



SEASONAL ITALIAN CUISINE

GENOVESE

• ITALIAN RESTAURANT •

- SINCE 2007 -

SHAREABLES

- Zucchini Chips** Garlic and Italian parsley 9 (v)
Giant Meatballs Arrabbiata sauce, grilled rustic bread, shaved parmesan 11
Fritto Misto Calamari, shrimp, onion rings, lemon aioli 14
Skillet Roasted PEI Mussels Dozen mussels, lemon and butter 14
Risotto Fritters Peas, fresh mozzarella, aioli 11 (v)
Seasonal Bruschetta Grilled asparagus, prosciutto, shaved parmesan and balsamic glaze 11
Italian Cured Meats La Quercia Prosciutto, Volpi soppressata, Genoa salami, Parmigiano Reggiano, Pecorino Romano, crusty bread, local honey, walnuts, raisins 15
Tuna Tartare Sushi grade tuna, green olive tapenade, thyme, olive oil and toasted bread 15

PASTAS

- House made Spinach Fettuccine Alfredo** Peas, parmesan, garlic cream 17 (v) (add chicken 4 add shrimp 6)
Meatball Pasta Onions, garlic, tomato sauce, Italian parsley shaved parmesan 18
Penne Bolognese Slow cooked beef, pork in tomato sauce, shaved parmesan 20
Seafood Spaghetti Shrimp, calamari, mussels and tomato sauce 23

Handmade Pappardelle Sugo Slow cooked pork with onions, celery, carrots, garlic, tomatoes, fresh thyme, mascarpone, basil pesto oil 22

Chef made Potato Gnocchi Basil pesto, potatoes, green beans 18 (v) (add chicken 4 add shrimp 6)
*Gluten free pasta available for an additional 1 (gf)

SALADS

- Caesar Salad** Romaine, parmesan, croutons, Caesar dressing 11 (v) (add grilled chicken 4 add shrimp 6)
Mixed Green Salad Shaved parmesan, cherry tomatoes 8 (v) (choice of red wine vinaigrette or creamy parm dressing)
Spinach Salad Walnuts, strawberries, feta cheese, balsamic vinaigrette 12 (v) (add grilled chicken 4 add shrimp 6)

MAIN COURSES

- Grilled KC Strip Steak** (12 oz) Fresh rosemary roasted Yukon Gold potatoes, red wine demi-glazed sauce 34
Chicken al Mattone Panzanella, fresh herb butter 23
Grilled Kansas Pork Chop (10 oz) Grilled asparagus, salsa verde 24
Fresh Herb Marinated Atlantic Salmon Risotto, asparagus, Backyard Produce microgreens 26



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SANDWICHES

(Available at **lunch only**. Add side of Parmesan fries 3,
Small salad 4 or Truffle fries 4)

Meatball Sandwich, marinara, mozzarella, hoagie 12

Portabella Parmesan Sandwich Fresh mozzarella, pesto,
lettuce and tomato 12 (v)

Prosciutto Sandwich Fontina cheese, baby greens, olive
tapenade and Italian vinaigrette 12

Pressed Chicken Sandwich Asparagus, pesto, mozzarella 12

Salmon Cozy Mixed greens, aioli, cherry tomatoes, parmesan
on pita pocket 13

*Gluten free bun available for an additional 1 (gf)

DESSERTS

Tiramisu 12 (v)

Vanilla Panna Cotta 10 (v)

Crème Brulée 10 (v)

Chocolate Mousse with berries, whipped cream and
chocolate sauce 13 (v)

KID'S MENU

(12 and under only)

Kid's spaghetti and meatballs 9

Kid's Penne Alfredo 9 (v)

SIDES

Grilled Asparagus 7 (v, vg)

Parmesan or Truffle fries 6 (v)

Risotto 9 (v)

BEVERAGES

Soft Drinks 3

Ice Tea 3

Hot Tea 3

French Press coffee 3.5

Stove top Espresso 3.5

HOURS OF OPERATION

Monday - Thursday 11 AM - 9 PM

Friday - Saturday 11 AM - 10 PM

Sunday 10 AM - 3 PM

712 Massachusetts St. Lawrence, KS 66044

(785) 424-7270



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Drinks MENU

White Wines by the glass

House white
 Biagio Moscato d'Asti DOC, Piedmont
 Sturmwolken Riesling, Pfalz, Germany
 Koha Sauvignon Blanc, New Zealand
 Folonari Pinot Grigio DOC, delle Venezie
 Fontana Candida Frascati DOC, Lazio
 Farina Soave Classico, DOC, Veneto
 Argiolas Costamolino Vermentino DOC, Sardinia
 Villa Matilde Falanghina IGT, Campania
 Bonterra "Organic" Chardonnay, CA

