

LOVE SOMETHING ON OUR
DINNER MENU? ASK!

Gene & Georgetti

VISIT IDA'S PANTRY FOR ALL
YOUR GROCERY NEEDS!

ANTIPASTI

PROSCIUTTO & BURRATA <i>Italian prosciutto sliced thin, imported burrata, arugula</i>	\$16
CARPACCIO <i>prime beef carpaccio, arugula, parmigiano, e.v.o.o.</i>	\$14
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
ANTIPASTO MISTO <i>Italian salumi, cheeses, olives & crostini</i>	\$18

SOUP & SALAD

SPINACH TORTELLINI/MINESTRONE	\$5
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
TOMATO SALAD <i>seasonal & cherry tomatoes, red onions, fresh mozzarella</i>	\$12
HOUSE SALAD	\$5
CLASSIC WEDGE	\$12
<i>add chicken/salmon/steak to a salad</i>	\$8/12/12

BURGER BAR

with: fries | sweet potato fries | fruit | soup

THE SIGNATURE <i>1/2 lb. prime steakburger</i>	\$12
THE DRY AGED <i>2 prime dry-aged patties, double american cheese (of course)</i>	\$15
THE BLACK & BLUE <i>1/2 lb. dry-aged prime, pepper crust, gorgonzola cheese</i>	\$15
THE 'MO <i>1/2 lb. prime, grilled onions, swiss, mushrooms, horseradish cream</i> <i>cheese avocado bacon fried egg gorgonzola</i> <i> grilled or crispy onions \$2</i>	\$15

PINZA

MARGHERITA <i>fresh tomato sauce, fresh mozzarella, basil</i>	\$15
G&G CLASSIC <i>Italian sausage, pepperoni, sliced mushrooms, mozzarella</i>	\$17

SIDES

ASPARAGUS, SPINACH OR BROCCOLI	\$6
VESUVIO POTATOES	\$6
MASHED POTATOES	\$5
HOT OR SWEET ITALIAN SAUSAGE	\$7
FRENCH/SWEET POTATO FRIES/ONION RINGS	\$5
SAUSAGE PATTIES OR BACON	\$6
HASH BROWNS OR PANCAKES	\$6
FRESH FRUIT	\$6

BRUNCH FRI-SUN 10-3PM

VEGGIE OMELETTE <i>spinach, onions, bell peppers, mozzarella cheese</i>	\$13
HAM & CHEESE OMELETTE <i>parma cotto ham, swiss cheese</i>	\$13
BAGEL & LOX <i>nova lox & all the fixings</i>	\$12
FRITTATA <i>potatoes, spinach, broccoli, sausage, american cheese & parmigiano</i>	\$13
BREAKFAST BOWL <i>greek yogurt, fresh berries & granola</i>	\$10
STEAK & EGGS <i>prime skirt steak with 3 eggs any style</i>	\$23
ENGLISH MUFFIN <i>scrambled egg whites, bacon, american cheese</i>	\$11
CROISSANT SANDWICH <i>scrambled eggs, bacon, provolone cheese</i>	\$11
HAM & CHEESE <i>parma cotto ham & swiss cheese on a croissant</i>	\$11
BREAKFAST BAGEL <i>fried egg, sauteed spinach, avocado, swiss cheese</i>	\$11

SANDWICHES

with: fries | sweet potato fries | fruit | soup

THE ITALIANO <i>salami, mortadella, sopressata, provolone, l.t., balsamic & e.v.o.o., giardiniera</i>	\$12
CHICKEN JOE SANDWICH <i>grilled chicken breast, sweet & hot peppers, savory cole slaw</i>	\$15
STEAK SANDWICH <i>prime skirt steak, caramelized onions, mushrooms, & swiss cheese</i>	\$16
CHICKEN PARM SANDWICH <i>old-school chicken cutlet, marinara sauce, melted provolone</i>	\$14
G&G CLASSIC GRILLED CHEESE <i>open faced, with tomato & thick-cut bacon, (just like Tony likes it!)</i>	\$12
CAPRESE <i>fresh fior-di-latte mozzarella, fresh tomatoes, basil, balsamic & e.v.o.o.</i>	\$12

ENTREES

CHICKEN <i>parmigiana, limone or marsala style</i>	\$16
CHICKEN ALLA JOE <i>boneless chicken breast, sweet or hot peppers</i>	\$18
GRILLED CALAMARI <i>lemon, e.v.o.o., fresh arugula</i>	\$18
SALMON <i>8oz./12oz. broiled, limone, or vesuvio style</i>	\$20/30
CATCH OF THE DAY <i>broiled, limone, or vesuvio style</i>	\$MP
SPAGHETTI OR PENNE <i>home-made meat sauce or marinara</i>	\$14
SPAGHETTI CACIO E PEPE <i>cacio romano & parmigiano cheese, fresh ground pepper</i>	\$14
RAVIOLI <i>meat or cheese, with meat or marinara sauce</i>	\$15
RIGATONI BUTTERA <i>sliced italian sausage, green peas, tomato cream sauce</i>	\$18



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

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

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>360</i>	
<i>2008 France</i>	

OLD WORLD RED

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

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

ARANCIATA <i>San Pelligrino</i>	5
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LIMONATA <i>San Pelligrino</i>	5
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ARANCIATA ROSSA <i>San Pelligrino</i>	5
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WATER

AQUA PANNA <i>Italy</i>	\$4
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PELLIGRINO <i>Italy</i>	\$4
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