



March 2, 2022

Gene & Georgetti Chicago Continues Tradition of Lenten Menu Specials

With the easing of COVID-19 restrictions, Gene & Georgetti Chicago is feeling positive about a busy March. Beginning today, the 81-year-old Chicago restaurant will honor its tradition of offering a special menu during the Lenten season. “This was a tradition that started when I was a little girl, and one that we love to honor,” says third-generation managing partner Michelle Durpetti.

The menu will feature a variety of seafood dishes including the introduction of a “cotto + crudo” seafood platter featuring fresh oysters and shellfish.

Chef Cristiano Bassani is also featuring several new pastas including the lobster diavolo, featuring his homemade squid ink fettuccine.

Classic favorites like fish and chips along with a featured fresh catch of the day are sure to please throughout the month. There will be additional specials celebrating Women’s History Month, St. Patrick’s Day and St. Joseph’s Day as well.

“We are thrilled to highlight our vendor and supplier partners this month that are women-owned, and will be highlighting those businesses throughout the month (including Italy’s “Festa della Donna on March 8, and culminating with International Women’s Day on the 10th),” shares Durpetti. “While Gene & Georgetti was founded by the two men whose name is on our door, we were built by women. My grandmother was the first accountant, my mother is involved in every decision we make, and the women who make up our team are a definitive part of our continued evolution...” To mark the month-long celebration of women, a portion of our proceeds will be going to Women for Women, a UK-based organization that helps women survivors of war and conflict.

As we head into late March, the Chicago steakhouse is thrilled to share that it will officially reopen for lunch beginning March 25th, the very first day of Chicago Restaurant Week. “We wanted to give Chicagoans a chance to enjoy both our lunch and dinner menus during Restaurant Week, and we felt like it was the right time to reopen for lunch. The latest COVID-related surge is moving in the right direction, spring is in the air and we are happy to welcome customers back for lunch,” says Durpetti.

Last but certainly not least, the Italian Steakhouse is celebrating its wine list with a very special Stag’s Leap Wine Dinner happening on March 29th. Guests will experience a taste of Napa Valley’s iconic Stag’s Leap district in combination with a menu inspired by the forests of Northern Italy. Stag’s Leap Wine Cellars ambassador Patrizia Lello with Marcus Notato and Gene & Georgetti Executive Chef Cristiano Bassani offer a 4-course menu paired with the best of Napa.

Gene & Georgetti Chicago remains open for dining, delivery and pick-up 7 days a week. Carry out + Delivery Monday - Sundays from 11:00 am. In-restaurant dining is available Monday - Sunday beginning at 3:00 pm which will shift to an 11:00 am opening starting March 25.

URL to feature:

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