

Gene & Georgetti



ANTIPASTI

CALAMARI FRITTI <i>lemon, house-made marinara</i>	\$17
GRILLED CALAMARI <i>lemon, e.v.o.o.</i>	\$17
ITALIAN SAUSAGE AND PEPPERS <i>sweet or hot sausage, peppers</i>	\$14
FRIED GNOCCHI <i>gorgonzola stuffed gnocchi, house-made marinara</i>	\$14
PROSCIUTTO & BURRATA <i>Italian prosciutto sliced thin, imported fresh burrata</i>	\$21
CARPACCIO <i>prime beef carpaccio, arugula, parmigiano, e.v.o.o.</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
CRAB CAKES <i>the crabbiest of cakes (get it?) house-made remoulade</i>	\$24
THE BEST CLAMS & MUSSELS <i>red or the white style, toasted bread for dipping</i>	\$14
ANTIPASTO MISTO <i>Italian salumi, cheeses, olives & crostini</i>	\$18
BAKED CLAMS <i>manilla clams, garlic-breadcrumb stuffing</i>	\$14
SHRIMP DE JONGHE <i>jumbo shrimp, Italian breadcrumb & garlic sauce</i>	\$24

SOUP

SPINACH TORTELLINI <i>brodo, fresh spinach, parmigiano</i>	\$5
MINESTRONE <i>traditional Italian vegetable & tomato soup</i>	\$5

SALAD

THE ORIGINAL GARBAGE SALAD	\$13/21
CAESAR SALAD	\$10
COBB SALAD <i>with CRISPY CHICKEN</i> <i>romaine, red peppers, tomatoes, egg, bacon, blue cheese</i>	\$18
HOUSE SALAD	\$5
CLASSIC WEDGE	\$12
<i>add chicken/salmon/steak to a salad</i>	\$8/12/12

G&G CLASSICS

VEAL scaloppine, limone, or marsala	\$34
EGGPLANT PARMIGIANA	\$23
GREEK STYLE CHICKEN	\$28
CHICKEN JOE sweet & hot peppers	\$28
add sausage	\$35
CHICKEN VESUVIO	\$28
CHICKEN limone or marsala	\$28
CHICKEN PARMIGIANA	\$28
GENE'S FRIED CHICKEN	\$28

BURGER BAR

THE SIGNATURE <i>prime 1/2 lb. steakburger, potato or sweet potato fries</i>	\$14
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TOPPINGS \$2

*cheese | avocado | bacon | fried egg | gorgonzola
| grilled or crispy onions*

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 Michelotti & "Georgetti" Federighi

STEAKS

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

PRIME

NY STRIP 14oz	\$62
FILET MIGNON 8oz	\$38
FILET MIGNON 12oz	\$54
SKIRT STEAK 12oz	\$40

PRIME BONE-IN

RIBEYE 20oz	\$69
T-BONE 24oz	\$78
FILET MIGNON 14oz	\$60

TOPPINGS

Horseradish Crema \$5 | Oscar \$12 | Gorgonzola Crust \$5

CHOPS

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

SEAFOOD

CATCH OF THE DAY <i>broiled, limone, or vesuvio style</i>	\$MP
SALMON <i>8oz./12oz. broiled, limone, or vesuvio style</i>	\$24/34
CHILEAN SEA BASS <i>8oz./12oz., simply broiled</i>	\$38/56
FRIED SHRIMP <i>6 jumbo shrimp battered & fried & served with Gene's cole slaw</i>	\$32

