



CATERING MENU
860-487-9032

SALADS

HOUSE*: mixed greens, arugula, cucumber, tomato, red onion, fresh mozzarella, balsamic vinaigrette
Half-\$25 Full-\$40

ARUGULA*: seasonal fruit, candied pecans, mixed greens, goat cheese, lemon honey vinaigrette
Half-\$35 Full-\$55

TUSCAN KALE CAESAR: baby kale, romaine, parmesan, croutons, Caesar dressing
Half-\$25 Full-\$40

COBB*: mixed greens, avocado, pork belly, chopped egg, cucumber, tomato, gorgonzola, citrus dressing
Half-\$35 Full-\$55

ADD PROTEIN

GRILLED CHICKEN
\$4 pp

BLACKENED SHRIMP
\$5.50 pp

SALMON
\$6.50 pp

FLATBREAD SANDWICHES

ROASTED VEGETABLE: zucchini, crispy eggplant, red onion, heirloom tomato, arugula, balsamic
\$6 each

MEATBALL PARMESAN: Nonna's meatballs, mozzarella, marinara
\$7 each

TUNA: traditional tuna salad, romaine, tomato, American cheese
\$6 each

GRILLED CHICKEN: roasted tomato, mozzarella, pesto aioli, arugula
\$7 each

ROASTED TURKEY: romaine, tomato, cheddar cheese, mayo (Add bacon \$1)
\$6 each

ITALIAN COMBO: cured Italian charcuterie, fresh mozzarella, romaine, tomato, EVOO
\$7 each

PASTAS

PASTA MARINARA: your choice of pasta, marinara, parmesan
Sm-30 Lg-55

LASAGNA: beef Bolognese, mozzarella, ricotta, parmesan
Sm-50 Lg-95

PENNE A LA VODKA: tomato, cream, chili flake, basil, parmesan
Sm-40 Lg-75

4 CHEESE RAVIOLI: marinara, cream, no-nut pesto, pecorino
Sm-30 Lg-50

BOLOGNESE: ground beef, slow roasted tomato, burgundy wine, whipped herb ricotta
Sm-55 Lg-100

BAKED MAC & CHEESE: alfredo, ricotta, parmesan, cheddar
Sm-45 Lg-80

HOT ENTREES

VEGETARIAN

MISTO*: roasted Brussel sprouts, zucchini,
squash, ancient grains, parmesan,
herbed olive oil
Sm-30 Lg-50

RISOTTO*: English pea, caramelized onion,
spinach, roasted peppers,
white wine, parmesan
Sm-35 Lg-50

CATCH

BLACKENED SALMON*: zucchini pasta,
tomato broth, mint, lemon confit
Sm-55 Lg-100

SPICY SHRIMP*: fra diavolo marinara,
English pea, baby spinach, roasted garlic
Sm-40 Lg-70

SHRIMP ALFREDO*:
cream béchamel, parmesan
Sm-40 Lg-70

CHICKEN SCALLOPINI

MARSALA*: marsala wine, mushroom,
& demi-glaze
Sm-40 Lg-75

PICATTA*: caper, white wine, lemon
Sm-40 Lg-75

CAPRESE*: fresh mozzarella, broccoli,
grilled tomato, lemon olive oil
Sm-50 Lg-90

PARMESAN: breaded cutlet, marinara,
fresh mozzarella
Sm-45 Lg-80

BEEF

NY STRIP STEAK*: grilled scallion, sautéed
mushroom, red wine demi-glaze
Sm-65 Lg-120

SIDES

NONNA'S MEATBALL: ground beef, pork,
veal, parmesan
Sm-40 Lg-70

TUSCAN ROASTED POTATO*:
rosemary, olive oil, thyme
Sm-25 Lg-40

GARLIC MASHED YUKON GOLD*:
garlic, butter
Sm-20 Lg-35

ROASTED SEASONAL VEGETABLES*:
olive oil, herbed salt
Sm-30 Lg-50

RISOTTO*: parmesan, white wine,
fresh herb
Sm-25 Lg-40

CIABATTA ROLLS: fresh warm ciabatta
dinner rolls with butter
Sm-5 Lg-10

Our chef can accommodate any dietary
needs or restrictions. Menus are fully
customizable with appropriate lead time.

*Denotes **GLUTEN FREE**

GLUTEN FREE pasta and bread available

Disposable plates, cups and silverware
packets available upon request

Delivery available:
\$15 if 30miles or less, \$.50/mi if 30+ miles
(Available for orders or \$150 or more)

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