



Gene & Georgetti



CHICAGO'S STEAKHOUSE SINCE 1941

ANTIPASTI

CALAMARI FRITTI <i>lemon, house-made marinara</i>	•\$22	THE CROSTINI DELLA TOSCANA <i>a Tuscan Tradition: toasted slices of bread with chicken liver paté</i>	•\$16
CALAMARI ALLA GRIGLIA <i>simply grilled with lemon and e.v.o.o.</i>	•\$21	SHRIMP COCKTAIL <i>4 jumbo fresh shrimp, house-made cocktail sauce</i>	•\$24
ITALIAN SAUSAGE & PEPPERS <i>sweet or hot sausage, tri-colored peppers</i>	•\$16	THE BEST CLAMS & MUSSELS <i>red or the white style, toasted bread for dipping</i>	•\$17
POLENTA <i>with sautéed seasonal mushrooms (add Savini white truffle oil - \$4)</i>	\$16	ANTIPASTO MISTO <i>Italian salumi, cheeses, olives & crostini</i>	\$21
CRAB CAKES <i>the crabbiest of cakes (get it?), house-made remoulade</i>	•\$28	BAKED CLAMS <i>manilla clams, garlic-breadcrumb stuffing</i>	•\$17
PROSCIUTTO E BURRATA <i>Italian prosciutto sliced thin, with imported fresh burrata</i>	\$24	SHRIMP DE JONGHE <i>jumbo shrimp, Italian breadcrumbs & garlic sauce</i>	•\$25

SOUP

TORTELLINI IN BRODO <i>house-made brodo, cheese tortellini, & parmigiano - a Florentine Winter favorite</i>	MINISTRONE <i>traditional Italian vegetable soup (vegetarians welcome!)</i>	ZUPPA DEL GIORNO <i>ask your server what today's special soup is, we're sure it is going to be delicious!</i>
\$6	\$6	\$6

SALAD

THE ORIGINAL GARBAGE SALAD <i>salami, jumbo shrimp, provolone, the works!</i>	CAESAR <i>house-made anchovy dressing, parmigiano</i>	COBB WITH CRISPY CHICKEN <i>with all the traditional fixings</i>
*\$22	\$13	•\$19
INSALATA TRE-COLORE <i>radicchio, endive & arugula, house dressing</i>	HOUSE <i>with our famous house vinaigrette</i>	CLASSIC WEDGE <i>with our house-cut bacon & blue cheese dressing</i>
\$14	\$7	*\$14

grilled or crispy chicken \$10 | Atlantic salmon \$14 | 6oz. steak \$16

G&G CLASSICS

VEAL parmigiana, limone, or marsala style	•\$37	CHICKEN JOE our signature dish! (add Italian sausage \$7)	•\$32
VEAL SALTIMBOCCA served with our mashed potatoes	•\$38	CHICKEN VESUVIO with roasted potatoes, garlic & white wine	•\$30
EGGPLANT PARMIGIANA made the old-school way	\$25	CHICKEN parmigiana, limone, or marsala style	•\$29
GREEK STYLE CHICKEN with lemon, Greek seasoning & white wine	•\$30	GENE'S FRIED CHICKEN white & dark meat and super delicious!	•\$30

TRIPPA ALLA FIORENTINA | •\$26
a traditional Tuscan tripe dish & Tony's favorite!

• 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

• CHEF CRISTIANO BASSANI •

STEAKS & CHOPS

We purchase the highest quality USDA Prime 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 80 years.

