

antipasti hot

Grilled Octopus with White Beans, Shaved Fennel, Arugula & Lemon	☛ 7
Harry's Crispy Zucchini Chips with Italian Parsley & Coarse Sea Salt	☛ 4
Baby Spinach Risotto Fritters Stuffed with Mozzarella	☛ 5
Chickpea Farinata with Cherry Tomatoes, Fresh Ricotta Cheese & Basil	☛ 6
Fried Baby Artichokes with Shaved Parmesan & Tomato Aioli	☛ 6
Roasted Whole Shrimp with Green Chili-Garlic Sauce & Lemon	☛ 7
Iron Skillet Roasted PEI Mussels with Lemon Butter	☛ 7
Seafood Fritto Misto with Shaved Parmesan, Onion Rings & Lemon Aioli	☛ 8
Fried Wild Mushrooms with Shaved Parmesan & Tomato Aioli	☛ 6

cold

Grass Fed Beef Carpaccio with Capers, Baby Arugula & Shaved Parmesan *	☛ 6
Ahi Tuna Tartare with House Made Ciabatta & Green Olive Tapenade *	☛ 7
Sicilian Caponata Bruschetta with Taleggio-Fontina Cheese & Olive Oil	☛ 6
Grilled Pear & Prosciutto Crostini with White Truffle Oil	☛ 6



soup & salad

Genovese Vegetable Soup with Pesto	☛ 4.5
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 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

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
Baby Artichoke with House Cured Pancetta, Thyme & Fresh Ricotta	☛ 11
Marinated Shrimp with Baby Arugula, Chili Flakes, Garlic & Olive Oil	☛ 12
Pizza Bianca with Grilled Pears, Carmelized Onions, Gorgonzola & Truffle Oil	☛ 11
Caprese with Basil, Tomatoes & Fresh Mozzarella	☛ 11
Stuffed Focaccia with Shiitake Mushrooms Taleggio-Fontina Cheeses & White Truffle Oil	☛ 12
Romana with Tomatoes, Marjoram, Roasted Garlic, Black Olives & Sweet Pepper	☛ 11



pasta house made

	small/	regular
Gnocchi with Calamari Bolognese, Chili Flakes & Marjoram	☛ 8	12
Butternut Squash Ravioli with Brown Butter Sage & Shaved Parmesan	☛ 8	12
Wild Greens & Fresh Ricotta Ravioli with Tomatoes, Thyme & Shaved Parmesan	☛ 8	12
Fettuccine Carbonara with Prosciutto, English Peas, Sun Dried Tomatoes & Shaved Parmesan	☛ 7	11
Add Grilled Chicken 3 Italian Sausage 3 Shrimp 4		
Fettuccine with Seasonal Vegetables, Thyme & Shaved Parmesan	☛ 7	10
Add Grilled Chicken 3 Shrimp 4 Combo 6		
Pappardelle with House Made Sausage, Chilli Flakes, Garlic, Parsley & Tomato Sauce	☛ 8	12
dry		
Spaghetti with Shrimp, Octopus, Calamari, Mussels, Tomato Sauce & Marjoram	☛ 9	13
Linguine with Stuffed Meatballs, Tomatoes, Chilli Flakes & Thyme	☛ 8	12
Penne with Cabritto Bolognese, Shiitake Mushrooms & Shaved Parmesan	☛ 8	12
Spinach Fettuccine with English Peas & Shaved Parmesan in Alfredo Sauce	☛ 6	9
Add Chicken 3 Shrimp 4 Combo 6		
Wakarusa Valley Wild Mushroom Risotto with, Parmesan, Rosemary & White Truffle Oil	☛ 10	14
Rigatoni al Forno with Three Cheeses & Red Bell Pepper	☛ 7	11
Add Portabella 2 Grilled Chicken 3 Italian Sausage 3		

three pasta tasting menu 13

(Sunday through Thursday Only)

chef's choice

Add Vegetables	☛ 2
Add Chicken or Pork	☛ 3
Add Lamb or Shrimp	☛ 4



main courses meats

Chicken alla Milanese Topped with Marinara, Parmesan Cheese & Angel Hair Pomodoro	☛ 16
Locally Raised Pork Chop Marinated in Fresh Herbs with Mushroom Risotto & Salsa Verde	☛ 15
Mike Morgan Farm Beef Short Ribs with Mascarpone Soft Polenta & Lemon Gremolata	☛ 16
Grass Fed Lamb Shank Braised in White Wine & Tomatoes over Celery Root Puree	☛ 19
Veal Saltimboca with Prosciutto & Sage over a Vegetable Ravioli	☛ 20
Grilled Terrorized Porterhouse Steak with Roasted Yukon Gold Potatoes, Fresh Herb Butter & Lemon*	☛ 21

seafood

6oz Atlantic Salmon Fillet, Prepared Two Ways (Choice of One)	☛ 18
- Fire-Oven Roasted with Baby Artichokes, Potatoes, Spinach & Green Olive Tapenade	
- Grilled Over White Beans, Cherry Tomatoes with Arugula-Fennel Salad & Olive Oil	
Seafood Stew of Mussels, Calamari, Shrimp, Octopus, Fish of the Day & Tomatoes	☛ 22
Mixed Grill for Two of Salmon, Mussels, Prawns & Octopus	☛ 33
Served with White Beans, Arugula, Shaved Fennel, Tomatoes & Grilled Lemon	

sides of vegetables

Fire Roasted Butternut Squash with Brown Butter & Sage	☛ 4
Hand Cut Fried Potatoes with Garlic & Parsley	☛ 3
Sauteed Spinach with Garlic & Lemon	☛ 4
Mascarpone Soft Polenta & Parmesan	☛ 4

tea & beverages

- acqua panna natural spring water 17oz ☞ 3.50
- san pellegrino sparkling water 17oz ☞ 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

fresh pastas

For Sale by the Pound (Market Price)

Fettucine, Papparadelle, Gnocchi & Seasonal Ravioli

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)
- Tuesday** \$10 Lasagne
- Everyday** Happy Hour 2-5 pm Half Price Appetizers

Armando Paniagua, Executive Chef & Co-Owner
Jack Donham, 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 Fri, Sat & Sun** 7:00 am onwards
- Sunday & Monday** 11 am - 9pm
- Tuesday - Saturday** 11 am - 10pm

Website: www.genoveseitalian.com

GIFT CARDS AVAILABLE
ACCEPTING RESERVATIONS

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