

Restaurant Name - Genovese's Restaurant  
Address – 173 Mercer Street Hightstown, NJ 08520  
Phone Number – (609) 490 – 1444



## Appetizers

<b>Insalata Caprese</b> Fresh mozzarella, roasted peppers and tomatoes with an olive oil drizzle	9.95
<b>Bruschetta</b> Diced tomatoes, onions, basil, garlic and olive oil over toast points	7.95
<b>Mozzarella Carroza</b> Fresh mozzarella layered between bread, lightly battered deep fried and served with marinara	8.95
<b>Tuscan Tower</b> Eggplant, lightly battered and fried, stacked with roasted pepper, fresh mozzarella and tomatoes over imported italian greens with a balsamic reduction	10.95
<b>Fried Calamari ala Genovese</b> Calamari lightly breaded and fried, tossed with garlic, herbs and olive oil served with hot	10.95
<b>Zuppa di Clams</b> Steamed in a garlic, herb and white wine tomato sauce	8.95
<b>Zuppa di Mussels</b> Steamed in a garlic, herb and white wine tomato sauce	7.95
<b>Stuffed Mushrooms</b> Tender mushrooms stuffed with your choice of crabmeat or sausage filling and finished in a port wine tomato demi glaze	Crabmeat - 9.95 Sausage - 8.95

## Soup

<b>Pasta &amp; Fagiole, Minestrone or Italian Wedding Soup</b>	By the Cup - 3.95 By the Bowl - 5.95
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## Bread

<b>Toasted Garlic Bread</b>	4.50
<b>Toasted Garlic Bread with Mozzarella Cheese</b>	5.50

## Specialty Pasta

<b>Fettucini Boscallo</b> Fettuccini with prosciutto, onions, peas and tomatoes in a light parmesan cheese sauce	16.95
<b>Gnocchi Epifano</b> Potato gnocchi topped with sausage and meatballs	15.95
<b>Penne Boscaiolo</b> Penne pasta sautéed with shrimp and asparagus in a fresh tomato cream sauce	18.95
<b>Tortellini Nora</b> Meat or cheese stuffed tortellini sautéed with roasted peppers, eggplant, garlic and crushed plum tomatoes in a rich wine sauce	14.95

## Baked Italian Classics

<b>Your Favorite Baked Italian Classic Dish</b> Cheese Ravioli – Cheese Stuffed Shells – Lasagna With Meat Sauce – Vegetable Lasagna	12.95
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## Ala Parmigiana

Your choice, prepared lightly breaded, deep fried, layered with a rich plum tomato sauce, fresh mozzarella and baked to a golden brown. All served with your favorite pasta

<b>Chicken</b>	16.95
<b>Eggplant</b>	14.95
<b>Veal</b>	17.95
<b>Shrimp</b>	18.95
<b>Flounder</b>	16.95

## Pasta

All pastas are cooked to order. Your choice of Penne, Linguini, Spaghetti, Fettuccini, Cavatelli or Angel Hair, topped with your favorite homemade sauce

<b>Marinara</b>	9.95
<b>Meat Sauce</b>	12.95
<b>Alfredo</b>	11.95
<b>Vodka Sauce</b>	12.95
<b>Garlic and Olive Oil</b>	9.95
<b>Sausage, Peppers and Onions</b>	13.95
<b>Marinara with Meat Balls or Sausage</b>	12.95
<b>Broccoli and Garlic with Olive Oil</b>	11.95
<b>Fra Diavolo, Hot and Spicy</b>	10.95
<b>Puttanesca</b>	11.95
Olives, Garlic, Capers and Plum Tomatoes	

## Chicken

All chicken dishes served with your choice of vegetables and potato or a side of pasta.

