
Geraci's

R E S T A U R A N T

2266 Warrensville Ctr Rd.
University Heights
(216) 371-5643

A FAMILY TRADITION FOR 67 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 67 years ago, we've opened new locations in Pepper Pike, Mayfield Village, Willoughby, & Downtown Cleveland. 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 by our ancestors in Sicily. As one of Cleveland's longest standing traditions, we are humbled by the overwhelming support our community has shown over the years. Whether you've watched us grow or we've watched you grow, it has been a tremendous honor to share our love for good food and good company with family and friends, both near and far.
Here's to many more years to come!*

MANGIA

APPETIZERS

BREADED ARTICHOKE HEARTS <i>Served w. spicy thousand island dipping sauce</i>	12.5
CALAMARI FRITTI <i>Served w. spicy or mild marinara sauce</i>	14
TOASTED RAVIOLI <i>Meat or cheese, served w. marinara or Geraci's sauce</i>	10.5
GARLIC TOAST (4) <i>Add Cheese +1</i>	7.5
CHICKEN WINGS (8) <i>Served w. house buffalo-pesto, buffalo or BBQ sauce</i>	13

STUFFED HOT PEPPERS <i>Served w. Italian sausage, mozzarella & marinara sauce</i>	14.5
ZUCCHINI FRIES <i>Served w. marinara sauce & grated Pecorino Romano</i>	11.5
FRIED MOZZARELLA (2 wedges) <i>Served w. marinara sauce</i>	9
EGGPLANT PARMIGIANA <i>Baked w. mozzarella & marinara</i>	13

SALADS & SOUP

ITALIAN WEDDING SOUP	CUP	4	BOWL	7
HOUSE SALAD	SM	7.5	LG	11.5
<i>Mixed greens w. carrot, cabbage, tomato & mozzarella</i>				
CAESAR SALAD				13
<i>Romaine lettuce, homemade crouton, grated Pecorino Romano, shaved Parmigiano Reggiano, & Caesar dressing</i>				
<i>Add grilled chicken, salmon, shrimp +8.5</i>				
<i>Add Anchovy +4.5</i>				
GERACI'S SALAD BOWL				14.5
<i>Mixed greens, capicola, Genoa salami, ham, egg, tomato, pepperoncini, black olive, provolone & mozzarella</i>				

DRESSINGS: House Italian, Creamy Italian, CreamyBleu, Ranch, Caesar, Thousand Island, Honey French

HANDHELDS

GERACI'S COLD ITALIAN SUB <i>Cured Italian meats, provolone, lettuce, tomato, red onion</i>	12
MEATBALL SUB <i>w. melted provolone, & served w. fries</i>	14
CHEESEBURGER <i>8oz. burger w. lettuce, tomato, red onion, & served w. fries</i>	14
CHICKEN PARMIGIANA SUB <i>Served w. fries</i>	16
SAUSAGE SUB <i>w. onion, green pepper, & melted provolone, served with fries</i>	14

SIDES

SIDE SPAGHETTI GERACI	11.5
SIDE SPAGHETTI MARINARA	11.5
SIDE SPAGHETTI MEAT SAUCE	13.5
SIDE GLUTEN FREE PENNE MARINARA	13.5
SAUTEED SPINACH	4.5
SAUTEED GARLICY GREEN BEANS	6
FRENCH FRIES	4
ITALIAN MEATBALL or SAUSAGE	3.5
HOUSE DIPPING SAUCE	2.5
BREAD	1.5

BEVERAGES

FOUNTAIN DRINK/COFFEE/HOT TEA	3.25
SODA CAN	1.95
ICED TEA /JUICE	3.25/2.5

DESSERTS

CANNOLI <i>Pastry, sweet cream, ricotta & chocolate chip filling</i>	6.5
SPINGI <i>Sicilian style donut holes tossed in sugar & served warm</i>	6.5
TIRAMISU <i>Custard set atop espresso & rum soaked lady fingers</i>	7
SPUMONI BOMBA <i>Chocolate, pistachio & strawberry gelato coated in chocolate</i>	7

TRADITIONAL PASTAS

Pasta dinners served w. Italian bread & side salad

GERACI'S SAUCE over SPAGHETTI or PENNE <i>Smooth, beef-based house tomato sauce</i> Cavatelli pasta +2	18
MARINARA SAUCE over SPAGHETTI or PENNE <i>Vegetarian-friendly red tomato sauce</i> Cavatelli pasta +2	18
MEAT SAUCE over SPAGHETTI or PENNE <i>Traditional Beef Bolognese</i> Cavatelli pasta +2	20
TOMATO CREAM SAUCE over SPAGHETTI or PENNE Cavatelli pasta +2	18
GARLIC & OIL over LINGUINI Add Shrimp +8.5	18
CREAMY PESTO SAUCE over SPAGHETTI or PENNE Cavatelli pasta +2	18

ADD TO ANY PASTA

HOMEMADE ITALIAN MEATBALL	3.5
HOMEMADE ITALIAN SAUSAGE	3.5

ITALIAN ENTRÉES

Entrée dinners served w. Italian bread, Spaghetti Geraci, & side salad
No substitutions please.

