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# Geraci's

R E S T A U R A N T

## Pepper Pike

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 is 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 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

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## APPETIZERS

<b>BREADED ARTICHOKE HEARTS</b>	10
<i>Served w. spicy thousand island dipping sauce</i>	
<b>CALAMARI FRITTI</b>	12
<i>Served w. spicy or mild marinara sauce</i>	
<b>TOASTED RAVIOLI</b>	9
<i>Meat or cheese, served w. marinara or Geraci's sauce</i>	
<b>GARLIC TOAST (4)</b>	7
<i>Add Cheese</i>	
<b>CHICKEN WINGS (8)</b>	12
<i>Served w. house buffalo-pesto, buffalo or BBQ sauce</i>	

<b>STUFFED HOT PEPPERS</b>	12
<i>Served w. Italian sausage, mozzarella &amp; marinara sauce</i>	
<b>ZUCCHINI FRIES</b>	11
<i>Served w. marinara sauce &amp; grated Pecorino Romano</i>	
<b>FRIED MOZZARELLA</b>	8
<i>Served w. marinara sauce</i>	
<b>EGGPLANT PARMIGIANA</b>	12
<i>Baked w. mozzarella &amp; marinara</i>	

## SALADS & SOUP

<b>ITALIAN WEDDING SOUP</b>				
	CUP	4.5	BOWL	6.5
<b>HOUSE SALAD</b>	SM	7	LG	11
<i>Mixed greens w. carrot, cabbage, tomato &amp; mozzarella</i>				
<b>CAESAR SALAD</b>				12
<i>Romaine lettuce, homemade crouton, grated Pecorino Romano, shaved Parmigiano Reggiano, &amp; Caesar dressing</i>				
<i>Add grilled chicken, salmon, shrimp,</i>			<b>Perfect</b>	8
<i>Add Anchovy</i>			<b>for</b>	4
			<b>Sharing!</b>	
<b>GERACI'S SALAD BOWL</b>				14
<i>Mixed greens, capicola, Genoa salami, ham, egg, tomato, pepperoncini, black olive, provolone &amp; mozzarella</i>				

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

## SIDES

<b>SIDE SPAGHETTI GERACI</b>	10
<b>SIDE SPAGHETTI MARINARA</b>	10
<b>SIDE SPAGHETTI MEAT SAUCE</b>	12
<b>SIDE GLUTEN FREE PENNE MARINARA</b>	12
<b>STEAMED or SAUTEED SPINACH</b>	4
<b>STEAMED or SAUTEED BROCCOLINI</b>	5.5
<b>FRENCH FRIES</b>	3.5
<b>ITALIAN MEATBALL or SAUSAGE</b>	3
<b>HOUSE DIPPING SAUCE</b>	2
<b>BREAD</b>	1

## BEVERAGES

<b>FOUNTAIN DRINK/COFFEE/HOT TEA</b>	2.95
<b>SODA CAN</b>	1.75
<b>ICED TEA/JUICE/MILK</b>	2.25
<b>ITALIAN BEER</b> Draft Peroni	7
<b>VINO BIANCO</b> Pinot Grigio, San Simone, Friuli, IT	10
<b>VINO ROSSO</b> Sangiovese, Monte Antico, Tuscany, IT	10
<i>*Please see our full Wine Menu</i>	

## DESSERTS

<b>CANNOLI</b>	6
<i>Pastry, sweet cream, ricotta &amp; chocolate chip filling</i>	
<b>TIRAMISU</b>	6
<i>Custard set atop espresso &amp; rum soaked lady fingers</i>	

<b>SPUMONI BOMBA</b>	6
<i>Chocolate, pistachio &amp; strawberry gelato coated in chocolate</i>	
<b>SPINGI</b>	6
<i>Sicilian style donut holes tossed in sugar &amp; served warm</i>	

## TRADITIONAL PASTAS -----

Pasta dinners served w. Italian bread & side salad

**SPAGHETTI or PENNE GERACI'S SAUCE** 17  
*Smooth, beef-based house tomato sauce*  
Cavatelli pasta +1

**SPAGHETTI or PENNE MARINARA SAUCE** 17  
*Vegetarian-friendly red tomato sauce*  
Cavatelli pasta +1

**SPAGHETTI or PENNE MEAT SAUCE** 19  
*Traditional Beef Bolognese*  
Cavatelli pasta +1

**SPAGHETTI or PENNE TOMATO CREAM** 17  
Cavatelli pasta +1

**SPAGHETTI or PENNE GARLIC & OIL** 15  
Cavatelli pasta +1                      Add Shrimp +8

**SPAGHETTI or PENNE PESTO CREAM** 15  
Cavatelli pasta +1

## ADD TO ANY PASTA -----

**HOMEMADE ITALIAN MEATBALL** 3

**HOMEMADE ITALIAN SAUSAGE** 3

## ITALIAN ENTRÉES -----

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

**PARMIGIANA**  
**CHICKEN** 24                      **EGGPLANT** 20  
*Baked w. mozzarella*

**PICCATA**  
**CHICKEN** 23                      **SALMON** 25  
*Sautéed in garlic, butter & white wine w. artichoke heart, caper & lemon*

