

Geraci's

RED WINE

Pinot Noir , Cloudline, Willamette Valley, OR	13/48
Valpolicella Ripasso , Giuseppe Campagnola, Veneto, IT	48
Chianti Classico , San Jacopo, Tuscany, IT	13/48
Super Tuscan Sangiovese Blend , Monte Antico, Tuscany, IT	12/44
Merlot , Fina, Sicily, IT	12/44
Montepulciano d'Abruzzo , La Quercia, Abruzzo, IT	13/44
Malbec , La Espera Reserva, Mendoza, AR	12/44
Cabernet Sauvignon , Scotto Family Cellars, Lodi, CA	12/44
Cabernet Sauvignon , Cannonball, Napa, CA	14/52

WHITE WINE

Riesling , Richter, Mosel, DE	11/40
Rose , La Solitude, Rhone Valley, FR	12/42
Pinot Grigio , San Simone, Friuli, IT	12/42
Sauvignon Blanc , Giesen, Marlborough, NZ	12/42
Chardonnay , Hahn, Monterey, CA	12/44
Reserve Chardonnay , Mer Soleil, Central Coast, CA	14/52
Prosecco , Canella Valdobbiadene	12 (split)
Moscato d'Asti , Carlo & Sylvia, Piedmont, IT	11/40

SPECIAL SELECTIONS

Brunello , Pietranera, Tuscany IT	105
Cabernet Sauvignon , Silver Oak, Alexander Valley, CA	135
Chardonnay , Nickel & Nickel, Napa Valley, CA	105
Red Blend , Prisoner, Napa Valley, CA	98
Amarone , Guiseppe Campagnola, Veneto, IT	90
Barolo , Ascheri Vineyards, Piedmont, IT	85

TRADITIONAL PIZZAS

Please allow 20-40 minutes for all pizza orders. Thank you for your patience & understanding!

PICK YOUR SIZE

SMALL (4-cut) 12.25	LARGE (8-cut) 18.25	GLUTEN FREE (6-cut) 17.25
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PICK YOUR STYLE

TRADITIONAL <i>Homemade tomato sauce, mozzarella</i>	WHITE <i>Garlic, olive oil, parsley, romano, mozzarella</i>
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ADD REGULAR TOPPINGS

COST PER ITEM	SMALL +2 per item	LARGE +3 per item
BANANA PEPPER, BLACK OLIVE, GREEN PEPPER, GREEN OLIVE, MUSHROOM, ONION, PEPPERONI, PINEAPPLE, PROVOLONE, RED ONION, SAUSAGE		

ADD SPECIALTY TOPPINGS

COST PER ITEM	SMALL +3 per item	LARGE +4 per item
ANCHOVY, ARTICHOKE HEART, BACON, BASIL, BROCCOLI, CARAMELIZED ONION, EGGPLANT, GROUND BEEF, HAM, KALAMATA OLIVE, MEATBALL, PEPPERONCINI PEPPER, ROASTED RED PEPPER, SLICED TOMATO, VEGAN CHEESE, VEGAN PEPPERONI		

GOURMET PIZZAS

MARGHERITA	SM 15.5 / LG 24.5
<i>Sliced tomato, basil, provolone cheese</i>	

SICILIAN	SM 12.5 / LG 18.5
<i>Tomato sauce, oregano, lightly cheesed w. grated romano</i>	

TRI-CHEESE	SM 13.5 / LG 19.5
<i>Provolone, romano, mozzarella</i>	

EGGPLANT BIANCA	SM 16 / LG 25
<i>White pizza, sliced tomato, eggplant, basil, romano, mozzarella</i>	

MEDITERRANEAN	SM 19 / LG 28
<i>Kalamata olive, mushroom, artichoke heart, sun-dried tomato, pesto, feta, mozzarella</i>	

VEGGIE DELUXE	SM 17 / LG 26
<i>Sliced tomato, eggplant, mushroom, onion, green pepper, mozzarella</i>	

VEGAN SORELLA	SM 19 / LG 28
<i>White pizza, vegan cheese, artichoke heart, pepperoncini pepper, caramelized onions, tomato slices</i>	

BBQ CHICKEN	SM 19 / LG 28
<i>BBQ chicken, red onion, pineapple, tomato sauce, mozzarella</i>	

BUFFALO CHICKEN	SM 19 / LG 28
<i>Buffalo chicken, pesto, crumbled bleu, mozzarella, ranch</i>	

PESTO CHICKEN	SM 19 / LG 28
<i>Chicken, roasted red pepper, artichoke heart, pesto, mozzarella</i>	

MEAT LOVERS	SM 19 / LG 28
<i>Ground beef, ham, pepperoni, bacon, sausage, mozzarella</i>	

THE SPICY SARAH	SM 19 / LG 28
<i>Sausage, jalapeno, ricotta dollops</i>	

POLPETTA	SM 19 / LG 28
<i>Meatball, pepperoncini pepper, ricotta, mozzarella</i>	

DELUXE	SM 17 / LG 26
<i>Pepperoni, sausage, mushroom, onion, green pepper, mozzarella</i>	

HONEY PIE	SM 17 / LG 26
<i>Pepperoni, sausage, hot habanero honey, mozzarella, romano</i>	

Sorry - No half and half on gourmet pizzas.