<b>Chicken Amaretto</b>	18.95
Lightly egg battered chicken breast sautéed with thinly sliced peaches and roasted almonds in a light amaretto sauce	
<b>Chicken Boscaiolo</b>	18.95
Sautéed chicken breast with prosciutto, onions and peas in a fresh tomato cream sauce	
<b>Chicken Cacciatore</b>	17.95
Sautéed chicken breast with potatoes and onions in a rich garlic and plum tomato sauce	
<b>Chicken Francese</b>	17.95
Lightly floured then egg dipped chicken sautéed in a lemon butter wine sauce with a dash of Romano cheese	
<b>Chicken Marsala</b>	17.95
Lightly floured chicken breast sautéed with mushrooms, garlic and shallots in a marsala wine demi glaze	
<b>Chicken Scarpariella</b>	18.95
Sautéed chicken breast with mushrooms, onions, potatoes and sausage in a tomato and garlic veal stock	

## Prime Beef by Sterling Silver

<b>Filet Mignon</b>	23.95
Seasoned and grilled 8 ounce tenderloin of beef served with a side of vegetables and potato	
<b>Stuffed Filet Mignon</b>	28.95
Seasoned and grilled 8 ounce tenderloin of beef stuffed with lump crab meat, topped with bacon wrapped asparagus, finished with a light truffle butter sauce served with a side of vegetables and potato	
<b>T - Bone</b>	22.95
Grilled herb encrusted 16 ounce t-bone steak finished with a merlot wine butter sauce served with a side of vegetables and potato	
<b>New York Strip</b>	21.95
Seasoned and grilled 16 ounce NY strip steak served with a side of vegetables and potato	

## Veal

All veal dishes served with your choice of vegetables and potato or a side of pasta.

<b>Veal Calabrese</b>	19.95
Lightly floured veal sautéed with mushrooms and garlic in a plum tomato balsamic veal demi glaze	
<b>Veal Francese</b>	19.95
Lightly dipped in flour and egg then sautéed in a lemon butter wine sauce with a dash of Romano cheese	
<b>Veal Genovese</b>	21.95
Lightly sautéed veal layered with eggplant and fresh mozzarella baked in a light marsala cream sauce	
<b>Veal Marsala</b>	18.95
Lightly floured veal sautéed with mushrooms, garlic and shallots in a marsala demi glaze	
<b>Veal Miguel</b>	19.95
Lightly breaded veal pan seared and served over a roasted pepper and garlic Italian style salad	
<b>Veal Saltimbocca</b>	19.95
Lightly floured veal sautéed with prosciutto then topped with spinach and fresh mozzarella in a lemon caper white wine sauce	

## Seafood

<b>Filet of Flounder</b>	19.95
Flounder filet prepared broiled, scampi or francese served with a side of vegetables and potato	
<b>Stuffed Flounder</b>	20.95
Flounder filet stuffed with crabmeat and baked in a brandy shallot garlic sauce served with a side of vegetables and potato	
<b>Shrimp Braese</b>	20.95
Jumbo cold water white shrimp topped with prosciutto, oregano, bread crumbs and fresh mozzarella in a port wine sauce served with your favorite pasta or side of vegetables	
<b>Shrimp Calabrese</b>	20.95
Shrimp sautéed with broccoli and artichoke hearts in a roasted pepper and tomato cream sauce served over your favorite pasta	
<b>Shrimp Scampi</b>	19.95
Shrimp sautéed with garlic, herbs in a white wine and lemon butter sauce, served over pasta or with a side of vegetables	
<b>Linguini and Clams</b>	18.95
Tender clams served over linguini in a red or white sauce	
<b>Mussels and Clams</b>	18.95
Mussels and clams prepared your favorite way: Fra Diavolo, scampi, oregano or in a garlic and plum tomato sauce served with a side of vegetables and potato	
<b>Scallops</b>	19.95
Tender sea scallops prepared your favorite way: broiled, oregano scampi or francese. Served over pasta or with a side of vegetables	
<b>Calamari Genovese</b>	18.95
Prepared in your choice of Fra Diavolo or garlic and plum tomato sauce and served over your favorite pasta	
<b>Fruitti di Mare</b>	
Scallops, shrimp, calamari, mussels and clams sautéed in a rich plum tomato garlic sauce served over your favorite pasta	For One - 23.95 For Two - 42.95
Available with lobster tails added at market price	

## Children's Menu

<b>Chicken Tenders and Fries</b>	5.95
<b>Children's Cheese Pizza</b>	5.95
<b>Spaghetti and Meatball</b>	5.95
<b>Ravioli with Tomato Sauce</b>	5.95