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# Geraci's

R E S T A U R A N T

29425 Chagrin Blvd.  
Pepper Pike, OH 44122  
(216) 831-1595

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 branched out with three locations on the East Side of Cleveland: Pepper Pike, Mayfield Village, & our Slice 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 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, near and far.*

*Here's to many more years to come!*

# MANGIA

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## APPETIZERS

BREADED ARTICHOKE HEARTS 10.5

*Served w. spicy thousand island dipping sauce*

CALAMARI FRITTI 12.5

*Served w. spicy or mild marinara sauce*

TOASTED RAVIOLI 9.5

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

GARLIC TOAST (4) 7.5

*Add Cheese +1*

CHICKEN WINGS (8) 12.5

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

*Golden BBQ, mango habanero, or bourbon molasses*

STUFFED HOT PEPPERS 12.5

*Served w. Italian sausage, mozzarella & marinara sauce*

ZUCCHINI FRIES 11.5

*Served w. marinara sauce & grated Pecorino Romano*

FRIED MOZZARELLA 8.5

*Served w. marinara sauce*

EGGPLANT PARMIGIANA 12.5

*Baked w. mozzarella & marinara*

## SALADS & SOUP

ITALIAN

WEDDING SOUP CUP 5 BOW 7

HOUSE SALAD SM 7.5 LG 11.5

*Mixed greens w. carrot, cabbage, tomato & mozzarella*

CAESAR SALAD 12.5

*Romaine lettuce, homemade crouton, grated Pecorino Romano,*

*shaved Parmigiano Reggiano, & Caesar dressing*

*Add grilled chicken, salmon, shrimp +8.5*

*Add Anchovy +4.5*

Perfect  
for  
Sharing!

GERACI'S SALAD BOWL 14.5

*Mixed greens, capicola, Genoa salami, ham, egg, tomato,*

*pepperoncini, black olive, provolone & mozzarella*

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

## SIDES

SIDE SPAGHETTI GERACI 10.5

SIDE SPAGHETTI MARINARA 10.5

SIDE SPAGHETTI MEAT SAUCE 12.5

SIDE GLUTEN FREE PENNE MARINARA 12.5

STEAMED or SAUTEED SPINACH 4.5

STEAMED or SAUTEED BROCCOLINI 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 & MILK 3.25/2.5

ITALIAN BEER *Draft Peroni* 7

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

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

*\*Please see our full Wine Menu*

## DESSERTS

CANNOLI 6.5

*Pastry, sweet cream, ricotta & chocolate chip filling*

TIRAMISU 7

*Custard set atop espresso & rum soaked lady fingers*

SPUMONI BOMBA 7

*Chocolate, pistachio & strawberry gelato coated in chocolate*

SPINGI 6.5

*Sicilian style donut holes tossed in sugar & served warm*

## TRADITIONAL PASTAS -----

*Pasta dinners served w. Italian bread & side salad*

**SPAGHETTI or PENNE GERACI'S SAUCE** 17.5  
*Smooth, beef-based house tomato sauce*  
Cavatelli pasta +1.5

**SPAGHETTI or PENNE MARINARA SAUCE** 17.5  
*Vegetarian-friendly red tomato sauce*  
Cavatelli pasta +1.5

**SPAGHETTI or PENNE MEAT SAUCE** 19.5  
*Traditional Beef Bolognese*  
Cavatelli pasta +1.5

**SPAGHETTI or PENNE TOMATO CREAM** 17.5  
Cavatelli pasta +1.5

**SPAGHETTI or PENNE GARLIC & OIL** 15.5  
Cavatelli pasta +1.5  
Add Shrimp +8.5

**SPAGHETTI or PENNE PESTO CREAM** 15.5  
Cavatelli pasta +1.5

## 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** 24.5      **EGGPLANT** 20.5  
*Baked w. mozzarella*      **VEAL** 28

**PICCATA**  
**CHICKEN** 23.5      **SALMON** 25.5  
*Sautéed in garlic, butter & white wine w. artichoke heart, caper & lemon*

**FRANCAISE**  
**CHICKEN** 23.5      **VEAL** 28  
*Sautéed in garlic, butter & white wine w. lemon*

**CUTLET**  
**CHICKEN** 21.5      **VEAL** 25  
*Freshly breaded, pan fried & served w. a side of Geraci's sauce*

**CHICKEN MARSALA** 23.5  
*Sautéed in butter & marsala wine w. fresh mushroom*

**CHICKEN CACCIATORE** 23.5  
*Sautéed in garlic & marinara w. mushroom, onion & pepper*

**CHICKEN FLORENTINE** 22.5  
*Marinated, grilled & served atop spinach w. tomato & lemon*

**BLACKENED SALMON** 22.5

## SPECIALTY PASTAS -----

*Pasta dinners served w. Italian bread & side salad*

**BAKED PENNE** 18.5  
*W. mozzarella & meat sauce*

**BAKED LASAGNA** 20.5  
*W. ricotta, mozzarella, meatball & Geraci's sauce*

**STUFFED MANICOTTI** 20  
*W. ricotta & marinara*

**WILD MUSHROOM RAVIOLI** 20  
*Sautéed in butter & marsala wine w. fresh mushroom*

**ANGEL HAIR ARRABBIATA** 19  
*W. tomato, caper, crushed red pepper & marinara*

**ANGEL HAIR BASILICO** 19  
*W. artichoke heart, tomato, basil, butter & white wine*

**FETTUCCINE ALFREDO** 24  
*W. grilled chicken & broccoli florets*

**LINGUINE CLAMS** 22  
*Chopped clams w. garlic & oil or marinara*

**SHRIMP FRA DIAVOLO** 25.5  
*Jumbo shrimp, crushed red pepper & marinara over linguine*

# TRADITIONAL PIZZAS

## PICK YOUR SIZE...

<b>SMALL</b> (4-Cut)	12	<b>LARGE</b> (8-Cut)	18	<b>GLUTEN FREE</b> (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...

<b>COST PER ITEM</b>	<b>SM</b>	+1.5 per item	<b>LG</b>	+2.5 per item
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BANANA PEPPER, BLACK OLIVE, GREEN PEPPER, GREEN OLIVE, MUSHROOM, ONION, PEPPERONI, PINEAPPLE, RED ONION, ROASTED RED PEPPER, SAUSAGE

## ADD SPECIALTY TOPPINGS...

<b>COST PER ITEM</b>	<b>SM</b>	+2.5 per item	<b>LG</b>	+4.5 per item
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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

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