

9421
HIGGINS RD.

Gene & Georgetti



ANTIPASTI

CALAMARI FRITTI <i>lemon, house-made marinara</i>	\$17
GRILLED CALAMARI <i>lemon, spicy seasoning blend, e.v.o.o.</i>	\$17
ITALIAN SAUSAGE AND PEPPERS <i>sweet or hot sausage, peppers</i>	\$14
STUFFED MUSHROOMS <i>spinach, artichoke, parmesan cheese, romano cheese</i>	\$12
JUMBO LUMP BLUE CRAB CAKE <i>mustard sauce</i>	\$21
BAKED CLAMS <i>broiled, garlic & herb breadcrumbs</i>	\$14
RAVIOLI FRITTI <i>marinara sauce, cheese ravioli</i>	\$14
BACON & BLUE <i>thick-cut belly bacon, house-made blue cheese</i>	\$11
SHRIMP COCKTAIL <i>4 jumbo fresh shrimp, house-made cocktail sauce</i>	\$24
OYSTERS <i>classic mignonette, house-made cocktail sauce</i>	\$3.5
CLAMS & MUSSELS MARINARA <i>tomato brodo, grilled crostini</i>	\$14
ANTIPASTO MISTO <i>assorted salumi, formaggi, crostini</i>	\$18
SEAFOOD SALAD <i>shrimp, scallops, clams, mussels, octopus, calamari</i>	\$16
CARPACCIO DI MANZO <i>with arugula, parmigiano, e.v.o.o.</i>	\$16

SOUP

SPINACH TORTELLINI <i>brodo, fresh spinach, parmigiano</i>	\$5
MINISTRONE <i>mixed vegetables, tomato brodo</i>	\$5
ZUPPA DEL GIORNO	\$5

INSALATE

ORIGINAL GARBAGE SALAD	\$13/21
CEASAR SALAD	\$10
HOUSE SALAD	\$5
CLASSIC WEDGE	\$12
ADD CHICKEN/SALMON	\$8/12

G&G CLASSICS

VEAL PARMIGIANA	\$34
VEAL scaloppine, limone or marsala	\$34
CALF'S LIVER bacon & onions	\$26
EGGPLANT PARMIGIANA	\$23
GREEK STYLE CHICKEN	\$28
CHICKEN JOE sweet & hot peppers	\$28
add sausage	\$35
CHICKEN VESUVIO	\$28
POLLO limone or marsala	\$28
CHICKEN PARMIGIANA	\$28
VEAL MILANESE	\$34
SURF & TURF 8oz filet + 8-10oz tail	\$86

STEAKS

We purchase the highest quality American beef, graded in the top 2% for marbling and texture. Our steaks are aged for a minimum of 21 days, then broiled in our 1400 degree oven to seal in the flavor. We've been doing it this way for over 75 years.

PRIME WET AGED		PRIME BONE-IN WET AGED	
NY STRIP 14oz	\$62	NY STRIP 20oz	\$68
NY STRIP 20oz	\$74	RIBEYE 20oz	\$69
FILET MIGNON 8oz	\$38	T-BONE 24oz	\$78
FILET MIGNON 12oz	\$54	FILET MIGNON 14oz	\$60
SKIRT STEAK 12oz	\$40		
		FOR TWO	
		T-BONE 42oz	\$120

TOPPINGS \$5

Béarnaise | Au Poivre | Horseradish Crema | Oscar \$12 | Gorgonzola Crust

CHOPS

VEAL CHOP	\$64
5 DOUBLE CUT LAMB CHOPS	\$84
3 DOUBLE CUT LAMB CHOPS	\$56
DOUBLE CUT PORK CHOP	\$28

PESCE

LOBSTER TAIL <i>22-24oz., drawn butter</i>	\$95
"PETIT" LOBSTER TAIL <i>10-12oz., drawn butter</i>	\$60
WHITEFISH <i>broiled, limone, or vesuvio style</i>	\$26
SALMON <i>8oz./12oz. broiled, limone, or vesuvio style</i>	\$24/34
CHILEAN SEA BASS <i>8oz./12oz., simply broiled</i>	\$38/56

PASTA

SPAGHETTI OR PENNE <i>home-made meat sauce or marinara</i>	\$18
LINGUINE ALLE VONGOLE <i>fresh manilla clams, garlic & white-wine sauce</i>	\$24
LASAGNA AL FORNO <i>house-made meat sauce, ricotta, mozzarella, parmigiano</i>	\$23
PAPPARDELLE TELEFONO <i>fresh pasta, cherry tomatoes, mozzarella</i>	\$20
LINGUINE FRA DIAVOLO CON GAMBERI <i>gulf shrimp, spicy tomato sauce</i>	\$36
SPAGHETTI FRUTTI DI MARE <i>mussels, clams, shrimp, scallops, calamari</i>	\$28
POTATO GNOCCHI 4 FORMAGGI <i>gorgonzola, parmigiano, fontinella, & provolone sauce</i>	\$21
RAVIOLI <i>meat or cheeze, with meat or marinara sauce</i>	\$22
LOBSTER MAC N' CHEESE <i>lobster, classic mac</i>	\$27
RIGATONI BUTTERA <i>sliced italian sausage, green peas, tomato cream sauce</i>	\$24

