
Geraci's

R E S T A U R A N T

A FAMILY TRADITION FOR 66 YEARS

Our family restaurant opened its doors on July 2nd, 1956 by founders Frances and Michael Geraci. After establishing our roots in University Heights over 66 years ago, we decided to branch out with three locations on the East Side of Cleveland - one in Pepper Pike, one in Mayfield Village, & the newest Silce Shop in Downtown Willoughby. All restaurants are still family-owned and operated by the founders' daughter, Marti Geraci Spoth, her husband, Greg Spoth, and their children.

Our casual, family-friendly restaurants proudly serve traditional Italian pastas, entrées and award-winning pizzas using the same unaltered recipes that have been passed down for generations by our ancestors in Sicily. As one of Cleveland's longest standing traditions, we are humbled by the overwhelming support our community has shown us over the years. Whether you've watched us grow or we've watched you grow, it has been a tremendous honor and a pleasure for us to be able to share our love for good food and good company with family and friends, near and far, for all these years. Here's to many more years to come!

MANGIA!

APPETIZERS

BREADED ARTICHOKE HEARTS 10

Served w. spicy thousand island dipping sauce

CALAMARI FRITTI 13

Served w. spicy or mild marinara sauce

TOASTED RAVIOLI 9

Meat or cheese, served w. marinara or Geraci's sauce

GARLIC TOAST (4) 7

Add Cheese 8

CHICKEN WINGS (6) 13

Served w. house buffalo-pesto, buffalo or BBQ sauce

STUFFED HOT PEPPERS 12

Served w. Italian sausage, mozzarella & marinara sauce

ZUCCHINI FRIES 11

Served w. marinara sauce & grated Pecorino Romano

FRIED MOZZARELLA 8

Served w. marinara sauce

SALADS & SOUP

HOUSE SALAD SM 7 LG 11

Mixed greens w. carrot, cabbage, tomato & mozzarella

CAESAR SALAD 12

Romaine lettuce, homemade crouton, grated Pecorino Romano, shaved Parmigiano Reggiano, & Caesar dressing

Add grilled chicken, salmon, shrimp, Perfect 8

Add Anchovy for 4

Sharing!

GERACI'S SALAD BOWL 14

Mixed greens, capicola, Genoa salami, ham, egg, tomato, pepperoncini, black olive, provolone & mozzarella

ITALIAN WEDDING SOUP
CUP 4.5 BOWL 6.5

DRESSINGS

House Italian, Creamy Italian, Creamy Bleu, Ranch, Caesar, Thousand Island, Honey French

