

# genovese

## ITALIAN RESTAURANT

### antipasti

#### hot

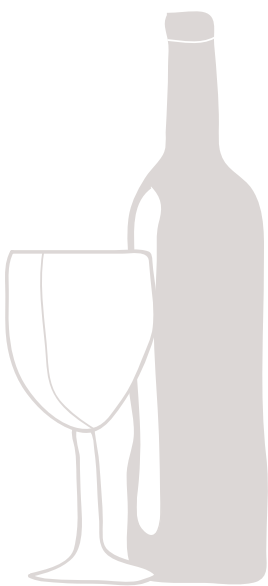
Harry's Crispy Zucchini Chips with Coarse Sea Salt	☛ 4
Spinach Risotto Fritters Stuffed with Mozzarella	☛ 6
Seafood Fritto Mixto with Lemon Aioli	☛ 8
Bruschetta with Asparagus, Talegio & Prosciutto	☛ 6.5
Soft Polenta with Mushroom Sugo & Shaved Parmesan	☛ 6.5
Iron Skillet Roasted Skillet Mussels with White Wine Butter	☛ 7
Chickpea Farinata with Fresh Mozzarella & Basil	☛ 7
Grilled Peach with Arugula & Aged Balsamic Vinegar	☛ 7

#### cold

Ahi Tuna Crudo with Cucumber, Basil & Lemon Olive Oil	☛ 8
Grass Fed Beef Carpaccio with Capers, Arugula, Shaved Parmesan & Olive Oil	☛ 8
Melon with San Daniele Prosciutto & Extra Virgin Olive Oil	☛ 7
Chioga Beets with Shaved Fennel, Orange & Shaved Ricotta	☛ 6

### soup & salad

Tuscan Ribbollita Soup with Shaved Parmesan	☛ 4
Ceasar Salad with Croutons & Shaved Parmesan	☛ 6
Chopped Salad with Blue Cheese-Lemon Vinaigrette	☛ 5
Baby Spinach Salad with Seedless Grapes, Goat Cheese & Balsamic Vinaigrette	☛ 6.5
Mixed Greens with Garlic Croutons, Tomatoes, Shaved Parmesan & Red Wine Vinaigrette	☛ 5.5
Arugula with Tuna Confit, Capers & Celery	☛ 8



### pasta

#### fresh

House made Spinach-Ricotta Ravioli with Tomato & Thyme	☛ 11
Fresh Fettuccine with Seasonal Veggies, Tomatoes & Ricotta Salata	☛ 10
Home made Paparadelle with sausage, tomatoes, sliced garlic & chilli flakes	☛ 12
Gnocchi with Genovese Pesto & Green Beans	☛ 11

#### dry

Spaghetti with Seafood Sauce & Marjoram	☛ 12
Penne Arrabiatta with Pancetta	☛ 11
Linguine with Meatballs, Chilli Flakes & Thyme	☛ 10

### pasta tasting menu

#### chef's choice

Pastas of the Day	☛ 13
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## pizzas alla cinque terre

- Rock Shrimp with Chilli Flakes & Arugula 12
- Pancetta, Asparagus, Thyme & Truffle Oil 12
- Pepperoni with Tomato & Thyme 11
- Pizza Margharita with Fresh Mozzarella 10
- Mushroom Stuffed Foccacia with White Truffle 12



## main courses

### from the rotisserie

- Marinated Half Chicken with Roasted Potatoes 14
- Milk Brine Pork Chop with White Beans, Broccoli Rabe & Salsa Verde 19
- Beef Ribeye with Garlic Butter, Roasted Potatoes & Grilled Asparagus 25
- Rocky Junior Deboned Half Chicken alla Plancha, Cooked Under a Brick with Broccoli Rabe & Lemon 16
- Wild Salmon Fillet Roasted with Potatoes, Nicoise Olives, Bay Leaf & Marjoram 18
- Grilled New Zealand Lamb Chops with Potato Torta & Lamb Reduction 23
- Mixed Grill for Two of Fish of the Day, Mussels, Prawns & Octopus 39

## tea & beverages

- soft drinks 1.75
  - Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer
- iced tea 1.75
- hot tea
  - Cup 1.75
  - Pot 6
- Darjeeling Black, Ceylon Decaf, Lemon Decaf,  
Organic Green, Peppermint, Jasmine Pearl
- coffee 1.75
  - Colombian Supreme Italian Roast regular or decaf
- espresso
  - Single 2.5
  - Double 3
- cappuccino 3
- latte 3

## sides of vegetables

- Kenebeck Fried Potatoes with Garlic & Parsley 3
- Roasted Asparagus with Shaved Parmesan & Lemon 4
- Grilled Broccoli Rabe with Chilli Flakes & Garlic 4
- Sauteed Spinach with Garlic & Lemon 4
- Fresh Corn Polenta with Parmesan & Marjoram 4

## dessert

- Chocolate Panna Cotta with Valencia Orange & Caramel Sauce 5.5
- Genovese Creme Brulee with Sugar Cookies 5.5
- Strawberry Sorbetto with Orange Biscotti 5
- Vanilla Gelato with Cinnamon Biscotti 5
- Fruit Tarte with Cream Gelato 6
- Italian Cheese with Moscato 6

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

Armando Paniagua, Executive Chef & Co-Owner  
Jack Donham, General Manager

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

### Hours of Operation:

Sunday - Wednesday 11am-10pm Thursday - Saturday 11am-11pm

Alejandro, Armando, Jack, Subarna & the staff  
would like to thank you for dining at **genovese**.

If you have any comments or suggestions,  
please email: [zenzerolaw@sbcglobal.net](mailto:zenzerolaw@sbcglobal.net)

Website: [www.genoveseitalian.com](http://www.genoveseitalian.com)