DESSERTS

CANNOLI TRIO (3)	10
<i>Pastry, sweet cream, ricotta & chocolate chip filling</i>	

TIRAMISU	8
<i>Custard set atop espresso & rum soaked lady fingers</i>	

SPINGI	8
<i>Sicilian style donut holes tossed in sugar & served warm</i>	

LIMONCELLO TARTUFO	8
<i>Lemon gelato w. a heart of limoncello, covered in meringue sprinkles</i>	

SPUMONI BOMBA	8
<i>Chocolate, pistachio & strawberry gelato coated in chocolate</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sept 2026

Geraci's

R E S T A U R A N T



A FAMILY TRADITION FOR 70 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 70 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 humble 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-----SALADS & SOUP-----

BREADED ARTICHOKE HEARTS	13.5
<i>Served w. spicy thousand island dipping sauce</i>	
CALAMARI FRITTI	15.5
<i>Served w. spicy or mild marinara sauce</i>	
TOASTED RAVIOLI	11.5
<i>Meat or cheese, served w. marinara or Geraci's sauce</i>	
GARLIC TOAST (4)	8.5
<i>Add cheese +\$1</i>	
CHICKEN WINGS (8)	16.5
<i>W. house buffalo-pesto, buffalo or BBQ sauce</i>	
STUFFED HOT PEPPERS	15.5
<i>W. sausage, mozzarella & marinara sauce</i>	
ZUCCHINI FRIES	13.5
<i>Served w. marinara sauce & romano</i>	
FRIED MOZZARELLA (2 wedges)	9.5
<i>Served w. marinara sauce</i>	
EGGPLANT PARMIGIANA	14.5
<i>Baked w. mozzarella & marinara sauce</i>	
PEI MUSSELS	15.5
<i>Steamed in a white wine broth w. garlic toast points</i>	

HANDHELDS-----

GERACI'S COLD ITALIAN SUB	13.5
<i>Cured Italian meats, provolone, lettuce, tomato, red onion & fries</i>	
MEATBALL SUB	15.5
<i>Served w. melted provolone & fries</i>	
CHEESEBURGER	15.5
<i>8oz. burger w. lettuce, tomato, red onion & fries</i>	
CHICKEN PARMIGIANA SUB	17.5
<i>Served w. fries</i>	
SAUSAGE SUB	15.5
<i>Served w. onion, green pepper, provolone & fries</i>	

BEVERAGES-----

FOUNTAIN DRINK / ICED TEA	3.5
SODA CAN	2
COFFEE / HOT TEA	3.5
JUICE	2.5

ITALIAN WEDDING SOUP	CUP 4.5 / BOWL 7.5
MINESTRONE SOUP	CUP 4.5 / BOWL 7.5
HOUSE SALAD	SM 7.5 / LG 12.5
<i>Ohio baby red & green lettuce w. carrot, cabbage, tomato & mozzarella</i>	
CAESAR SALAD	SM 8.5 / LG 13.5
<i>Romaine, homemade crouton, grated romano, shaved parmigiano reggiano & Caesar dressing</i>	

GERACI'S SALAD BOWL	LG 15.5
<i>Mixed greens, capicola, Genoa salami, ham, tomato, pepperoncini, black olive, egg, provolone & mozzarella</i>	

DRESSINGS House Italian, Blue Cheese, Caesar, Creamy Italian, French, Ranch, Thousand Island

ADD-----

CHICKEN	+7	SALMON	+9
SHRIMP	+9	ANCHOVY	+4.5



SIDES-----

SAUTÉED SPINACH	6
SAUTÉED BROCCOLINI	6
FRENCH FRIES	5
ITALIAN MEATBALL or SAUSAGE	3.5
HOUSE DIPPING SAUCE	2.5

1/2 ORDER PASTA
PICK YOUR PASTA-----

SPAGHETTINI	11
LINGUINE	11
RIGATONI	11
CAVATELLI	13
GNOCCHI	13
GLUTEN FREE PENNE	13

PICK YOUR SAUCE-----

GERACI'S	
MARINARA	
MEAT	+2
GARLIC & OIL	+2

PASTAS-----

Add a house salad or caesar salad for \$4.5

PICK YOUR TRADITIONAL PASTA ---

SPAGHETTINI	23.5
<i>Artichoke heart, diced tomato, basil, butter & white wine</i>	
LINGUINE	24.5
<i>Choose: Garlic & oil clam sauce or red clam sauce</i>	
RIGATONI	