SIDES

SIDE SPAGHETTI GERACI 10

SIDE SPAGHETTI MARINARA 10

SIDE SPAGHETTI MEAT SAUCE 12

SIDE GLUTEN FREE PENNE MARINARA 12

STEAMED OR SAUTEED SPINACH 4

STEAMED OR SAUTEED BROCCOLINI 5.5

TRUFFLE FRIES 5.5

ITALIAN MEATBALL 3

HOUSE DIPPING SAUCE 2

BEVERAGES

FOUNTAIN DRINK/COFFEE/HOT TEA 2.95

SODA CAN 1.75

ICED TEA/JUICE/MILK 2.25

ITALIAN BEER *Draft Peroni* 7

VINO BIANCO *Pinot Grigio, San Simone, Friuli, IT* 10

VINO ROSSO *Sangiovese, Monte Antico, Tuscany, IT* 10

MANGIA

ITALIAN ENTRÉES & PASTAS

Entrée dinners served w. Italian bread & side salad

Please, No Substitutions

SPAGHETTI GERACI SAUCE	17	FETTUCCINE ALFREDO	22
<i>Our own speciality meat flavored recipe add meatball</i>	3	<i>w. grilled chicken & broccoli floret</i>	
SPAGHETTI MARINARA SAUCE	17	CHICKEN PICCATA	23
<i>Vegetarian</i>		<i>Sauteed in garlic, butter & white wine w. artichoke heart, caper & lemon, served with linguine piccata sauce</i>	
SPAGHETTI MEAT SAUCE	19	BLACKENED SALMON	22
<i>Traditional Bolognese sauce</i>		<i>w. side of sauteed broccolini or spinach</i>	
GLUTEN FREE PENNE	19	SHRIMP FRA DIAVOLO	26
<i>w. marinara sauce</i>		<i>Jumbo shrimp, crushed red pepper, white wine, & marinara sauce</i>	
CHICKEN PARMIGIANA	24	CAVATELLI PASTA	21
<i>Baked w. mozzarella & served with spaghetti & Geraci's sauce</i>		<i>In a creamy pesto sauce</i>	
EGGPLANT PARMIGIANA	20	STUFFED MANICOTTI	21
<i>Baked w. mozzarella & served with spaghetti & marinara</i>		<i>Ricotta cheese rolled in delicate dough, baked w. marinara sauce</i>	
BAKED LASAGNA	20	WILD MUSHROOM RAVIOLI	22
<i>w. ricotta, mozzarella, meatball & Geraci's sauce</i>		<i>w. marsala mushroom sauce</i>	
LINGUINE AGLIO E OLIO	17	LINGUINE CLAMS SAUCE	22
<i>Fresh garlic & oil</i>		<i>Chopped clams w. garlic & oil or marinara</i>	

DESSERTS

CANNOLI	6
<i>Pastry, sweet cream, ricotta & chocolate chip filling</i>	
TIRAMISU	6
<i>Custard set atop espresso & rum soaked lady fingers</i>	
SPUMONI BOMBA	6
<i>Chocolate, pistachio & strawberry gelato coated in chocolate</i>	
SPINGI	6
<i>Sicilian style donut holes tossed in sugar & served warm</i>	



TRADITIONAL PIZZAS

PICK YOUR SIZE...

SMALL (4-Cut) 12 LARGE (8-Cut) 18 GLUTEN FREE (SM ONLY) +5.5

PICK YOUR STYLE...

TRADITIONAL

Homemade tomato sauce, mozzarella

WHITE

Garlic, olive oil, parsley, romano, mozzarella

ADD REGULAR TOPPINGS...

COST PER ITEM SM +1.00 per item LG +2.00 per item

BANANA PEPPER, BLACK OLIVE, GREEN PEPPER, GREEN OLIVE, MUSHROOM, ONION, PEPPERONI, PINEAPPLE, RED ONION, ROASTED RED PEPPER, SAUSAGE

ADD SPECIALTY TOPPINGS...

COST PER ITEM SM +2 per item LG +4 per item

ANCHOVY, ARTICHOKE HEART, BACON, BASIL, BROCCOLI, CARAMELIZED ONION, EGGPLANT, GROUND BEEF, HAM, KALAMATA OLIVE, MEATBALL, PEPPERONCINI PEPPER, PROVOLONE, SLICED TOMATO, VEGAN CHEESE, VEGAN PEPPERONI, VEGAN SAUSAGE

GOURMET PIZZAS

MARGHERITA SM 15 LG 24
Sliced tomato, basil, provolone

SICILIAN SM 12 LG 18
Tomato sauce, oregano, lightly cheesed w. grated romano only

TRI-CHEESE SM 15 LG 24
Provolone, romano, mozzarella

MEDITERRANEAN SM 17 LG 26
Kalamata olive, mushroom, artichoke heart, sun-dried tomato, pesto, feta, mozzarella

VEGGIE DELUXE SM 16 LG 25
Sliced tomato, eggplant, mushroom, onion, green pepper, mozzarella

DELUXE SM 16 LG 25
Pepperoni, sausage, mushroom, onion, green pepper, mozzarella

POLPETTA SM 17 LG 26
Meatball, pepperoncini, ricotta, mozzarella

MEAT LOVERS SM 18 LG 27
Ground beef, ham, pepperoni, bacon, sausage, mozzarella

BBQ CHICKEN SM 17 LG 26
BBQ chicken, red onion, pineapple, tomato sauce, mozzarella

BUFFALO CHICKEN SM 17 LG 26
Buffalo chicken, pesto, crumbled bleu, mozzarella, ranch

PESTO CHICKEN SM 17 LG 26
Chicken, roasted red pepper, artichoke heart, pesto, mozzarella

HONEY PIE SM 16 LG 25
Pepperoni, sausage, hot habanero honey, mozzarella, romano

Sorry - No half and half on gourmet pizzas!

Rome wasn't built in a day. A true masterpiece takes time to perfect. A good thing is worth the wait... you get the point, right? We take pride in serving you nothing but the best - but this takes time. Please allow at least 20-40 minutes for all pizza orders. Thank you for your patience & understanding!