

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 \$12
artichoke, kale, sarvecchio parmesan, crostini

TOMATO & BURRATA BRUSCHETTA \$14
fresh burrata, tomato, olive, basil, extra-virgin olive oil, toasted baguette

ROSEMARY ROASTED NUTS \$5
mixed tree nuts, rosemary, sea salt, black pepper

CITRUS MARINATED OLIVES \$5
mixed olives with pits, citrus, chili flakes, italian herbs

GARLIC BREAD \$11
roasted garlic, extra-virgin olive oil, warm marinara

GENISA SAMPLER \$16
chef selection of meat & cheese for two

GRAND CHARCUTERIE \$34
artisan wisconsin & imported meats, cheeses, accouterments

Salads

ROMAINE CAESAR \$10
wisconsin romaine, parmigiano-reggiano, garlic crouton

HEIRLOOM TOMATO CAPRESE \$10
arugula, tomato, basil, fresh mozzarella, balsamic

STRAWBERRY SPRING MIX \$10
spring mix, strawberry, goat cheese, candied pecan, poppy seed, balsamic vinaigrette
- add nueske's pork belly \$3

Meatballs

NONNA'S ITALIAN \$12
beef, pork, veal, parmigiano reggiano

GRANDMA'S RECIPE \$12
beef, pork, parsley, sarvecchio parmesan

SPICY ARRABBIATA \$12
beef, pork, chili flake, spicy tomato sauce

ITALIAN STEAKHOUSE \$13
steak, portabella mushroom, bleu cheese

VEGAN MUSHROOM (GF) \$10
mushroom, chickpea, basil, parsley

ROAST CHICKEN \$12
organic chicken, arugula, tomato

MEATBALL TRIO \$14
choice of three meatballs

Pasta

THREE MEAT LASAGNA \$20
beef, veal, italian sausage, ricotta, mozzarella

LOADED BAKED POTATO GNOCCHI \$22
ricotta cream sauce, cheddar, nueske's bacon, chive, sour cream

SEARED SEA SCALLOP RISOTTO \$28
citrus roasted beets, pecorino romano, lemon

SPAGHETTI & MEATBALL \$18
red sauce, parmigiano reggiano, choice of meatball
- additional meatballs \$4/ea

Brick Oven Pizza

MARGHERITA \$14
traditional red sauce, fresh mozzarella, basil

SPICY SALAMI \$16
spicy tomato sauce, soppressata, calabrese, roasted red pepper, goat cheese, hot honey, calabrian aioli

SALSICCIA \$15
fennel-pork sausage, red sauce, fresh mozzarella, red onion, oregano

FUNGI \$16
wild mushroom, olive oil, fontina, taleggio, scallion
- add fennel sausage \$3

FIG & PROSCIUTTO \$17
sweet fig, prosciutto, bleu cheese, caramelized onion, arugula, parmigiano-reggiano, balsamic glaze

BASIL PESTO & TOMATO \$15
basil pesto, cherry tomato, fresh mozzarella, spring onion
- add fennel sausage \$3

WISCONSIN CHEESE \$14
red sauce, shredded mozzarella, sarvecchio parmesan, hook's cheddar

"NEW YORK" PEPPERONI \$16
red sauce, pepperoni cups, shredded mozzarella, sarvecchio parmesan, hook's cheddar

PORK BELLY \$16
cream sauce, caramelized onion, nukes's pork belly, goat cheese, balsamic glaze, chive

· Gluten friendly 10" crust available \$4.00 ·

· 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.

