



Small: Serves 6-8 Large: Serves 12-15

## SALADS

FARMERS\*: mixed artisanal lettuce,  
cucumber, carrot, tomato, onion,  
balsamic vinaigrette  
Sm-25 Lg-35

ARUGULA\*: seasonal berries, candied  
pecans, red oak leaf, goat cheese, lemon  
honey vinaigrette  
Sm-35 Lg-50

TUSCAN KALE CAESAR: baby kale,  
romaine, parmesan, croutons,  
Caesar dressing  
Sm-30 Lg-45

GEM\*: baby gem leaf lettuce, pickled  
Vidalia onion, raisins, champagne  
vinaigrette  
Sm-30 Lg-45

## ADD PROTEIN

GRILLED CHICKEN  
Sm-15 Lg-25

BLACKENED SHRIMP  
Sm-18 Lg-29

FAROE ISLAND SALMON  
Sm-23 Lg-35

## FLATBREAD SANDWICHES

ROASTED VEGETABLE: zucchini, summer  
squash, eggplant, broccolini, heirloom  
tomato, arugula, mozzarella, balsamic  
Sm-25 Lg-35

MEATBALL PARMESAN: Nonna's  
meatballs, spinach, fontina, marinara  
Sm-25 Lg-35

TUNA: Mediterranean olive & tomato  
tapanade, pickled Vidalia onion, artisanal  
bib lettuce  
Sm-25 Lg-35

GRILLED CHICKEN: roasted tomato,  
fontina, pesto aioli, arugula  
Sm-25 Lg-35

ITALIAN COMBO: cured Italian charcuterie,  
60-day mozzarella, gem leaf lettuce,  
tomato, oregano olive oil  
Sm-25 Lg-35

\*All sandwiches are priced for ½ portions

## 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

CAVATAPPI 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,  
salt roast beets, ancient grains, parmesan,  
herbed olive oil  
Sm-30 Lg-50

RISOTTO\*: English pea, mint, lemon zest,  
caramelized Vidalia onion, white wine,  
parmesan, herb butter  
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, broccolini,  
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

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

GARLIC MASHED YUKON GOLD\*:  
garlic, horseradish crème  
Sm-20 Lg-35

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

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

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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