PASTA

SPAGHETTI OR PENNE <i>home-made bolognese sauce or marinara</i>	\$18
LINGUINE ALLE VONGOLE <i>fresh manilla clams, garlic & white-wine sauce</i>	\$24
GAMBERI ARRABIATTO <i>fettuccine with fresh shrimp in a spicy tomato sauce</i>	\$30
PAPPARDELLE TELEFONO <i>fresh pasta, cherry tomatoes, mozzarella</i>	\$20
BUCATINI CARBONARA <i>bucatini pasta, Italian pancetta, creamy egg, pepper, & parmigiano sauce</i>	\$20
SPAGHETTI FRUTTI DI MARE <i>mussels, clams, shrimp, & calamari in a light tomato sauce</i>	\$30
SPAGHETTI CACIO E PEPE <i>cacio romano & parmigiano cheese, fresh ground pepper</i>	\$20
RAVIOLI <i>meat or cheeze, with bolognese or marinara sauce</i>	\$22
GNOCCHI QUATTRO FORMAGGI <i>fresh potato dumplings in a four-cheese sauce</i>	\$24
RIGATONI BUTTERA <i>sliced italian sausage, green peas, tomato cream sauce</i>	\$24

SIDES

ASPARAGUS, SPINACH OR BROCCOLI	\$13
BRUSSEL SPROUTS <i>with bacon & green apples</i>	\$13
CREAMED SPINACH	\$12
VESUVIO POTATOES	\$10
MASHED POTATOES	\$9
HOT OR SWEET ITALIAN SAUSAGE	\$7
MEATBALLS	\$10
SAUTEED MUSHROOMS	\$11
ONION RINGS	\$10

DESSERT

PANNA COTTA	\$8	TIRAMISU	\$8
FLAN	\$8	AFFOGATO	\$6
CHEESECAKE	\$8	GELATO	\$8
SORBETTO	\$8	FLOURLESS CAKE (12 min)	\$8
IRISH COFFEE	\$10	CARROT CAKE	\$8
		PECAN PIE	\$8



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
LE BRUNICHE <i>Chardonnay Toscana, IT</i>	11	44
KIM CRAWFORD <i>Sauvignon Blanc New Zealand</i>	14	56
ANTINORI SANTA CRISTINA <i>Pinot Grigio Toscana, IT</i>	14	56
SILVERADO <i>Sauvignon Blanc Miller Ranch, CA</i>	11	44
BATASIOLO <i>Gavi di Gavi Piemonte, IT</i>	13	56
SONOMA CUTRER <i>Chardonnay Russian River, CA</i>	15	60
CHATEAU STE. MICHELLE <i>Riesling Columbia Valley, WA</i>	11	44
MIONETTO <i>Prosecco Veneto, IT</i>	10	40

RED

	GLASS	BOTTLE
MEIOMI <i>Pinot Noir Sonoma, CA</i>	12	48
PORTILLO <i>Malbec Mendoza, AR</i>	11	44
NOZZOLE <i>Chianti Classico Toscana, IT</i>	15	60
ANTINORI SANTA CRISTINA <i>Sangiovese Toscana, IT</i>	14	54
ROCCA DELLA MACIE <i>Super Tuscan Toscana, IT</i>	13	52
SIMI <i>Cabernet Sauvignon Paso Robles, CA</i>	16	65
TORMARESCA <i>Cabernet Sauvignon Puglia, IT</i>	12	44
ANTINORI "IL BRUCIATO" <i>Super Tuscan Toscana, IT</i>	16	64
EDUCATED GUESS <i>Cabernet Sauvignon Alexander Valley, CA</i>	14	56
ANTALE RIPASSO <i>"Baby Amarone" Veneto, IT</i>	14	56
QUILT <i>Cabernet Sauvignon Napa, CA</i>	17	70
MCMANIS <i>Zinfandel Lodi, CA</i>	11	44

WHITE

EMMOLO <i>Sauvignon Blanc Napa, CA</i>	48
CAKEBREAD <i>Chardonnay Napa, CA</i>	86
JORDAN <i>Chardonnay Russian River Valley, CA</i>	65

SPARKLING

CHANDON BRUT <i>Sparkling Wine Stags Leap District, CA</i>	54
MIONETO <i>Prosecco Veneto, IT</i>	42

CHAMPAGNE

VEUVE CLIQUOT <i>France</i>	105
DOM PERIGNON VINTAGE <i>2008 France</i>	310
CRISTAL <i>2008 France</i>	360

