



Geneva Restaurant Week 2025

January 18-26

\$9.99 Per Person Cheese Pizza+Domestic Beer

\$29.99 Per Person Lunch or Dinner

Dine-In Only

Choose One from Each Course



First Course

WRAPPED SHRIMP

Two Jumbo Shrimp, Wrapped with Hot Pancetta, Orange Glaze, Basil, Ginger, E.V.O.O.

BRUSCHETTA

Two piece Classic Bruschetta. Add \$3 for any other flavor.

SAUSAGE STUFFED MUSHROOM

Ricotta, Spinach, Breadcrumbs, Parmigiano, Mozzarella, Basil, Sundried Tomato Pesto E.V.O.O.

POLENTA BOLOGNESE

Fried Polenta, Bolognese Sauce, Mozzarella, Basil, Parmigiano, Marinara sauce.

Second Course

CAESAR SALAD

Romaine, Seasoned Croutons, Caesar Dressing, Black Pepper, Parmigiano.

WEDGE SALAD

Iceberg Lettuce, Grape Tomato, Bleu Cheese Dressing, Bacon Bits, Crumbled Bleu Cheese.

COTTO SALAD

Arugula, Gorgonzola, Roasted Hazelnut Crispy Pancetta, Green Apples, Red Wine Vinaigrette.

SOUP OF THE DAY

Third Course

RISOTTO MARE & MONTI

Arborio Rice, Sauteed Shrimp, Asparagus, Green Onion, Light Cream, Parmigiano.

RAVIOLI CHICKEN ALFREDO

Cacio & Pepe stuffed Ravioli, Grilled Chicken, Garlic+Onion Parmigiano+Cream.

CASARECCE BOSCAIOLA

Casarecce Pasta, Roasted Sausage, Mushroom, Garlic+Onion, Cream, Parmigiano.

WRAPPED FILET

Bacon Wrapped 4oz Filet, Rustic Mashed Potato with Garlic+Pancetta, Demi Glaze.

Fourth Course

TIRAMISU

Ladyfingers, Mascarpone Cream, Espresso, Cocoa.

GELATO

Two Scoops - Choose from: Chocolate, Strawberry, Vanilla, Pistachio, Creme Filled Wafer.

\$9.99 or \$29.99 per Person not Inclusive of Tax and Gratuity
Additional cost for Extra Toppings or Extra Ingredients
Offer cannot be combined with other Specials.