PARMIGIANA CHICKEN <i>Baked w. mozzarella</i>	26	EGGPLANT VEAL	22 30
PICCATA CHICKEN <i>Sautéed in garlic, butter & white wine w. artichoke heart & caper</i>	25	SALMON	27
FRANCAISE CHICKEN <i>Sautéed in garlic, butter & white wine w. lemon</i>	25	VEAL	30
CUTLET CHICKEN <i>Freshly breaded, pan fried & served w. a side of Geraci's sauce</i>	23	VEAL	28
CHICKEN MARSALA <i>Sautéed in butter & marsala wine w. fresh mushroom</i>			25
CHICKEN CACCIATORE <i>Sautéed in garlic & marinara w. mushroom, onion & pepper</i>			26
CHICKEN FLORENTINE <i>Marinated, grilled & sauteed over spinach w. diced tomato & lemon</i>			24
BLACKENED SALMON <i>Served w. sauteed vegetables</i>			24

SPECIALTY PASTAS

Pasta dinners served w. Italian bread & side salad

BAKED PENNE <i>W. mozzarella & meat sauce</i>	20	ANGEL HAIR ARRABBIATA <i>W. tomato, caper, crushed red pepper & marinara</i>	23
BAKED LASAGNA <i>W. ricotta, mozzarella, meatball & Geraci's sauce</i>	21	ANGEL HAIR BASILICO <i>W. artichoke heart, tomato, basil, butter & white wine</i>	23
CHEESE RAVIOLI <i>W. marinara sauce</i>	21	FETTUCCHINE ALFREDO <i>W. grilled chicken & broccoli florets</i>	27
MEAT RAVIOLI <i>W. Geraci's sauce</i>	21	LINGUINE CLAMS <i>Chopped clams w. garlic & oil or marinara</i>	23
STUFFED MANICOTTI <i>W. ricotta & marinara</i>	21	SHRIMP FRA DIAVOLO <i>Jumbo shrimp, crushed red pepper & marinara over linguine</i>	27
WILD MUSHROOM RAVIOLI <i>Sautéed in butter & marsala wine w. fresh mushroom, onion, & broccoli</i>	23		

TRADITIONAL PIZZAS

PICK YOUR SIZE...

SMALL (4-Cut)	12	LARGE (8-Cut)	18	GLUTEN FREE (Medium Only)	17
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PICK YOUR STYLE...

TRADITIONAL

Homemade tomato sauce, mozzarella

WHITE

Garlic, olive oil, parsley, romano, mozzarella

ADD REGULAR TOPPINGS...

COST PER ITEM	SM	+1.5 per item	LG	+2.5 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	+2.5 per item	LG	+3.5 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 <i>Sliced tomato, basil, provolone</i>	SM	15.5	LG	24.5	BBQ CHICKEN <i>BBQ chicken, red onion, pineapple, tomato sauce, mozzarella</i>	SM	17.5	LG	26.5
SICILIAN <i>Tomato sauce, oregano, lightly cheesed w. grated romano only</i>	SM	12.5	LG	18.5	BUFFALO CHICKEN <i>Buffalo chicken, pesto, crumbled bleu, mozzarella, ranch</i>	SM	17.5	LG	26.5
TRI-CHEESE <i>Provolone, romano, mozzarella</i>	SM	15.5	LG	24.5	PESTO CHICKEN <i>Chicken, roasted red pepper, artichoke heart, pesto, mozzarella</i>	SM	17.5	LG	26.5
DELUXE <i>Pepperoni, sausage, mushroom, onion, green pepper, mozzarella</i>	SM	16.5	LG	25.5	MEAT LOVERS <i>Ground beef, ham, pepperoni, bacon, sausage, mozzarella</i>	SM	18.5	LG	27.5
VEGGIE DELUXE <i>Sliced tomato, eggplant, mushroom, onion, green pepper, mozzarella</i>	SM	16.5	LG	25.5	POLPETTA <i>Meatball, pepperoncini, ricotta, mozzarella</i>	SM	17.5	LG	26.5
EGGPLANT BIANCA <i>Sliced tomato, eggplant, basil, garlic, oil, romano, mozzarella</i>	SM	15.5	LG	24.5	HONEY PIE <i>Pepperoni, sausage, hot habanero honey, mozzarella, romano</i>	SM	16.5	LG	25.5
MEDITERRANEAN <i>Kalamata olive, mushroom, artichoke heart, sun-dried tomato, pesto, feta, mozzarella</i>	SM	17.5	LG	26.5	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!