



# genovese

## ITALIAN RESTAURANT

SEASONAL NORTHERN ITALIAN CUISINE

prix fixe menu  
\$10/Person



### antipasti

(Served Family Style)

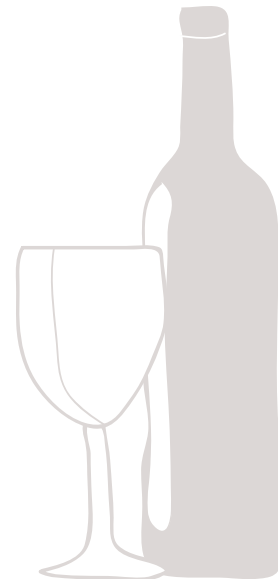
House Salad with Red Wine Vinaigrette  
Cheese Pizza  
Meat Pizza (Choice of One: Pepperoni, Salami, or Sausage)



### entrée

(Choice of One)

Spinach Fettucine Alfredo with Peas & Parmesan  
Linguine Meatballs, Chilli Flakes & Thyme



**price \$10 per person**

(not inclusive of tax, gratuity, drinks & beverages)



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## ITALIAN RESTAURANT

SEASONAL NORTHERN ITALIAN CUISINE

prix fixe menu  
\$13/person

### antipasti

(Served Family Style)

Harry's Crispy Zucchini Chips with Italian Parsley & Coarse Sea Salt  
Mixed Greens with Seasonal Vegetables & Red Wine Vinaigrette  
Chopped Salad with Blue Cheese Vinaigrette



### entrée

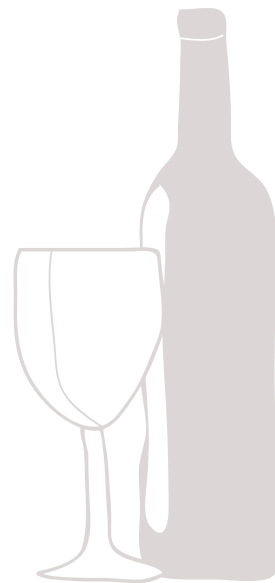
(Choice of One Pasta & Pizza)

Spinach & Fresh Ricotta Ravioli with Tomato Sauce & Fresh Thyme  
Linguine Meatballs, Chilli Flakes & Thyme  
Pepperoni Pizza with Black Olives  
Margherita Pizza with Basil & Fresh Mozzarella

### dessert

(Choice of One)

Scoop of Gelato or Sorbetto  
House Made Biscottis or Cooki



(not inclusive of tax, gratuity, drinks & beverages)

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## ITALIAN RESTAURANT

SEASONAL NORTHERN ITALIAN CUISINE

prix fixe menu  
\$18/person

### antipasti

(Served Family Style)

Harry's Crispy Zucchini Chips with Italian Parsley & Coarse Sea Salt  
Mixed Greens with Seasonal Vegetables & Red Wine Vinaigrette  
Romaine Ceasar Salad with Croutons & Shaved Parmesan

### pasta

(Served Family Style)

Spinach & Fresh Ricotta Ravioli with Tomato Sauce & Thyme  
Penne with Veal Bolognese & Shaved Parmesan



### entrée

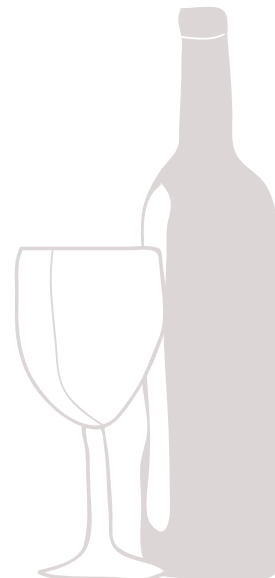
(Choice of One)

Margherita Pizza with Basil & Fresh Mozzarella  
Wood-fire Rotisserie Half Chicken & Grilled Broccoli  
Rotisserie Pork Chop with Peppernata & Romesco Sauce  
Sauteed PEI Mussels in Marinara Sauce & Toasted Bread

### dessert

(Choice of One)

Scoop of Gelato or Sorbetto  
House Made Biscottis or Cookie



(not inclusive of tax, gratuity, drinks & beverages)

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## ITALIAN RESTAURANT

SEASONAL NORTHERN ITALIAN CUISINE

prix fixe menu  
\$25/person

### antipasti

(Served Family Style)

Fried Chickpeas with Crispy Capers, Mint & Lemon Zest  
Bruschetta of Talegio Cheese, Seasonal Fruit, Prosciutto & Truffle Oil  
Grass Fed Beef Carpaccio with Capers, Baby Arugula & Shaved Parmesan

### salads

(Served Family Style)

Mixed Greens with Seasonal Vegetables & Red Wine Vinaigrette  
Romaine Ceasar Salad with Croutons & Shaved Parmesan



### pastas

(Served Family Style)

Home Made Spinach & Fresh Ricotta Ravioli with Tomato Sauce & Thyme  
Fresh Fettucine with Seasonal Vegetables, Thyme & Shaved Parmesan

### entrée

(Choice of One)

Margherita Pizza with Basil & Fresh Mozzarella  
Wood-fire Rotisserie Half Chicken with Potatoes & Grilled Broccoli  
Rotisserie Pork Chop with Pepperonata & Romesco Sauce  
Sauteed PEI Mussels in Marinara Sauce & Toasted Bread  
Fire Oven Roasted Atlantic Salmon with Sliced Potatoes, Artichokes & Green Olive Tapenade

### dessert

(Choice of One)

Vanilla Panna Cotta with Honey Balsamic Strawberries & Pistachios  
Lime Sorbetto with Citrus Pistachio Biscotti

(not inclusive of tax, gratuity, drinks & beverages)



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## ITALIAN RESTAURANT

SEASONAL NORTHERN ITALIAN CUISINE

prix fixe menu  
\$35/person

### antipasti

(Served Family Style)

Fried Artichokes with Lemon Aioli & Shaved Parmesan  
Grass Fed Beef Carpaccio with Capers, Baby Arugula & Shaved Parmesan  
Ahi Tuna Tartare with Green Olive Tapenade, Thyme & Toasted Bread

### salads

(Served Family Style)

Mixed Greens with Seasonal Vegetables & Red Wine Vinaigrette  
Chopped Salad with Blue Cheese Vinaigrette



### pastas

(Served Family Style)

House Made Seasonal Ravioli  
Seafood Spaghetti with Tomato Sauce & Marjoram  
Pappardelle with Italian Sausage, Toasted Garlic, Tomatoes & Thyme

### entrée

(Choice of One)

Fire Oven Roasted Atlantic Salmon with Sliced Potatoes, Artichokes & Green Olive Tapenade  
KC Strip Steak with Mashed Potatoes & Grilled Broccoli  
Half Chicken Cooked Under a Brick with Rosemary, Garlic Butter & Panzanella Salad  
Braised Veal Ossobuco in Red Wine, Served with Mascarpone Soft Polenta & Gremolata  
Seafood Stew of Salmon, Whole Shrimp, Calamari, Octopus, Mussels with Saffron & Toasted Bread

### dessert

(Choice of One)

Vanilla Panna Cotta with Honey Balsamic Strawberries & Pistachios  
Seasonal Gelato or Sorbetto with Biscotti of the Day

(not inclusive of tax, gratuity, drinks & beverages)

