

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!

Starters

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

ROMAINE CAESAR

wisconsin romaine, parmigiano-reggiano, garlic crouton

SLICED TOMATO CAPRESE

arugula, tomato, basil, fresh mozzarella, balsamic

WINTER SPRING MIX SALAD

*spring mix, sweet fig, sweet potato, red grape, candied pecan, toasted pepita, apple cider vinaigrette
- add nueske's pork belly*

Meatballs

NONNA'S ITALIAN

beef, pork, veal, parmigiano reggiano

GRANDMA'S RECIPE

beef, pork, parsley, sarvecchio parmesan

SPICY ARRABBIATA

beef, pork, chili flake, spicy tomato sauce

ITALIAN STEAKHOUSE

steak, portabella mushroom, bleu cheese

VEGAN MUSHROOM (GF)

mushroom, chickpea, basil, parsley

ROAST CHICKEN

organic chicken, arugula, tomato

MEATBALL TRIO

choice of three meatballs

Pasta

THREE MEAT LASAGNA

beef, veal, italian sausage, ricotta, mozzarella

LOADED BAKED POTATO GNOCCHI

ricotta cream sauce, cheddar, nueske's bacon, chive, sour cream

SAGE & BROWN BUTTER GNOCCHI

butternut squash, sage, brown butter, toasted pepita

WILD MUSHROOM RISOTTO

wild mushroom, sarvecchio parmesan, chive

SPAGHETTI & MEATBALL

*red sauce, parmigiano reggiano, choice of meatball
- additional meatballs*

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

FUNGI

*wild mushroom, olive oil, fontina, taleggio, scallion
- add fennel sausage \$3*

FIG & PROSCIUTTO

sweet fig, prosciutto, bleu cheese, caramelized onion, arugula, parmigiano-reggiano, balsamic glaze

BUTTERNUT SQUASH

*cream sauce, butternut squash, caramelized onion, hot honey, burrata cheese
- add nueske's pork belly*

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

PORK BELLY

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

· Gluten friendly 10" crust available ·

· For parties of more than 8 guests, a gratuity of 22% will be added to the final bill ·

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.