

# genovese

## ITALIAN RESTAURANT

### SEASONAL NORTHERN ITALIAN CUISINE

#### BREAKFAST & BRUNCH MENU

"a good breakfast is wonderful, when everything is made from scratch"

Served on Fridays, Saturdays & Sundays from 7:00 am - 2:00 pm  
Express Lunch from 11:00 am - 4:00 pm

#### sweeter side of life

Pancakes	Short Stack	☛ 5
	Full Stack	☛ 7
	with Organic Maple Syrup & Powdered Sugar	
Belgian Waffles with Local Honey & Whipped Cream		☛ 7
Add bananas or Berries		☛ 1
Add Both		☛ 1.75
French Toast with Whipped Cream & Candied Walnuts		☛ 8
Add Fresh Fruit		☛ 1.75
Homemade Granola with Yogurt & Fruit		☛ 6.5

#### eggs & such

Two Eggs Any Style Served with Homemade Idaho Potatoes & Toasted Bread	☛ 5.5
Add Choice of Applewood Smoked Bacon, Sausage, or Corned Beef Hash	☛ 2
Poached Eggs over Mascarpone Soft Polenta with Marinara Sauce & Parmesan	☛ 5.5

#### Omelettes

California - Fresh Tomatoes, Avacado, Green Onions, Cilantro & Cream Cheese	☛ 8.5
Denver - Mushrooms, Peppers, Tomatoes, Ham & Monterey Jack Cheese	☛ 8.5
Italian - Prociutto, Fresh Mozzarella, Arugula & Salsa Verde	☛ 9
Spanish - Roasted Tomatoes, Scallions, Peppers, Mozzarella-Fontina Cheese & Sour Cream	☛ 8.25
Four Cheese (Mozzarella, Fontina, Tallegio & Parmesan)	☛ 7.5

#### pizza & foccacia

Breakfast Pizza with Egg, House made Pancetta & Mushrooms	☛ 9
Smoked Salmon Pizza with Scrambled Eggs, Capers & Crème Fraiche	☛ 9.5
Stuffed Foccacia with Prosciutto ham, Arugula & Olive Oil	☛ 10

#### sandwiches & more...

Fried Egg, Applewood Bacon, Fresh Mozzarella, Red Onions & Aioli on Ciabatta	☛ 7.5
Breakfast Cozy with Scrambled Eggs, Tomatoes, Arugula & Parmesan	☛ 7.5
House made Apple Chicken Sausage or Italian Sausage over Toasted Bread & Country-style Gravy	☛ 6.5

#### sides

Hand Cut Potatoes	☛ 3
Seasonal Fresh Fruit Bowl	☛ 3
Smoked Bacon, Sausage or Corned Beef Hash	☛ 3
Polenta & Jam	☛ 3
Toast & Jam or Butter	☛ 2

#### morning refreshments

Fresh Squeezed Orange Juice	☛ 3	Bellini	☛ 4
Fresh Squeezed Grapefruit Juice	☛ 3	Mimosa	☛ 4
Roasterie Colombian Coffee	☛ 2.25	House infused Bloody Mary	☛ 4
Espresso Single	☛ 2.5	Gin Fizz	☛ 6
Double	☛ 3	Tanqueray Rangpur, fresh lime ginger syrup & club soda	
Cappucino	☛ 3.5	Café Coretto	☛ 6
Latte	☛ 3.5	Grappa & Espresso	
Mocha	☛ 3.5		
Harney & Sons Premium Teas			
Cup	☛ 2.25		
Pot	☛ 6		

Darjeeling Black, Organic Green,  
Ceylon Decaf, Lemon Decaf,  
Peppermint, Jasmine Pearl

# express lunch

## salads 7.5

Heart of Romaine Caesar Salad with Garlic Croutons & Shaved Parmesan\*  
Baby Mixed Greens with Oranges & Red Wine Vinaigrette  
Baby Spinach Salad with Seasonal Fruit, Goat Cheese & Balsamic Vinaigrette  
Butter Lettuce with Tomatoes, Cucumbers, Artichoke Hearts, Feta Cheese & Raspberry Vinaigrette  
**Choice of One Topping For Your Salad: Grilled Chicken, Shrimp or Salmon**

## soup & salad

Genovese Vegetable Soup with Pesto	☛ 4.5
Soup of the Day	☛ 4
Heart of Romaine Caesar Salad with Garlic Croutons & Shaved Parmesan*	☛ 5
Baby Mixed Greens with Oranges & Red Wine Vinaigrette	☛ 5
Genovese Chopped Salad with Blue Cheese Lemon Vinaigrette	☛ 5.5
Butter Lettuce with Tomatoes, Cucumbers, Artichoke Hearts, Feta Cheese & Raspberry Vinaigrette	☛ 5.5
Baby Spinach with Seasonal Fruit, Goat Cheese & Balsamic Vinaigrette	☛ 5.5
House Salad with Choice of Vinaigrettes or Creamy Parmesan Cheese Dressing	☛ 4
Choice of Soup & Salad	☛ 6
Choice of Soup & Half Sandwich	☛ 7.5

## sandwiches & paninis 7.5

**(Choice of Sides: Mixed Greens, Fried Potatoes or Fresh Fruit)**

Marinated Fresh Mozzarella with Cherry Tomatoes & Pesto  
Roasted Pork with Caramelized Onions, Goat Cheese & Salsa Verde  
Grilled Chicken Sandwich on a Wheat Bun with Tomatoes, Lettuce, Mozzarella & Aioli  
Roasted Chicken Panini with Mozzarella, Roasted Red Bell Peppers & Fresh Herb Butter  
Portabello Mushroom - Eggplant Panini with Pesto & Fresh Ricotta Cheese  
Meatball Sandwich on a Hoagie Bun with Marinara Sauce, Mozzarella & Chili Flakes  
San Danielle Prosciutto with Fresh Mozzarella & Salsa Verde  
Salmon Cozy with Aioli, Arugula, Tomatoes & Fennel

## pizzas alla cinque terre 9.5

Marinated Shrimp with Baby Arugula, Chili Flakes, Garlic & Olive Oil  
Baby Artichoke with House Cured Pancetta, Thyme & Ricotta Cheese  
Pizza Bianca with Grilled Pears, Carmelized Onions, Gorgonzola & Truffle Oil  
Caprese with Basil, Tomatoes & Fresh Mozzarella  
Romana with Tomatoes, Marjoram, Roasted Garlic, Black Olives & Sweet Pepper

## pasta 9.5

**Pastas: (Choice of One) Penne, Rigatoni, Macaroni, Fettuccini or Gnocchi**

**Sauces (Choice of One)**

Sundried Tomato Pesto (Garlic, Pinenuts, Parmesan, Sweet Roasted Peppers & Olive Oil)  
Alfredo (Cream, Parmesan, Garlic, Peas, Parsley, Onions & Thyme)  
Marinara (Tomato, Garlic, Onions, Parsley & Marjoram)  
Lemon Butter (Spinach, Peas, Garlic & Thyme)  
Al Forno (Baked with Three Cheeses, Cream & Sweet Red Bell Peppers)  
Carbonara (Prosciutto, Onions, Garlic, Marjoram, Sun Dried Tomatoes, Egg, & Parmesan)

**Choice of One: Chicken, House Made Sausage or Portabello Mushrooms**

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

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

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

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

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

**GIFT CARDS AVAILABLE**

**ACCEPTING RESERVATIONS**

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