**FRANCAISE**  
**CHICKEN** 23  
*Sautéed in garlic, butter & white wine w. lemon*

**MARSALA CHICKEN** 23  
*Sautéed in butter & marsala wine w. fresh mushroom*

**CUTLET CHICKEN** 21  
*Freshly breaded, pan fried & served w. a side of Geraci's sauce*

**CHICKEN CACCIATORE** 23  
*Sautéed in garlic & marinara w. mushroom, onion & pepper*

**CHICKEN FLORENTINE** 22  
*Marinated, grilled & served atop spinach w. tomato & lemon*

**BLACKENED SALMON** 22

## SPECIALTY PASTAS -----

Pasta dinners served w. Italian bread & side salad

**BAKED PENNE** 18  
*W. mozzarella & meat sauce*

**BAKED LASAGNA** 20  
*W. ricotta, mozzarella, meatball & Geraci's sauce*

**STUFFED MANICOTTI** 19  
*W. ricotta & marinara*

**WILD MUSHROOM RAVIOLI** 19  
*Sautéed in butter & marsala wine w. fresh mushroom*

**ANGEL HAIR ARRABBIATA** 18  
*W. tomato, caper, crushed red pepper & marinara*

**ANGEL HAIR BASILICO** 18  
*W. artichoke heart, tomato, basil, butter & white wine*

**FETTUCCINE ALFREDO** 22  
*W. grilled chicken & broccoli florets*

**LINGUINE CLAMS** 20  
*Chopped clams w. garlic & oil or marinara*

**SHRIMP FRA DIAVOLO** 25  
*Jumbo shrimp, crushed red pepper & marinara over linguine*

## TRADITIONAL PIZZAS

### PICK YOUR SIZE...

SMALL (4-Cut) 12      LARGE (8-Cut) 18      GLUTEN FREE (SM ONLY) 17.5

### PICK YOUR STYLE...

#### TRADITIONAL

*Homemade tomato sauce, mozzarella*

#### WHITE

*Garlic, olive oil, parsley, romano, mozzarella*

### ADD REGULAR TOPPINGS...

#### COST PER ITEM

SM +1 per item

LG +2 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

<b>MARGHERITA</b> <i>Sliced tomato, basil, provolone</i>	<b>SM</b>	15	<b>LG</b>	24	<b>BBQ CHICKEN</b> <i>BBQ chicken, red onion, pineapple, tomato sauce, mozzarella</i>	<b>SM</b>	17	<b>LG</b>	26
<b>SICILIAN</b> <i>Tomato sauce, oregano, lightly cheesed w. grated romano only</i>	<b>SM</b>	12	<b>LG</b>	18	<b>BUFFALO CHICKEN</b> <i>Buffalo chicken, pesto, crumbled bleu, mozzarella, ranch</i>	<b>SM</b>	17	<b>LG</b>	26
<b>TRI-CHEESE</b> <i>Provolone, romano, mozzarella</i>	<b>SM</b>	15	<b>LG</b>	24	<b>PESTO CHICKEN</b> <i>Chicken, roasted red pepper, artichoke heart, pesto, mozzarella</i>	<b>SM</b>	17	<b>LG</b>	26
<b>DELUXE</b> <i>Pepperoni, sausage, mushroom, onion, green pepper, mozzarella</i>	<b>SM</b>	16	<b>LG</b>	25	<b>MEAT LOVERS</b> <i>Ground beef, ham, pepperoni, bacon, sausage, mozzarella</i>	<b>SM</b>	18	<b>LG</b>	27
<b>VEGGIE DELUXE</b> <i>Sliced tomato, eggplant, mushroom, onion, green pepper, mozzarella</i>	<b>SM</b>	16	<b>LG</b>	25	<b>POLPETTA</b> <i>Meatball, pepperoncini, ricotta, mozzarella</i>	<b>SM</b>	17	<b>LG</b>	26
<b>EGGPLANT BIANCA</b> <i>Sliced tomato, eggplant, basil, garlic, oil, romano, mozzarella</i>	<b>SM</b>	15	<b>LG</b>	24	<b>HONEY PIE</b> <i>Pepperoni sausage, hot habanero honey, mozzarella, romano</i>	<b>SM</b>	16	<b>LG</b>	25
<b>MEDITERRANEAN</b> <i>Kalamata olive, mushroom, artichoke heart, sun-dried tomato, pesto, feta, mozzarella</i>	<b>SM</b>	17	<b>LG</b>	26					

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!