OLD WORLD RED

MICHELE CHIAROLO "LA COURT" <i>Barbera d'Alba Piemonte, IT</i>	88
LA BRACCESCA <i>Nobile di Montepulciano Toscana, IT</i>	60
NOZZOLE <i>Chianti Classico Toscana, IT</i>	60
MARCHESE ANTINORI CC RISERVA <i>Chianti Classico Toscana, IT</i>	88
BATASIOLO <i>Dolcetta d'Alba Piemonte, IT</i>	56
VIETTI <i>Barolo Piemonte, IT</i>	110
GAJA "PROMIS" <i>Super Tuscan Toscana, IT</i>	92
PRUNOTTO <i>Barolo Piemonte, IT</i>	145
PIO CESARE <i>Barolo Piemonte, IT</i>	150
CASANOVA DI NERI <i>Brunello Toscana, IT</i>	160
IL POGGIONE <i>Brunello 2014 Montalcino, IT</i>	150
CESARI <i>Amarone Veneto, IT</i>	105

RESERVE

ANTINORI "TIGANELLO" <i>Super Tuscan 2016 Toscana, IT</i>	215
SILVER OAK <i>Cabernet Sauvignon 2015 Ax. Valley, CA</i>	172
FAR NIENTE <i>Cabernet Sauvignon 2017 Napa, CA</i>	275
OPUS ONE <i>Cabernet Sauvignon 2015 Yountville, CA</i>	415
QUINTESSA <i>Cabernet Sauvignon 2015 Napa, CA</i>	297
CAYMUS <i>Cabernet Sauvignon 2017 Napa, CA</i>	175
NICKEL & NICKEL <i>C.C. Ranch Cab. Sav. 2016 Napa, CA</i>	240
SILVER OAK <i>Cabernet Sauvignon 2014 Napa, CA</i>	250
PIAN DELLE VIGNE <i>Brunello Montalcino, IT</i>	180
ROCCHIE <i>DEL'ANNUNZIATA Barolo 1996 Piemonte, IT</i>	250

NEW WORLD RED

DECOY BY DUCKHORN <i>Red Blend Napa, CA</i>	50
JAYSON BY PAHLMAYER <i>Red Blend Napa, CA</i>	110
SOLENA GRAND CUVÉE <i>Pinot Noir Willamette, OR</i>	60
EMERITUS <i>Pinot Noir R.R. Valley, CA</i>	90
SILVERADO VINEYARDS <i>Merlot Mount George, CA</i>	87
DECOY BY DUCKHORN <i>Merlot Blend Napa, CA</i>	50
DUCKHORN <i>Cabernet Sauvignon Napa, CA</i>	110
FREEMARK ABBEY <i>Cabernet Sauvignon Napa, CA</i>	95
MOUNT VEEDER <i>Cabernet Sauvignon Napa, CA</i>	90
CHIMNEY ROCK STAGS LEAP DISTRICT <i>Cabernet Sauvignon Napa, CA</i>	195
FAUST <i>Cabernet Sauvignon 2016 Napa, CA</i>	105
JUSTIN "ISOSCELES" <i>Cabernet Sauvignon Napa, CA</i>	115
PINE RIDGE <i>Cabernet Sauvignon Napa, CA</i>	92
GROTH <i>Cabernet Sauvignon Napa, CA</i>	117
STAG'S LEAP "ARTEMIS" <i>Cabernet Sauvignon Napa, CA</i>	135

AFTER DINNER

COURVOISIER VS	12
REMY MARTIN VSOP	18
HENNESSY VSOP	18
HENNESSY X.O.	35
MARTEL X.O.	30
SANDEMAN'S RESERVE	10
SANDEMAN'S TAWNY	10
SANDEMAN'S 20 YR TAWNY	25
COCKBURN'S FINE TAWNY	10
LIMONCELLO	10
CAMPARI	10
AMARO AVERNA	12
FERNET BRANCA	11
AMARO NONINO	12
MOLETTA GRAPPA	11
JW BLACK LABEL	13
JW GOLD LABEL 18	21
LAGAVULIN 16 YR	22
MACALLAN 12 YR	17
MACALLAN 18 YR	50
OBAN 18	20
BALVENIE 12	15
BALVENIE 14 C.C.	18

