



WINE BAR | EVENTS | LUXURY LOFT
JANESVILLE, WI

Welcome to Genisa Wine Bar!

Our menu is specifically designed to be shared amongst friends and family. That's why at Genisa Wine Bar we encourage you to order the Italian way and order as a group, then share your food as it comes out. Food will come to your table when it's ready, so enjoy it while it's hot!

Our 12" Neo-Neapolitan pizza dough takes three days to prepare and is made with a living sourdough starter. It's then stretched by hand to order and baked in our beautiful, (but small!) Red Italian brick oven. On a busy night, the pizzas may take a little longer than usual but don't mind the wait, or the flavorful, lightly charred spots known as "leopard spots" typical of a brick oven. Just don't forget to order some appetizers, salads, and pasta to hold you over while you wait for the best pizza around!

Sit back, relax, and enjoy your visit!

SALUTE!

STARTER

FLORENTINE ARTICHOKE DIP

artichoke, kale, sarvecchio parmesan, crostini

TOMATO & BURRATA BRUSCHETTA

fresh burrata, tomato, olive, basil, extra-virgin olive oil, toasted baguette

ROSEMARY ROASTED NUTS

mixed tree nuts, rosemary, sea salt, black pepper

CITRUS MARINATED OLIVES

mixed olives with pits, citrus, chili flakes, italian herbs

GARLIC BREAD

roasted garlic, extra-virgin olive oil, warm marinara

SALADS

ARUGULA

lemon vinaigrette, pine nut, pecorino romano

BABY KALE CAESAR

tender baby kale, anchovy, squash, cranberry, pepita seed, parmigiano-reggiano, crouton

FALL SPRING MIX

spring mix, sweet fig, balsamic, grapes, candied pecans, fennel, apple cider vinaigrette - add pork belly

TOMATO CAPRESE

arugula, tomato, basil, fresh mozzarella, balsamic

MEAT AND CHEESE

GENISA SAMPLER

chef's selection of meat & cheese for two

GRAND CHARCUTERIE

artisan wisconsin & imported meats, cheeses, accouterments

BRICK OVEN PIZZA

MARGHERITA

traditional red sauce, fresh mozzarella, basil

SPICY SALAMI

spicy tomato sauce, soppressata, calabrese, roasted red peppers, goat cheese, hot honey, calabrian aioli

SALSICCIA

fennel-pork sausage, red sauce, fresh mozzarella, red onion, oregano

FUNGHI

baby portabella mushrooms, olive oil, fontina, taleggio, scallion

MODENA

dry ricotta, parmigiano reggiano, arugula, balsamic, prosciutto

PORK BELLY

cream sauce, caramelized onion, pork belly, chive, goat cheese, balsamic glaze

WISCONSIN CHEESE

red sauce, shredded mozzarella, sarvecchio parmesan, hook's cheddar

"NEW YORK" PEPPERONI

red sauce, pepperoni cups, shredded mozzarella, sarvecchio parmesan, hook's cheddar

GARDEN VEGGIE

basil pesto, artichoke, black olive, mushroom, roasted red pepper, red onion, parmigiano reggiano

BUTTERNUT SQUASH

cream sauce, sage, squash, caramelized onion, burrata, hot honey

· Gluten friendly crust available ·

MEATBALLS

NONNA'S ITALIAN

beef, pork, veal, parmigiano reggiano

GRANDMA'S RECIPE

beef, pork, parsley, sarvecchio parmesan

DRY-AGED BEEF

dry-aged ribeye, fennel, oregano

ARRABBIATA

beef, pork, chili flake, spicy tomato sauce

LAMB

lamb, pine nuts, pecorino romano

ITALIAN STEAKHOUSE

steak, portabella mushroom, bleu cheese

VEGAN MUSHROOM (GF)

mushroom, chickpea, basil, parsley

MEATBALL TRIO

choice of three meatballs

PASTA

THREE MEAT LASAGNA

beef, veal, italian sausage, ricotta, mozzarella

BROWN BUTTER GNOCCHI

potato gnocchi, sweet potato, ricotta cream sauce, sage

LOADED BAKED POTATO GNOCCHI

ricotta cream sauce, cheddar, bacon, scallion, sour cream

WILD MUSHROOM RISOTTO

cremini & oyster mushroom, sarvecchio parmesan

SPAGHETTI & MEATBALL

red sauce, parmigiano reggiano, choice of meatball

-addition meatballs \$4/ea

DESSERTS

GENISA TIRAMISU

espresso, cream, cocoa

BRICK OVEN APPLE COBBLER

local apples, shortbread crumble, vanilla gelato, caramel

WINE BAR CHOCOLATE CAKE

italian buttercream frosting, salted caramel

808 VANILLA CHEESECAKE

vanilla, seasonal fruit topping

CHOCOLATE OLIVE OIL CAKE

brandied cherries, candied pecans, cocoa nib, espresso gelato

BERRIES & CREAM

fresh berries, chantilly whipped cream

ITALIAN GELATO

seasonal gelato flavors

ASK YOUR SERVER ABOUT OUR ROTATING DESSERT SPECIALS!

COLECTIVO COFFEE

ESPRESSO
toro blend

COFFEE
blue heeler blend

DECAF COFFEE
sumatra blend

DOUBLE ESPRESSO

CAPPUCCINO

CAFFÈ LATTE

AMERICANO

LETTERBOX TEA

ANTHOLOGY
Black Tea

MYSTIC
Green Tea

PICCADILLY
Earl Grey

REVV
Citrus Ginger

AFTER DINNER DRINKS

DESSERT WINE

NICOLAS SAUTERNES sauternes, bordeaux, france

LEACOCK'S RAINWATER MADEIRA madeira, portugal

DOW'S 20 YEAR TAWNY PORT douro valley, portugal

DOW'S LATE-BOTTLED VINTAGE PORT douro valley, portugal

KOPKE SPECIAL RESERVE PORT douro region, portugal

KOPKE 50 YEAR TAWNY PORT douro region, portugal

BEAU JOUBERT "FAT PIG" Stellenbosch, south africa

DANDELION VINEYARDS PEDRO XIMENEZ SHERRY australia

GRAPPA

Poli Sarpa

Poli Barrique

Poli Cleopatra

Poli Sassicaia

Nonino Grappa

Marchesi di Gresy

AMARO

Okar Island

Centonze Amaro Rizza

Distillerie Francoli Antico Amaro Noveis

Nonino Amaro

Meletti Fernet

LIQUEUR

Galliano

Walcher Aranchello

Disaronno

Lustau Solera Gran Reserva Brandy

Russo Nocino

Walcher Amaretto

Romana Sambuca

HOUSE MADE LIMONCELLO \$9

Genisa

JANESVILLE, WI

Genisa features Bodacious balsamic vinegar and extra-virgin olive oils.