



# Geneva Restaurant Week 2026

January 17-25

\$9.99 Per Person Cheese Pizza+One Topping

\$39.99 Per Person Lunch or Dinner

9.99 Per Person Any Our Signature Cocktail

Dine-In Only

Choose One from Each Course



## First Course

### CRAB CAKE

Crabmeat. Red+Yellow Peppers. Corn. Remoulade Sauce. Greens+Lemon Vinaigrette.

### BRUSCHETTA

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

### LOSTER MAC AND CHEESE GRATIN

Cavatappi Pasta. Lobster Meat. Cheese Sauce. Cheddar Cheese. Breadcrumbs.

### MEATALL+POLENTA

Parmigiano Polenta. Marinara Sauce. Mozzarella. Basil. Parmigiano. Marinara sauce.

## Second Course

### GRILLED BACON CAESAR SALAD

Romaine Heart. Seasoned Croutons Crumbs. Caesar Dressing. Black Pepper. Parmigiano.

### HARVEST SALAD

Baby Spinach+Arugula|Green+Red Apples|Crispy Onion|Candied Pecans|Dried Cranberries|Goat Cheese|Champagne Vinaigrette

### COTTO SALAD

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

### SOUP OF THE DAY

## Third Course

### SCALLOPS RISOTTO

Creamy Parmigiano Risotto. Sautéed Scallops. Spinach. Light Cream. Parmigiano.

### BASIL PESTO GNOCCHI

Gnocchi. Grilled Chicken. Pesto Sauce. Parmigiano Cheese.

### GRILLED SALMON

Grilled 4oz Salmon Filet. Roasted Herbed Mini Carrots+Potatoes. Chimichurri.

### WRAPPED FILET

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

## Fourth Course

### RICOTTA CAKE

Vanilla Whipped Ricotta. Grahams Cookie. Chocolate Chip. Candied Pecan. Salted Caramel Sause.

### GELATO

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

\$9.99 or \$39.99 per Person not Inclusive of Tax and Gratuity  
Additional cost for Extra Toppings. Extra Ingredients.  
Offer cannot be combined with other Specials.