PICK YOUR SPECIALITY PASTA-----

CAVATELLI	+2	CHEESE RAVIOLI	18.5
GNOCCHI	+2	W. marinara sauce	18.5
GLUTEN FREE PENNE	+2	W. butter sauce & spinach	20.5

PICK YOUR SAUCE-----

GERACI'S SAUCE	17.5	CAVATELLI SPICY TOMATO CREAM	20.5
<i>Smooth beef-based house tomato sauce</i>		GNOCCHI CREAMY PESTO	
		<i>W. blister tomatoes</i>	

MARINARA SAUCE	17.5	WILD MUSHROOM RAVIOLI	22.5
<i>Vegetarian-friendly red tomato sauce</i>		<i>Marsala wine, butter & fresh mushroom</i>	

GARLIC & OIL	17.5	FRUTTI DI MARE	28.5
		<i>Jumbo shrimp, calamari & mussels w. spicy marinara arrabbiata served over linguini</i>	
MEAT SAUCE	19.5		
<i>Traditional beef bolognese tomato sauce</i>			

CREAMY PESTO SAUCE	19.5	STUFFED MANICOTTI	21.5
		<i>W. ricotta & marinara</i>	

TOMATO CREAM SAUCE	19.5	FETTUCCINE ALFREDO	21.5
		<i>W. chicken & broccoli florets</i>	

			25.5
			28.5

MEATBALL	+3.5	CHICKEN	+7	RUSTIC ITALIAN SAUSAGE SPAGHETTINI	22.5
SAUSAGE	+3.5	SHRIMP	+9	<i>W. peppers, onions & Geraci's sauce over spaghetti</i>	
SALMON	+9				

ITALIAN ENTRÉES-----

Served w. a side of spaghetti Geraci's. Add a house salad or caesar salad for \$4.5

CUTLET		BLACKENED CHICKEN & SHRIMP	27.5
CHICKEN	23.5	VEAL	27.5
<i>Breaded, pan fried & served w. a side of Geraci's sauce</i>		<i>Marinated & grilled over spinach</i>	

PARMIGIANA		BLACKENED SALMON	26.5
CHICKEN	26.5	EGGPLANT	22.5
<i>Baked w. mozzarella</i>		VEAL	29.5

PICCATA		CHICKEN FLORENTINE	24.5
CHICKEN	26.5	VEAL	29.5
<i>Sautéed in garlic, butter, chicken stock & white wine w. artichoke heart & caper</i>		<i>Marinated, grilled & sauteed over spinach w. diced tomato & lemon</i>	

FRANCAISE			
CHICKEN	26.5	VEAL	29.5
<i>Sautéed in garlic, butter, chicken stock, sherry wine w. lemon</i>			

MARSALA			
CHICKEN	26.5	VEAL	29.5
<i>Sautéed in butter, beef stock & marsala wine w. mushroom</i>			

CHICKEN CACCIATORE	27.5		
<i>Sautéed in garlic & marinara w. mushroom, onion & pepper</i>			

COCKTAILS

Ruby Red Rosemary 12
Tito's Vodka, Grapefruit, Lemon Juice, Honey Simple Syrup, Rosemary, & a dash of Sea Salt

Pepper Pike Smash 13
A refreshing bourbon cocktail with cold-pressed blackberries, elderberries, sage, lemon

Sicilian Margarita 13
Blanco Tequila, Cold-Pressed Blood Oranges, Lemon, Lime, Simple

Thyme After Thyme 12
Thyme Infused Watershed Four Peel Gin, Lemon, Simple, Prosecco

Geraci Sour 12
Whiskey, Amaro Nonino, Fresh Lemon, & Lime, Simple, Sangiovese Float

Palermo Paloma 13
Reposado Tequila, Grapefruit, Lime, Jalapeno, Soda

Barrel Aged Manhattan 15
OYO Bourbon, Italian Vermouth Blend, Averna Amaro Siciliano, House Bitters, Oloroso Sherry

BUBBLES

Limoncello Spritz 12
Organic Limoncello, Brut Prosecco, Soda, Mint

Moonlight Royale 12
Chambord, Lime, Prosecco

DOLCE

Salted Caramel Martini 13
Caramel Vodka, Rum Chata, Pinch of sea salt

Espresso Martini 13
Van Gogh Espresso Vodka, Kahlua, Bailey's

BOTTLED BEER

Great Lakes Edmund Fitzgerald Porter	6
Great Lakes Dortmunder Gold Lager	6
Miller Lite	4.5
Coors Light	4.5
Bud Light	4.5
Budweiser	4.5
Heineken Lager	5.5
Heineken Light	5.5
Peroni N/A (non-alcoholic beer)	5.5
Fat Head's Head Hunter IPA	6.5
Strongbow Hard Cider	6
Guinness Draught Stout	6.5
Columbus Brewing IPA	6.5
Blue Moon Belgian White Wheat Ale	5.5
Forst Italian Lager	6.5
High Noon	7
White Claw	6