PRIME WET AGED STEAKS

NY STRIP 14oz	•\$69
FILET MIGNON 8oz	•\$54
FILET MIGNON 12oz	•\$64
SKIRT STEAK 12oz	•\$47



PRIME BONE-IN STEAKS

RIBEYE 20oz	•\$97
T-BONE 24oz	•\$82
NY STRIP 18oz	•\$69
PORTERHOUSE 24oz	•\$85

Horseradish Crema \$5 | Oscar Style \$17 | Gorgonzola Crust \$5 | Bernaise \$5

PORK CHOPS

Two pieces, from Northwest Meat Co.
•\$30

COLORADO LAMB CHOPS

double cut & one of our signature dishes!
•\$74 • add chops for \$23 •

OLD SCHOOL VEAL CHOP

bone-in chop from Northwest Meat Co.
•\$65

THE TOMAHAWK

38oz. PRIME DRY AGED RIBEYE
from our cousins at Northwest Meats - served
on the bone with rosemary roasted potatoes
•\$145

LA FIORENTINA

48oz. PRIME DRY AGED T-BONE
from Northwest Meats - order it rare + like
in Italy! Served with roasted asparagus
•\$150

LA TAGLIATA

14oz. PRIME NY STRIP
from Purely Meats - broiled & sliced, served
with sauteed mushrooms in a red-wine sauce
•\$72

SEAFOOD

ATLANTIC SALMON

8oz./12oz., broiled, limone, or vesuvio style
•\$27 / \$37

CHILEAN SEA BASS

8oz./12oz., simply broiled
•\$46 / \$66

FRIED SHRIMP

6 jumbo shrimp, served with Gene's Cole Slaw
•\$38

PASTA

From our roots in Lucca, Tuscany, Italy we love our pasta! All our pastas are fresh & made in house using Italian ingredients and local purveyors. Our signature sauces are made daily, we know you will taste the difference. Buon Appetito!

LINGUINE ALLE VONGOLE LIGURIA (h)	•\$27
house-made linguine, fresh manilla clams, garlic & white-wine sauce	
GARGANELLI SPECK E SPINACI EMILIA-ROMAGNA (h)	\$24
with northern-style smoked prosciutto & spinach, in a light cream sauce	
PACCHERI AL RAGÙ DI CODA LAZIO (h)	\$28
house-made large tube pasta tossed in a hearty oxtail ragù	
BUCATINI CARBONARA LAZIO (h)	•\$22
Italian pancetta, creamy egg, pepper, & parmigiano sauce	
SPAGHETTI FRUTTI DI MARE COASTAL ITALY (h)	•\$32
mussels, clams, shrimp, & calamari in a light tomato sauce	
PAPPARDELLE BOLOGNESE EMILIA-ROMAGNA (h)	\$22
house-made wide noodle pasta & sauce, a great side with our steaks!	

PAGLIA E FIENO SIENA (h)	\$27
Michelle's fav, means "straw & hay" thin pasta w/ white wine veal ragù	
RAVIOLI TOSCANA (h) (e)	\$22
meat or cheese ravioli, with bolognese or marinara sauce	
GNOCCHI POMODORO BASILICO CAMPANIA (h) (v)	\$20
fresh potato dumplings in light tomato sauce with fresh basil	
RIGATONI BUTTERA TOSCANA (h)	\$24
house-made pasta, sliced Italian sausage, green peas, tomato cream sauce	
SPAGHETTI CACIO E PEPE LAZIO (h) (v)	\$22
cacio romano & parmigiano cheeses, fresh ground pepper	
RIGATONI OR SPAGHETTI EVERYWHERE! (h)	\$22
with our house-made marinara or bolognese sauce	

SIDES

GRILLED OR STEAMED ASPARAGUS	\$15	HOUSE-MADE MEATBALLS	\$10
BRUSSELS SPROUTS with bacon & green apples	\$15	SAUTEED MUSHROOMS	\$13
SPINACI GRATINATE our version of creamed spinach	\$12	WHOLE CAULIFLOWER with lemon butter sauce	\$13
VESUVIO POTATOES with garlic & white wine	\$12	BROCCOLINI sautéed with garlic of course!	\$12
MASHED POTATOES	\$10	ESCAROLE & BEANS a tuscan favorite of the family!	\$10
		CRISPY ONION RINGS	\$12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
(n) nuts • (e) egg pasta • (h) house made pasta • (v) vegetarian