

LOVE SOMETHING ON OUR
DINNER MENU? ASK!

Gene & Georgetti



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

WEEKEND BRUNCH

FRI-SUN 10-2PM

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 fixin's</i>	\$12
FRITTATA <i>potatoes, spinach, broccoli, sausage, american cheese & parm</i>	\$13
BREAKFAST BOWL <i>greek yogurt, fresh berries & granola</i>	\$10
STEAK & EGGS <i>6oz. prime skirt steak & 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

sausage patties | bacon | hash browns | pancakes | fresh fruit
| two eggs any style | \$6 | toast or english muffin | \$3

STEAKS & CHOPS

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.

PRIME		PRIME BONE-IN	
NY STRIP 14oz	\$62	RIBEYE 20oz	\$69
FILET MIGNON 8oz	\$44	T-BONE 24oz	\$78
FILET MIGNON 12oz	\$54	FILET MIGNON 14oz	\$60
SKIRT STEAK 12oz	\$40		

TOPPINGS

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

SIGNATURE DOUBLE CUT LAMB CHOPS

3 CHOPS \$56 | 5 CHOPS \$84

SANDWICHES

with: fries | sweet potato fries | fruit | soup

THE ITALIANO <i>salami, mortadella, sopressata, provolone, l.t., balsamic & e.v.o.o., giardiniera</i>	\$13
NO HORSIN' AROUND <i>G&G prime roast beef, swiss, arugula, tomato, horseradish cream</i>	\$13
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

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
FRIED SHRIMP <i>6 jumbo shrimp battered & fried & served with Gene's cole slaw</i>	\$32
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

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	SORBETTO	\$8
CHEESECAKE	\$8	GELATO	\$8
AFFOGATO	\$6	FLOURLESS CAKE (12 min)	\$8
IRISH COFFEE	\$10	CARROT CAKE	\$8
PUNCINO	\$10	S'MORES KIT	\$20

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
BATASIOLO <i>Gavi dei 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
BATASIOLO <i>Dolcetta d'Alba Piemonte, IT</i>	15	56
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
LA SCOLCA BLACK LABEL <i>Gavi dei Gavi Piemonte, IT</i>	90

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

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
ANTALE RIPASSO <i>"Baby Amarone" Veneto, 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
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
ROCICHE DEL'ANNUNZIATA <i>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
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
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

