

genovese

ITALIAN RESTAURANT

SEASONAL NORTHERN ITALIAN CUISINE

BREAKFAST & BRUNCH MENU

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

Served on Saturdays & Sundays from 8 am - 2 pm

Express Lunch from 11 am - 4 pm

sweeter side of life

Pancakes	Short Stack	☛ 5
	Full Stack	☛ 7
	with Syrup & Powdered Sugar	
Belgian Waffle with Local Honey & Whipped Cream		☛ 7
Add Bananas or Berries		☛ 1.75
Add Both		☛ 2.25
French Toast with Whipped Cream & Powdered Sugar		☛ 7
Add Bananas or Berries		☛ 1.75

All Eggs and Omelettes are Served with Housemade Potatoes

eggs & such

Two Eggs Any Style Served with Handcut Idaho Potatoes & Toasted Bread	☛ 7.5
Add Choice of Applewood Smoked Bacon, Sausage, or Corned Beef Hash	☛ 2.5
Poached Eggs over Mascarpone Soft Polenta with Marinara Sauce & Shaved Parmesan	☛ 8.5

omelettes

California - Tomatoes, Avocado, Green Onions, Cilantro & Cream Cheese	☛ 9.5
Denver - Mushrooms, Peppers, Tomatoes, Ham & Monterey Jack Cheese	☛ 9.5
Italian - Prosciutto, Fresh Mozzarella, Arugula & Salsa Verde	☛ 9.5
Spanish - Roasted Tomatoes, Scallions, Peppers, Swiss Cheese & Sour Cream	☛ 9
Four Cheese (Swiss, Monterey Jack, Cheddar & American)	☛ 8
Two Cheese	☛ 7.5
Substitute Egg Whites	☛ 1.5

pizza & foccacia

Breakfast Pizza with Egg, Swiss Cheese, House made Pancetta, Potatoes & Mushrooms	☛ 11.5
Smoked Salmon Pizza with Scrambled Eggs, Capers & Sour Cream	☛ 11.5
Stuffed Foccacia with Taleggio-Fontina Cheese, Prosciutto, Arugula & White Truffle Oil	☛ 11.5

sandwiches & more... Served with Housemade Breakfast Potatoes

Fried Egg, Applewood Bacon, Fresh Mozzarella, Onions & Aioli on Ciabatta	☛ 9.5
Breakfast Cozy with Scrambled Eggs, Tomatoes, Arugula & Pecorino Cheese	☛ 8.5
Eggs Benedict (English Muffin, Canadian Bacon, Poached Eggs & Hollandaise Sauce)	☛ 9.5
Eggs Florentine (English Muffin, Sautéed Spinach, Poached Eggs & Hollandaise Sauce)	☛ 9.5

sides

Breakfast Hand Cut Potatoes	☛ 3
Seasonal Fruit Bowl	☛ 4
Smoked Bacon, Sausage or Corned Beef Hash	☛ 3
Polenta, Jam & Toast	☛ 4
Toast & Jam or Butter	☛ 2

morning refreshments

Fresh Orange Juice	☛ 3.5	Bellini	☛ 5
Fresh Grapefruit Juice	☛ 3.5	Mimosa	☛ 5
Roasterie Colombian Coffee	☛ 2.25	House infused Bloody Mary	☛ 5
Coffee Flavorings	☛ 0.75	Gin Fizz	☛ 6
Espresso Single	☛ 3	Tanqueray, fresh lime	
Double	☛ 5	ginger syrup & club soda	
Cappucino	☛ 4	Café Coretto	☛ 6
Latte	☛ 4	Grappa & Espresso	
Mocha	☛ 4.5		
Premium Teas			
Cup	☛ 2.25		
Pot	☛ 6		

express lunch

salads 9.75

- Hearts of Romaine Caesar Salad with Garlic Croutons & Shaved Parmesan*
Baby Mixed Greens with Sliced Almonds, Radishes, Olives, Parmesan & 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 5.5
Soup of the Day 5.5
Hearts of Romaine Caesar Salad with Garlic Croutons & Shaved Parmesan* 6.5
Baby Mixed Greens with Sliced Almonds, Radishes, Olives, Parmesan & Red Wine Vinaigrette 6
Genovese Chopped Salad with Blue Cheese Lemon - Orange Vinaigrette 6.5
Butter Lettuce with Tomatoes, Cucumbers, Artichoke Hearts, Feta Cheese & Raspberry Vinaigrette 7.5
Baby Spinach with Seasonal Fruit, Goat Cheese & Balsamic Vinaigrette 6.5
House Salad with Choice of Vinaigrettes or Creamy Parmesan Cheese Dressing 4.5
Choice of Soup & Salad 8
Choice of Soup & Half Sandwich 9

sandwiches & paninis 9.5

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

- Chicken Panini with Artichokes, Mozzarella - Fontina Cheese & Pressed with Herb Butter
Marinated Fresh Mozzarella with Cherry Tomatoes, Basil & Balsamic
Roasted Pork with Carmelized Onions, Sweet Peppers, Goat Cheese & Salsa Verde
Herb Marinated Grilled Chicken Sandwich with Arugula, Tomatoes, Cheddar Cheese & Aioli
1/2 lb Genovese Hamburger with Mushrooms, Tomatoes, Onions, Lettuce & Jack Cheddar Cheese
Wild Mushroom Panini with Spinach, Zucchini, Parmesan & Pesto Sauce
Meatball Sandwich with Marinara Sauce, Mozzarella & Chili Flakes
Prosciutto di Parma Panini with Fresh Mozzarella, Arugula & Salsa Verde
Salmon Cozy with Micro Greens, Fennel, Tomatoes & Aioli

pizzas alla cinque terre 11

- Marinated Shrimp with Baby Arugula, Chili Flakes, Garlic & Olive Oil
Pizza Bianca with Grilled Pears, Carmelized Onions, Roasted Garlic, Gorgonzola & Truffle Oil
Artichokes, Sundried Tomatoes, Green Olives, Spinach & Goat Cheese
Meat Pizza (Choice of One: Pepperoni, Salami, Panchetta or Sausage)

pasta 11.25

Pastas: (Choice of One) Penne, Rigatoni, Gnocchi or Fettuccine

Sauces (Choice of One)

- Sundried Tomato Pesto (Sweet Roasted Peppers, Zucchini & Shaved Parmesan)
Alfredo (Cream, Parmesan, Garlic, Peas, Parsley, Onions & Thyme)
Marinara (Roasted Tomatoes, Garlic, Onions, Parsley & Marjoram)
Genovese Pesto (Green Beans & Fingerling Potatoes)
Lemon Butter (Spinach, Zucchini, Peas, Garlic & Thyme)
Al Forno (Baked with Three Cheeses, Cream, Roasted Sweet Peppers & Cherry Tomatoes)

Choice of One: Chicken, Italian Sausage or Wild Mushrooms

Armando Paniagua, Executive Chef & Co-Owner

Alex Dominguez, General Manager

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

Hours of Operation:

Breakfast/Brunch Sat & Sun 8 am - 2 pm

Sunday 8 am - 9 pm

Monday 11 am - 9 pm

Tuesday - Saturday 11 am - 10 pm

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

Website: www.genoveseitalian.com

GIFT CARDS AVAILABLE

ACCEPTING RESERVATIONS

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