

Genisa

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

GENISA SAMPLER

chef selection of meat & cheese for two

GRAND CHARCUTERIE

artisan wisconsin & imported meats, cheeses, accouterments

SALADS

ARUGULA

lemon vinaigrette, pine nut, pecorino romano

CLASSIC BABY KALE CAESAR

tender baby kale, anchovy, parmigiano-reggiano, crouton

SUMMER SPRING MIX

spring mix, strawberry, goat cheese, candied pecan, poppy seed, balsamic vinaigrette - add pork belly \$3

TOMATO CAPRESE

arugula, tomato, basil, fresh mozzarella, balsamic

BRICK OVEN PIZZA

MARGHERITA

traditional red sauce, fresh mozzarella, basil

SPICY SALAMI

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

SALSICCIA

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

MODENA

cream sauce, dry ricotta, parmigiano reggiano, arugula, balsamic, prosciutto

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

ITALIAN PORK BELLY "BBQ"

red sauce, balsamic vinegar, smoked pork belly, red onion, roasted red pepper, mozzarella

SPRING GARDEN VEGGIE

basil pesto, cherry tomatoes, extra-virgin olive oil, fresh mozzarella - add fennel sausage \$3

· Gluten friendly 10" crust available ·

MEATBALLS

NONNA'S ITALIAN

beef, pork, veal, parmigiano reggiano

GRANDMA'S RECIPE

beef, pork, parsley, sarvecchio parmesan

ARRABBIATA

beef, pork, chili flake, spicy tomato sauce

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

LOADED BAKED POTATO GNOCCHI

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

CRAB & ASPARAGUS RISOTTO

asparagus, crab, lemon, pea shoots

SPAGHETTI & MEATBALL

red sauce, parmigiano reggiano, choice of meatball

-addition meatballs \$4/ea

DESSERTS

GENISA TIRAMISU

espresso, cream, cocoa

ITALIAN LIMONCELLO CAKE

sponge cake, lemon

SEASONAL BRICK OVEN COBBLER

seasonal fruit, shortbread crumble, vanilla gelato

WINE BAR CHOCOLATE CAKE

italian buttercream frosting, salted caramel

808 VANILLA CHEESECAKE

vanilla, seasonal fruit topping

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

Dow's Late-Bottled Vintage Port

Kopke Special Reserve Port

Beau Joubert "Fat Pig" Port

Dandelion Vineyards Pedro Ximenez Sherry

Leacock's Rainwater Madeira

Dow's 20 Year Tawny Port

GRAPPA

Marchesi di Gresy

Poli Sarpa

Poli Barrique

Poli Cleopatra

Nonino Grappa

Poli Sassicaia

AMARO

Meletti Fernet

Okar Island

Distillerie Francoli Antico Amaro Noveis

Centonze Amaro Rizza

Nonino Amaro

LIQUEUR

Walcher Aranchello

Disaronno

Galliano

Lustau Solera Gran Reserva Brandy

Romana Sambuca

Walcher Amaretto

Russo Nocino

HOUSE MADE LIMONCELLO

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