
Geraci's

R E S T A U R A N T

University Heights

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 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

APPETIZERS

BREADED ARTICHOKE HEARTS	10	STUFFED HOT PEPPERS	12
<i>Served w. spicy thousand island dipping sauce</i>		<i>Served w. Italian sausage, mozzarella & marinara sauce</i>	
CALAMARI FRITTI	12	ZUCCHINI FRIES	11
<i>Served w. spicy or mild marinara sauce</i>		<i>Served w. marinara sauce & grated Pecorino Romano</i>	
TOASTED RAVIOLI	9	FRIED MOZZARELLA	8
<i>Meat or cheese, served w. marinara or Geraci's sauce</i>		<i>Served w. marinara sauce</i>	
GARLIC TOAST (4)	7	EGGPLANT PARMIGIANA	12
<i>Add Cheese</i>	8	<i>Baked w. mozzarella & marinara</i>	
CHICKEN WINGS (8)	12		
<i>Served w. house buffalo-pesto, buffalo or BBQ sauce</i>			

SALADS & SOUP

ITALIAN WEDDING SOUP				
	CUP	4.5	BOWL	6.5
HOUSE SALAD	SM	7	LG	11
<i>Mixed greens w. carrot, cabbage, tomato & mozzarella</i>				
CAESAR SALAD				12
<i>Romaine lettuce, homemade crouton, grated Pecorino Romano, shaved Parmigiano Reggiano, & Caesar dressing</i>				
<i>Add grilled chicken, salmon, shrimp,</i>	Perfect		8	
<i>Add Anchovy</i>	for		4	
	Sharing!			
GERACI'S SALAD BOWL				14
<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	11
<i>Cured Italian meats, provolone, lettuce, tomato, red onion</i>	
MEATBALL SUB	13
<i>w. melted provolone, & served w. fries</i>	
CHEESEBURGER	13
<i>8oz. burger w. lettuce, tomato, red onion, & served w. fries</i>	
CHICKEN PARMIGIANA SUB	15
<i>Served w. fries</i>	
SAUSAGE SUB	13
<i>w. onion & green pepper, served with fries</i>	

SIDES

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

BEVERAGES

FOUNTAIN DRINK/COFFEE/HOT TEA	2.95
SODA CAN	1.75
ICED TEA & JUICE	2.25

DESSERTS

CANNOLI	6
<i>Pastry, sweet cream, ricotta & chocolate chip filling</i>	
TIRAMISU	6
<i>Custard set atop espresso & rum soaked lady fingers</i>	
SPUMONI BOMBA	6
<i>Chocolate, pistachio & strawberry gelato coated in chocolate</i>	
SPINGI	6
<i>Sicilian style donut holes tossed in sugar & 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

MARGHERITA SM 15 LG 24
Sliced tomato, basil, provolone

SICILIAN SM 12 LG 18
Tomato sauce, oregano, lightly cheesed w. grated romano only

TRI-CHEESE SM 15 LG 24
Provolone, romano, mozzarella

DELUXE SM 16 LG 25
Pepperoni, sausage, mushroom, onion, green pepper, mozzarella

VEGGIE DELUXE SM 16 LG 25
Sliced tomato, eggplant, mushroom, onion, green pepper, mozzarella

EGGPLANT BIANCA SM 15 LG 24
Sliced tomato, eggplant, basil, garlic, oil, romano, mozzarella

MEDITERRANEAN SM 17 LG 26
Kalamata olive, mushroom, artichoke heart, sun-dried tomato, pesto, feta, mozzarella

BBQ CHICKEN SM 17 LG 26
BBQ chicken, red onion, pineapple, tomato sauce, mozzarella

BUFFALO CHICKEN SM 17 LG 26
Buffalo chicken, pesto, crumbled bleu, mozzarella, ranch

PESTO CHICKEN SM 17 LG 26
Chicken, roasted red pepper, artichoke heart, pesto, mozzarella

MEAT LOVERS SM 18 LG 27
Ground beef, ham, pepperoni, bacon, sausage, mozzarella

POLPETTA SM 17 LG 26
Meatball, pepperoncini, ricotta, mozzarella

HONEY PIE SM 16 LG 25
Pepperoni sausage, hot habanero honey, mozzarella, romano

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!