



Geneva Restaurant Week 2024

January 20-28



\$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

EGGPLANT PARMIGIANA

Breaded Eggplant, Tomato sauce, Basil, Parmigiano cheese.

BRUSCHETTA

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

BURRATA

Fresh 4oz Burrata Mozzarella, Prosciutto, Basil Pesto, Crostini.

MEATBALLS+POLENTA

Our Handmade Meatballs, Rosted Garlic Tomato sauce, Parmesan Polenta, Parmigiano, Basil.

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 SALMONE & RADICCHIO

Carnaroli Rice, Smoked Salmon, Onion, Radicchio lettuce, Light Cream.

SACCHETTI SPEK & NOCI

Four Cheese pasta bags, Spek, Walnuts, Onion Parmigiano+Gorgonzola Cream.

GNOCCHI PESTO

Potato Gnocchi, Grilled Chicken, Basil Pesto, Cherry Tomato, Parmigiano.

LASAGNA BOLOGNESE

Egg Pasta, Beef+Pork+Veal Ragu, San Marzano Tomato Sauce, Bechamel, Mozzarella cheese, Shaved Parmigiano, Basil..

Fourth Course

TIRAMISU

Ladyfingers, Mascarpone Cream, Espresso, Cocoa.

PISTACCHIO CAKE

Light Chiffon cake soaked with a Honey syrup layered with Pistachio Almond mousse and White Chocolatey glaze.

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.