Rosé & sparkling by the glass

Banfi Centine Rose IGT, Tuscany
 Mionetto Il Prosecco DOC, Veneto

Red Wines by the glass

House red
 Mombaruzzo 1894 Pinot Noir, Piedmont
 Columbia Crest "Grand Estates" Merlot, WA
 Donna Laura "Ali" Sangiovese IGT, (by Tolaini), Tuscany
 Ziobaffa Organic Toscana IGT, Tuscany
 San Marzano Primitivo IGT, Puglia
 Casata Monticello Nebbiolo d'Alba DOC, Piedmont
 Zorzal "Terrior Unico" Malbec, Argentina
 Bonanza Cabernet Sauvignon (by Caymus), CA

\$39 Wine bottles

Seaside Vinho Verde Rose, Portugal
 Cline Farmhouse "Organic" White, CA
 Caposaldo Pinot Grigio DOC, delle Venezie
 Beaulieu Coastal Chardonnay, CA
 Monte Degli Angeli Pinot Noir, Piedmont
 Michele Chiarlo Barbara d'Asti DOCG, Piedmont
 Impero Collection Montepulciano d'Abruzzo DOC, Abruzzo
 Casa Liliana "Good": Chianti DOCG, Tuscany
 Columbia Crest "Grand Estates" Cabernet Sauvignon, WA

g|b MARTINIS

6|--
 10|50 **Classic** Choice of Tito's Vodka or Broker's Gin, Mancino
 Vermouth Secco, olives **9**
 10|50 **Italian Manhattan** Four Roses, Tuaca, Angostura bitters,
 Luxardo cherry **11**
 11|55 **Cosmopolitan** Absolute Citron, Grand Marnier, cranberry
 juice, lime **11**
 9|45 **Chocolate** Local 360 Vanilla Vodka, Meletti chocolate,
 Kahlua, Irish cream **12**
 12|60
 14|70
 12|60
 9|45

COCKTAILS

g|b **Old Fashioned** Four Roses, orange peel, bitters, sugar,
 muddled Marschino cherry **10**
 10|50 **Negroni** Malfy Arancia Gin, Campari, Antica Sweet Vermouth,
 fresh orange **10**
 9|45 **Bellini** Local 360 Peach vodka, peach juice & prosecco **11**
Aperol Spritz Aperol, Hugo, St. Germain, prosecco, club soda **9**
Italian Paloma Spritz Limoncello Spritz, Meletti limoncello,
 prosecco, soda, lemon **9**
Limoncello Spritz Limoncello, prosecco, club soda, lemon **9**
Hugo St Germain, prosecco, soda **9**

DAILY DRINK SPECIAL

SUNDAY **6** Bloody Mary & Mimosas
5 Bud Light Micheladas
 MONDAY **4** Tap beers
 TUESDAY **4** Margaritas
 WEDNESDAY **7** All wines by the glass, Wine Wednesdays
 THURSDAY **7** House Martinis

HAPPY HOUR

MONDAY-FRIDAY from 2-5 PM
5 House wines
4 Draught beers
4 Margarita on tap
5 Frozen Sangria & Mango Spritz



Brunch MENU

SATURDAY & SUNDAY

9 AM - 3 PM

SWEETER SIDE OF LIFE

Belgian Waffles whipped cream, berries, local honey 13

French Toast vanilla whipped cream, powder sugar 12

Pancakes syrup, powder sugar. Half stack 6 Full stack 12 (add bananas & berries 2.5)

HOUSE FAVORITES

Poached Eggs over Mascarpone Polenta marinara, shaved parmesan 12

Breakfast Cozy scrambled eggs, tomatoes, arugula, parmesan cheese, olive oil, pita bread, breakfast potatoes 12

OMELETTES

Italian arugula, prosciutto, caramelized onions, fontina, pesto 13

Sausage onions, peppers, cheese 13

Spinach & Mushrooms tomatoes, feta 13

Portabella Mushrooms onions, peppers, tomato, mozzarella 12

(All omelettes are served with breakfast potatoes & toast)

EGGS & SUCH

Two Eggs Any Style hand cut breakfast potatoes, toast with a choice of applewood smoked bacon or sausage 11

Fried Egg Sandwich fresh mozzarella, bacon, tomato aioli, breakfast potatoes 12

SIDES

Smoked bacon or sausage 5

Breakfast potatoes 4

Toast 1.5

Polenta 4

BEVERAGES

Orange, Peach or Cranberry Juice 3.5

Espresso 3.5

Colombian coffee 3.5

Hot tea 3



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