SIDES

ASPARAGUS, SPINACH OR BROCCOLI <i>sauteed or steamed</i>	\$13
BRUSSEL SPROUTS <i>pan roasted, apples, crispy thick-cut bacon</i>	\$13
CREAMED SPINACH	\$12
DOUBLE-BAKED POTATO	\$10
BAKED POTATO	\$7
VESUVIO POTATOES	\$10
GARLIC MASHED POTATOES	\$9
HOT OR SWEET ITALIAN SAUSAGE	\$7
MEATBALLS	\$10
ESCAROLE & BEANS	\$12
SAUTEED MUSHROOMS	\$11



OUR BAR IS DEDICATED

TO THOSE MERRY SOULS OF OTHER DAYS -
WHO AGAIN WILL MAKE DRINKING A PLEASURE
- WHO ACHIEVE CONTENTMENT LONG BEFORE
CAPACITY - AND WHO - WHATEVER THEY MAY
DRINK - PROVE ABLE - TO CARRY IT - ENJOY IT -
AND REMAIN GENTLEMEN

GENE & GEORGETTI

WINES

Gene & Georgetti presents a list of both approachable and exploratory wines from regions around the world. From our roots in Lucca, Italy we concentrate on Italian varietals that compliment our classic steakhouse menu. Wines are listed from light to heavy, and separated simply by old-world and new world.

BY THE GLASS

WHITE

	GLASS	BOTTLE
JERMANN <i>Pinot Grigio Friuli, IT</i>	12	48
SANTA MARGARITA <i>Pinot Grigio Alto Adige, IT</i>	14	56
FLINT & STEEL <i>Sauvignon Blanc Napa, CA</i>	11	44
KIM CRAWFORD <i>Sauvignon Blanc New Zealand</i>	13	52
CORDERO DI MONTEZEMOLO <i>Langhe Arneis Piemonte, IT</i>	13	52
FUEDI SAN GREGORIO <i>Falanghina Campania, IT</i>	12	48
MIRAVALL <i>Rosé Correns, FR</i>	14	56
SONOMA CUTRER <i>Chardonnay Russian River, CA</i>	15	60
SARACCO <i>Moscato d'Asti Piemonte, IT</i>	10	40
BOSCO DI GICA <i>Prosecco Veneto, IT</i>	10	40

RED

	GLASS	BOTTLE
MEIOMI <i>Pinot Noir Sonoma, CA</i>	12	48
ELK COVE ESTATE <i>Pinot Noir Willamette, OR</i>	17	68
THE PRISONER <i>Red Blend Napa, CA</i>	23	90
DECERO <i>Malbec Mendoza, AR</i>	10	40
SEGHESSIO <i>Zinfandel Sonoma, CA</i>	16	64
PIANDACCOLI "COSMUS" <i>Chianti Classico Toscana, IT</i>	12	48
FATTORIA CAMPOPERI <i>Chianti Classico Toscana, IT</i>	10	40
BRANCAIA "TRE" <i>Super Tuscan Toscana, IT</i>	13	52
NATALE VERGA <i>Rosso Toscana, IT</i>	10	40
EDUCATED GUESS <i>Cabernet Sauvignon Paso Robles, CA</i>	15	60
JOSEPH CARR <i>Cabernet Sauvignon Paso Robles, CA</i>	15	60
NICOLIS <i>Valpolicella Classico Veneto, IT</i>	12	48
VIETTI <i>Barbera D'Alba Piemonte, IT</i>	13	52
QUILT <i>Cabernet Sauvignon Napa, CA</i>	17	70

SPARKLING

NINO FRANCO <i>Prosecco IT</i>	45
VILLA DI CORLO <i>Lambrusco Emilia-Romana, IT</i>	48
DA LUCA <i>Sparkling Rose Veneto, IT</i>	40

CHAMPAGNE

VEUVE CLIQUOT <i>France</i>	105
DOM PERIGNON VINTAGE 2008 <i>France</i>	310
CRYSTAL 2008 <i>France</i>	310

WHITE

VILLA SPARINA <i>Gavi di Gavi Piemonte, IT</i>	42
MASTROBERARDINO "GRECO DI TUFO" <i>White Blend Campania, IT</i>	52
ALOIS LAGEDER <i>Pinot Bianco Piemonte, IT</i>	40
PODIUM <i>Verdicchio Le Marche, IT</i>	60
JORDAN <i>Chardonnay Russian River Valley, CA</i>	85

