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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 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

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## APPETIZERS

**BREADED ARTICHOKE HEARTS** 12.5  
*Served w. spicy thousand island dipping sauce*

**CALAMARI FRITTI** 14  
*Served w. spicy or mild marinara sauce*

**TOASTED RAVIOLI** 10.5  
*Meat or cheese, served w. marinara or Geraci's sauce*

**GARLIC TOAST (4)** 7.5  
*Add Cheese +1*

**CHICKEN WINGS (8)** 13  
*Served w. house buffalo-pesto, buffalo, BBQ sauce  
Golden BBQ, mango habanero, or bourbon molasses*

**STUFFED HOT PEPPERS** 14.5  
*Served w. Italian sausage, mozzarella & marinara sauce*

**ZUCCHINI FRIES** 11.5  
*Served w. marinara sauce & grated Pecorino Romano*

**FRIED MOZZARELLA** 9  
*Served w. marinara sauce*

**EGGPLANT PARMIGIANA** 13  
*Baked w. mozzarella & marinara*

## SALADS & SOUP

**ITALIAN WEDDING SOUP** CUP 4 BOWL 7

**HOUSE SALAD** SM 7.5 LG 11.5  
*Mixed greens w. carrot, cabbage, tomato & mozzarella*

**CAESAR SALAD** 13  
*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** 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 & MILK** 3.25/2.5

**ITALIAN BEER** *Draft Peroni* 7

## DESSERTS

**CANNOLI** 6.5  
*Pastry, sweet cream, ricotta & chocolate chip filling*

**SPINGI** 6.5  
*Sicilian style donut holes tossed in sugar & served warm*

**SPUMONI BOMBA** 7  
*Chocolate, pistachio & strawberry gelato coated in chocolate*

**TIRAMISU** 7  
*Custard set atop espresso & rum soaked lady fingers*

## TRADITIONAL PASTAS -----

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

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

## ADD TO ANY PASTA -----

<b>HOMEMADE ITALIAN MEATBALL</b>	3.5
<b>HOMEMADE ITALIAN SAUSAGE</b>	3.5

## ITALIAN ENTRÉES -----

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

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

## SPECIALTY PASTAS -----

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

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

# 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>	+3.5 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!