Tomatoes, Feta & Raspberry Vinaigrette	7
Caprese Salad with Maggie's Farm Heirloom Tomatoes, Fresh Mozzarella & Basil	10

pizzas alla cinque terre

Cheese Pizza	7
Meat Pizza (Choice of One: Pepperoni, Salami, Pancetta or Sausage)	9
Carne Pizza with Pepperoni, Salami, Sausage & Pancetta	12
Marinated Shrimp with Baby Arugula, Chili Flakes, Garlic & Olive Oil	12
Pizza Bianca with Grilled Pears, Carmelized Onions, Gorgonzola & Truffle Oil	11
Stuffed Focaccia with Shiitake Mushrooms Taleggio-Fontina Cheeses & White Truffle Oil	12
Romana with Tomatoes, Marjoram, Roasted Garlic, Black Olives & Sweet Pepper	11
Fresh Mozzarella Caprese Pizza with Farm Grown Tomatoes & Basil	12

pasta house made

	small	regular
Wild Greens & Fresh Ricotta Ravioli with Tomatoes, Thyme & Shaved Parmesan	8	12
Gnocchi with Fingerling Potatoes, Green Beans & Pesto	9	13
Pappardelle with Italian Sausage, Chilli Flakes, Garlic, Parsley & Tomato Sauce	8	12
Fettuccine with Seasonal Vegetables, Thyme & Shaved Parmesan	7	10
Add Grilled Chicken 3 Shrimp 4 Combo 6		
dry		
Spaghetti with Shrimp, Octopus, Calamari, Mussels, Tomato Sauce & Marjoram	9	13
Linguine with Stuffed Meatballs, Tomatoes, Chilli Flakes & Thyme	8	12
Penne with Veal Bolognese, Shiitake Mushrooms & Shaved Parmesan	8	12
Risotto with Mushrooms, Peas, Parmesan & White Truffle Oil	10	14
Rigatoni al Forno with Three Cheeses & Cherry Tomatoes	7	11
Add Wild Mushrooms 2 Grilled Chicken 3 Italian Sausage 3		
Spinach Fettuccine with English Peas & Shaved Parmesan in Alfredo Sauce	7	11
Add Chicken 3 Shrimp 4 Combo 6		

three pasta tasting menu 14

(Wednesday Only)

chef's choice



main courses meats

Chicken alla Milanese Topped with Marinara, Parmesan, Served over Panzanella Tomato Salad	17
Slow Brasied Lamb Shank with Mascarpone Soft Polenta & Lemon	19
Locally Raised Pork Chop Marinated in Fresh Herbs with Roasted Farm Grown Vegetables & Salsa Verde	17
Grass Fed Braised Beef Ossobuco in White Wine, Carrots, Celery Over Mash Potato & Gremolata	21
Grilled Terrorized T - Bone Steak with Roasted Yukon Gold Potatoes, Fresh Herb Butter & Lemon*	25
Grilled Rocky Hill Ranch Elk wrapped in Pancetta over Yukon Gold Mashed Potatoes & Red Wine Reduction	24

seafood

Atlantic Salmon Fillet, Prepared Two Ways [Choice of One]	21
- Fire-Oven Roasted with Baby Artichokes, Potatoes, Asparagus & Green Olive Tapenade	
- Grilled Over Lima Beans, Cherry Tomatoes with Arugula-Fennel Salad & Olive Oil	

sides of vegetables

Fire Roasted Vegetables with Shaved Parmesan & Olive Oil	4
Hand Cut Fried Potatoes with Garlic & Parsley	3
Sauteed Spinach with Garlic & Lemon	4
Fresh Corn Polenta & Parmesan	3

tea & beverages

- acqua panna natural spring water 17oz ☞ 3.50
- san pellegrino sparkling water 17oz ☞ 3.50
- orange or lemon san pellegrino 12oz ☞ 3.50
- soft drinks ☞ 2.25
- Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer
- fresh brewed iced tea ☞ 2.25
- premium hot tea
- Cup ☞ 2.25
- Pot ☞ 6
- Darjeeling Black, Ceylon Decaf, Lemon Decaf,
Organic Green, Peppermint, Jasmine Pearl
- coffee ☞ 2.25
- Colombian Supreme Italian Roast regular or decaf
- espresso
- Single ☞ 2.5
- Double ☞ 3
- cappuccino ☞ 3.25
- latte ☞ 3.25
- mocha ☞ 3.50

kids menu

(Kids Twelve and Under, No Exceptions)

- Macaroni & Cheese ☞ 6
- Spaghetti & Marinara ☞ 6
- Spaghetti & Meatballs ☞ 7
- Penne Alfredo ☞ 7
- Penne Alfredo Chicken ☞ 8
- Cheese Pizza ☞ 7
- Pepperoni Pizza ☞ 8
- Grilled Cheese Sandwich with Fried Potatoes ☞ 8



special dinners

Saturday/Sunday	Breakfast/Brunch from 7:00 am onwards
Sunday	Family Style Sharing Pizza, Pasta & Salad
Monday	1/2 Price Wine Bottles (except \$20 & Reserve List)
Thursday	\$5 Martinis
Everyday	Happy Hour 2-5 pm Half Price Appetizers

Armando Paniagua, Executive Chef & Co-Owner
Alex Dominguez, General Manager

941 Massachusetts St. Lawrence, KS 66044
(785) 842-0300

18% gratuity may be automatically assessed on checks for parties of 6 or more.

Hours of Operation:

Breakfast/Brunch Sat & Sun 7:00 am onwards
Sunday & Monday 11am - 9pm
Tuesday - Saturday 11am -10pm

Website: www.genoveseitalian.com

GIFT CARDS AVAILABLE
ACCEPTING RESERVATIONS

*Consuming raw or undercooked foods may increase risk of foodborne illness