

[Gene & Georgetti Celebrates 70th Anniversary This Week](#)

Monday, July 11, 2011

While everyone is looking to eat at the hottest, latest and greatest (as chronicled in the latest installment of the [Eater Heat Map](#)), there are some culinary stalwarts that continue to stand the test of time and define the meaning of old school. One of those long-running spots is **Gene & Georgetti**, a classic Italian steakhouse, which celebrates its 70th anniversary this week.



In honor of the major milestone, the [restaurant](#) is rolling back prices to the 1940s for a three-night celebration July 14 to 16. If you haven't already, get a reservation on

the books for their four-course menu for a shocking \$15.25—and that *includes* two cocktails (but not tax and tip). Guests get to choose from a variety of Gene & Georgetti signature dishes, including minestrone soup, center cut pork chop, filet mignon, spaghetti with meat sauce, side of sauteed spinach and numerous classic cocktails.

Since 1941, Gene & Georgetti has welcomed major celebrities (**Frank Sinatra, Lucille Ball, Vince Vaughn, Keanu Reeves**), Chicago dignitaries and everyday folk to its River North spot. The restaurant will re-create the celebratory ambiance with different entertainment and themes each night and to say thanks to the community will donate part of their proceeds to Common Threads, Standing Tall and St. Vincent DePaul Center.

The prix-fixe menu is available for lunch and dinner until 11 p.m. during the celebration. Call 312-527-3718 to make reservations.

What's on the menu? For \$15.25, who cares? But you can check it out anyway:

Appetizer (choice of)

- Homemade Minestrone Soup
- Stuffed Celery with Blue & Cream Cheese
- Anchovy Canapé with pimento

Salad

- Tossed Iceberg lettuce with Tomato Wedge & House Dressing

Entrée (choice of)

- Broiled Striplion Steak (12oz)
- Broiled Filet Mignon (8 oz)
- Broiled Center Cut Pork Chop
- Chicken Vesuvio
- Broiled Whitefish
- Mostaccioli or Spaghetti with meat sauce

Sides (choice of)

- Sauteed Spinach with olive oil and garlic
- Sauteed Broccoli with olive oil and garlic
- Broiled Mushrooms in a butter sauce