

genovese

ITALIAN RESTAURANT

SEASONAL NORTHERN ITALIAN CUISINE

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

- | | |
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| 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

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

pizzas alla cinque terre

Carne Pizza with Pepperoni, Salami, Sausage & Pancetta	🍷 12
Stuffed Focaccia with Shiitake Mushrooms Taleggio-Fontina Cheeses & White Truffle Oil	🍷 12
Cheese Pizza	🍷 7
Meat Pizza (Choice of One: Pepperoni, Salami, Panchetta or Sausage)	🍷 9

pasta

house made

Wild Greens & Fresh Ricotta Ravioli with Tomatoes, Thyme & Parmesan	🍷 11
Pappardelle with House Made Sausage, Chilli Flakes, Garlic, Parsley & Tomato Sauce	🍷 11
Butternut Squash Ravioli with Brown Butter & Sage & Shaved Parmesan	🍷 11

dry

Spaghetti with Shrimp, Octopus, Calamari, Mussels, Tomato Sauce & Marjoram	🍷 12
Linguine with Meatballs, Tomatoes, Chilli Flakes & Thyme	🍷 11
Penne with Cabritto Bolognese, Shiitake Mushrooms & Shaved Parmesan	🍷 11
Spinach Fettuccine with English Peas & Shaved Parmesan in Alfredo Sauce	🍷 9

tea & beverages

acqua panna natural spring water 17 oz	🍷 3.50
san pellegrino sparkling water 17 oz	🍷 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

Armando Paniagua, Executive Chef & Co-Owner

Jack Donham, General Manager

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

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

special dinners

Sunday	Family Style Sharing Pizza, Pasta & Salad
Monday	1/2 Price Wine Bottles (except \$20 & Reserve List)
Tuesday	\$10 Lasange
Everyday	Happy Hour 2-5 pm Half Price Appetizers

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

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