Wine by the Glass

Available in a 5 or 9 ounce pour

SPARKLING & ROSÉ

RUFFINO PROSECCO \$8/15
veneto, italy

GOLDEN B MOSCATO \$9/17
sicily, italy

DONNA LAURA ALI ROSATO \$9/17
tuscany, italy

WHITE

DALIA PINOT GRIGIO \$8/15
delle venezie, italy

WOLLERSHEIM PRAIRIE FUMÉ \$7/13
prairie du sac, wisconsin

SIMI CHARDONNAY \$10/19
sonoma, california

TITENTO PINOT GRIGIO \$9/17
veneto, italy

CHATEAU STE MICHELLE RIESLING \$7/13
columbia valley, washington

CANNONBALL SAUVIGNON BLANC \$8/15
california

POGGIO ANIMA PECORINO \$9/17
tuscany, italy

HUBER VISION GRÜNER VELTLINER \$10/19
niederosterreich, austria

MOUNT FISHTAIL SAUVIGNON BLANC \$9/17
marlborough, new zealand

RAINSTORM PINOT GRIS \$10/19
willamette valley, washington

RED

• GENISA HOUSE •

'CUCCHIELLA' CHIANTI \$9/17
tuscany, italy

GRAN SASSO SANGIOVESE \$9/17
abruzzo, italy

CANTINA ZACCAGNINI MONTEPULCIANO
D'ABRUZZO \$11/21
montepulciano, italy

MALABAILA DI CANALE 'SWEET' BIRBET \$11/21
piedmont, italy

DIORA PINOT NOIR \$11/21
monterey, california

VALRAVN PINOT NOIR \$13/25
sonoma, california

DELILLE CELLARS MÉTIER RED \$11/21
columbia valley, washington

SUBMISSION RED BLEND \$10/19
california

DECOY BY DUCKHORN MERLOT \$10/19
sonoma, california

LA POSTA PIZZELLA MALBEC MENDOZA \$10/19
mendoza, argentina

PAVETTE CABERNET SAUVIGNON \$9/17
california

JUSTIN CABERNET SAUVIGNON \$15/29
paso robles, california

POSTMARK CABERNET SAUVIGNON \$12/23
paso robles, california

THREE WINE COMPANY OLD
VINE ZINFANDEL \$11/21
contra costa county, california

Cocktails

CLASSIC NEGRONI \$12
stateline gin, campari, vermouth,
orange

MANHATTAN \$13
bulleit rye, vermouth, bitters,
cherry

BLACKBERRY OLD FASHIONED \$13
bulleit bourbon, blackberry
syrup, bitters

TUSCAN OLD FASHIONED \$14
woodford reserve bourbon, simple
syrup, bitters, orange

CHERRY WHISKEY SOUR \$11
traverse city cherry whiskey,
lemon juice, simple syrup

APEROL SPRITZ \$11
aperol, prosecco, soda water, orange

GENISA SANGRIA \$10
red wine, cointreau, brandy,
red fruit

LIMONCELLO WHISKEY SOUR \$12
basil hayden, limoncello, club soda

VENETIAN 75 \$12
empress gin, prosecco, lemon,
simple syrup

SOUTHSIDE \$12
stateline gin, lime juice,
simple syrup, mint

SPRING SANGRIA \$10
white wine, tequila,
triple sec, citrus

ITALIAN MARGARITA \$13
tequila, limoncello, citrus,
simple syrup

RHUBARB MARGARITA \$12
tequila, rhubarb simple syrup,
lime juice

CUCUMBER MARTINI \$12
cucumber-infused vodka, lime
juice, simple syrup

Beer

GRAY'S BELLA COSA \$6
janesville, wi

MILLER LITE \$4
milwaukee, wi

NEW GLARUS SPOTTED COW \$5
new glarus, wi

PERONI \$5
italy

GIANT JONES \$6/7
rotating selection · madison, wi

TOPPLING GOLIATH \$9/11
rotating selection · decorah, ia

UNTITLED ART \$6/7
rotating selection · waunakee, wi

MICHELOB ULTRA \$4
st louis, mo

CENTRAL WATERS \$7/9
rotating selection · amherst, wi

ASK YOUR SERVER ABOUT OUR SEASONAL BEER SELECTION