

SMALL PLATES

NONNA'S MEATBALLS

beef, veal, pork, shaved Parmesan 11

CALAMARI

lightly breaded, cherry peppers, tomato and garlic tartar sauce 13

MARGHERITA FLATBREAD

roasted tomato, fresh mozzarella, no-nut pesto 12

LOCAL BURRATA

burratini, prosciutto, garlic crostini, EVOO, cracked pepper 11

RAVIOLI

cheese ravioli, gorgonzola cream, baby spinach, crumbled bacon, roasted tomato 8.5

SOUP & SALAD

BURRATA & HEIRLOOM TOMATO BOWL

mixed greens, marinated grilled chicken, cous-cous, red quinoa, golden raisins, local fresh burratini, balsamic vinaigrette 19

SALMON & GOAT CHEESE GF

arugula, mixed greens, bronzed salmon, seasonal fruit, candied pecans, goat cheese, lemon-honey dressing 20.5

STEAK WEDGE GF

crisp romaine, 6-oz USDA prime strip, grape tomato, chopped bacon, creamy gorgonzola dressing, balsamic drizzle 19

PASTA FAGIOLI

white bean, tomato, ditalini pasta, chicken stock 9

CRAB & POTATO BISQUE GF

Sherry, cream, crab claw meat 9

PASTAS

gluten free pasta available upon request
add Geno's house or Caesar salad to any pasta 7

SPAGHETTI & MEATBALLS

Nonna's meatballs, marinara 19

PENNE ALLA VODKA

tomato, cream, chili flake 18 | add chicken 7

CARBONARA

spaghetti, smoked pork belly, Parmesan, peas, egg 20 | add chicken 7

HOUSE LASAGNA

ricotta, bolognese, fresh mozzarella, bechamel, marinara 21

SQUID ARRABIATTA

sautéed calamari, fresh fettuccine, lemon butter, Calabrian pepper, chive, roasted tomato 24

CHICKEN & BROCCOLI PENNE

pulled chicken, penne, tomato pesto, broccolini, basil, gorgonzola, Parmesan 23

FETTUCCINE PRIMAVERA

spinach, crispy eggplant, tomato, zucchini, goat cheese, candied pine nuts 20 | add chicken 7

PESTO CHICKEN & PENNE AL FORNO

pulled chicken, oven-roasted tomato, fresh mozzarella, peas, cream, herbed bread crumb 22

ENTRÉES

add Geno's house or Caesar salad to any entrée 7

CHICKEN PARMESAN

Italian breaded cutlet, marinara, fresh mozzarella, Parmesan, spaghetti 23

CHICKEN PICATTA

capers, lemon butter, Chablis, angel hair 23

CHICKEN ANGELO

panko-breaded, prosciutto, spinach and asiago stuffed chicken, mushroom, roasted red pepper, potato & parsnip puree 24

BRONZED SALMON ^{GF}

zucchini pappardelle, roasted tomato, Sherry cream, crispy spinach 28

SHRIMP RISOTTO ^{GF}

soffritto & Asiago risotto, oven roasted tomato, grilled shrimp 28

SHORT RIB ^{GF}

slow braised beef short rib, Calabrian pepper, portabella mushroom, capers, potato & parsnip puree, onion frizzles 32

FROM THE GRILLE

PRIME NY STRIP ^{GF}

certified USDA prime strip, potato & parsnip puree, balsamic-glazed bacon brussel sprouts 33

AGRODOLCE PORK CHOP ^{GF}

12-oz bone-in chop, potato & parsnip puree, balsamic-glazed bacon brussel sprouts 26

GENO'S MELT ^{GF (Optional)}

Piedmont beef burger, caramelized onions, Cheddar cheese, aurora sauce, brioche, garlic Parmesan fries 17

GenosGrille.com



WEEKLY EVENTS

SUNDAYS - FAMILY DINNER

On Sundays, we serve family style, focusing on reconnecting, conversation, and just a great meal. Includes salad, pasta, and select entrée. \$15 for adults and \$6 for children 12 and under.

Regular menu also available.

WINE DOWN MONDAYS

Featuring 1/2 off all bottles of wine from our menu.

TWO-FOR-ONE TUESDAYS

All students and staff from UConn will get 2 appetizers for the price of 1 with university ID. 6PM to close.

For more information, please ask your server.

EXECUTIVE CHEF COREY WRY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.