

*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, accoutrements*

## Salads

### ROMAINE CAESAR

*wisconsin romaine, parmigiano-reggiano, garlic crouton*

### HEIRLOOM TOMATO CAPRESE

*arugula, tomato, basil, fresh mozzarella, balsamic*

### FARMERS MARKET SPRING MIX

*local spring mix, fresh vegetables, peeled pecorino, red wine vinaigrette  
- add nueske's pork belly \$3*

## 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*

### ROASTED BABY BEET RISOTTO

*citrus roasted beets, pecorino romano, lemon*

### SPAGHETTI & MEATBALL

*red sauce, parmigiano reggiano, choice of meatball  
- additional meatballs \$4/ea*

## 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*

### FARMERS MARKET

*made with local ingredients from the Janesville Farmers Market, rotates weekly*

### 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.*