OLD WORLD RED

ANTINORI "IL BRUCIATO" <i>Super Tuscan Toscana, IT</i>	65
CAPARZO <i>Rosso di Montalcino Toscana, IT</i>	50
LA BRACCESCA <i>Nobile di Montepulciano Toscana, IT</i>	60
CORDERO DI MONTEZEMOLO <i>Nebbiolo Piemonte, IT</i>	65
FERZO <i>Montepulciano d'Abruzzo IT</i>	48
TENUTA L'ILLUMINATA <i>Barbera d'Alba Piemonte, IT</i>	50
VILLA ANTINORI "PEPPOLI" <i>Chianti Classico Toscana, IT</i>	60
RUFFINO DUCALE "ORO" <i>Chianti Classico Toscana, IT</i>	80
CARPINETO RISERVA <i>Chianti Classico Toscana, IT</i>	65
CA DEI FRATI <i>Red Blend Lombardia, IT</i>	48
ARGIOLAS "KOREM" <i>Red Blend Sardinia, IT</i>	82
ICOLLIROSSI <i>Barolo Piemonte, IT</i>	80
CESARI <i>Amarone Veneto, IT</i>	105

RESERVE

MONTEVETRANO "COLLI DI SALERNO" <i>Aglianico Campania, IT</i>	120
PIO CESARE <i>Barolo 2015 Piemonte, IT</i>	120
TOMMASI <i>Amarone 2015 Veneto, IT</i>	150
CASANOVA DEI NERI <i>Brunello 2013 Toscana, IT</i>	150
ANTINORI "GUADO AL TASSO" <i>Super Tuscan 2016 Toscana, IT</i>	180
ANTINORI "TIGANELLO" <i>Super Tuscan 2016 Toscana, IT</i>	215
JORDAN <i>Cabernet Sauvignon 2015 Ax. Valley, CA</i>	130
SILVER OAK <i>Cabernet Sauvignon 2015 Ax. Valley, CA</i>	140
CAYMUS <i>Cabernet Sauvignon 2017 Napa, CA</i>	160
NICKEL & NICKEL <i>Cabernet Sauvignon 2016 Napa, CA</i>	195
DARIOUSH <i>Cabernet Sauvignon 2016 Napa, CA</i>	220

NEW WORLD RED

DECOY BY DUCKHORN <i>Red Blend Napa, CA</i>	50
ORIN SWIFT "ABSTRACT" <i>Red Blend St. Helena, CA</i>	82
JAYSON BY PAHLMMEYER <i>Red Blend Napa, CA</i>	110
SOLENA GRAND CUVÉE <i>Pinot Noir Willamette, OR</i>	60
BELLE GLOS "CLARK & TELEPHONE" <i>Pinot Noir Central Coast, CA</i>	85
FLOWERS <i>Pinot Noir Sonoma, CA</i>	90
TEXTBOOK <i>Merlot Napa, CA</i>	55
SEVEN HILLS <i>Merlot Colombia Valley, WA</i>	90
8 YEARS IN THE DESERT <i>Zinfandel Blend Napa, CA</i>	88
JUSTIN <i>Cabernet Sauvignon Paso Robles, CA</i>	60
EDUCATED GUESS <i>Cabernet Sauvignon Paso Robles, CA</i>	60
DUCKHORN <i>Cabernet Sauvignon Napa, CA</i>	90
FREEMARK ABBEY <i>Cabernet Sauvignon Napa, CA</i>	90
MOUNT VEEDER <i>Cabernet Sauvignon Napa, CA</i>	90
PINE RIDGE <i>Cabernet Sauvignon Napa, CA</i>	90
FROG'S LEAP <i>Cabernet Sauvignon Napa, CA</i>	120
GROTH <i>Cabernet Sauvignon Napa, CA</i>	130
STAG'S LEAP "ARTEMIS" <i>Cabernet Sauvignon Napa, CA</i>	130

AFTER DINNER

MARTELL VS	10
REMY MARTIN VSOP	14
HENNESSY VSOP	18
REMY MARTIN X.O.	25
HARDY NOCES D'ARGENT	24
SANDEMAN'S RESERVE	9.5
COCKBURN'S FINE TAWNY	9.5
WARRE'S OTIMA 10 YR TAWNY	11
WARRE'S OTIMA 20 YR TAWNY	19
WARRE'S 2004	13
LIMONCELLO	9.5
MELONCELLO	9.5
LUXARDO	10
CAMPARI	9.5
AMARO AVERNA	10
FERNET BRANCA	10
AMARO NONINO	12
AMARO GALLIANO	13
BOTTEGA GRAPPA	11
NONINO GRAPPA	12

