
Geraci's

R E S T A U R A N T

2266 Warrensville Center Rd.
University Hts., OH 44118
(216) 371-5643

A FAMILY TRADITION FOR 68 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 68 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

APPETIZERS

BREADED ARTICHOKE HEARTS	13	STUFFED HOT PEPPERS	15
<i>Served w. spicy thousand island dipping sauce</i>		<i>Served w. Italian sausage, mozzarella & marinara sauce</i>	
CALAMARI FRITTI	15	ZUCCHINI FRIES	13
<i>Served w. spicy or mild marinara sauce</i>		<i>Served w. marinara sauce & grated pecorino romano</i>	
TOASTED RAVIOLI	11	FRIED MOZZARELLA (2 wedges)	9
<i>Meat or cheese, served w. marinara or Geraci's sauce</i>		<i>Served w. marinara sauce</i>	
CHICKEN WINGS (8)	14	EGGPLANT PARMIGIANA	14
<i>Served w. house buffalo-pesto, buffalo or BBQ sauce</i>		<i>Baked w. mozzarella & marinara sauce</i>	
GARLIC TOAST (4)	7.5	GARLIC TOAST W. CHEESE (4)	8.5

SALADS & SOUP

ITALIAN WEDDING SOUP	CUP	4	BOWL	7
MINSTRONE SOUP	CUP	4	BOWL	7
HOUSE SALAD	SM	8	LG	12
<i>Ohio baby red & green lettuce w. carrot, cabbage, tomato & mozzarella</i>				
CAESAR SALAD	SM	8.5	LG	13
<i>Romaine, homemade crouton, grated pecorino romano, shaved parmigiano reggiano & Caesar dressing</i>				
GERACI'S SALAD BOWL	LG	15		
<i>Mixed greens, capicola, Genoa salami, ham, tomato, pepperoncini, black olive, egg, provolone & mozzarella</i>				

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

ADD -----

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

BEVERAGES

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

SIDES

HALF ORDER SPAGHETTINI GERACI'S	11
HALF ORDER SPAGHETTINI MARINARA	11
HALF ORDER SPAGHETTINI MEAT SAUCE	13
HALF ORDER GLUTEN FREE OR PENNE MARINARA	13
SAUTÉED SPINACH	6
SEASONAL VEGETABLES	6
FRENCH FRIES	5
ITALIAN MEATBALL OR SAUSAGE	3.5
HOUSE DIPPING SAUCE	2.5
ITALIAN BREAD	1.5

HANDHELDS

GERACI'S COLD ITALIAN SUB	13
<i>Cured Italian meats, provolone, lettuce, tomato, red onion</i>	
MEATBALL SUB	14
<i>Served w. melted provolone & french fries</i>	
CHEESEBURGER	15
<i>8oz. burger w. lettuce, tomato, red onion & french fries</i>	
CHICKEN PARMIGIANA SUB	16
<i>Served w. french fries</i>	
SAUSAGE SUB	14
<i>Served w. onion, green pepper, melted provolone & french fries</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.

PASTAS

Add a house salad for \$4.5

SPAGHETTINI GERACI'S SAUCE <i>Smooth beef-based house tomato sauce</i>	17	BAKED PENNE <i>Mozzarella & meat sauce</i>	21
SPAGHETTINI MARINARA SAUCE <i>Vegetarian-friendly red tomato sauce</i>	17	LINGUINE GARLIC & OIL	17
SPAGHETTINI MEAT SAUCE <i>Traditional beef bolognese tomato sauce</i>	19	BAKED LASAGNA <i>Ricotta, mozzarella, meatball & Geraci's sauce</i>	22
SPAGHETTINI BASILICO <i>Artichoke heart, tomato, basil, butter & white wine</i>	23	CHEESE RAVIOLI <i>W. marinara sauce</i>	18
LINGUINE CLAMS <i>Chopped clams w. garlic & oil or marinara</i>	24	CAVATELLI TOMATO CREAM	20
		PENNE CREAMY PESTO	19
		FETTUCCINE ALFREDO <i>W. chicken & broccoli florets</i>	24
		<i>W. shrimp & broccoli florets</i>	26
		WILD MUSHROOM RAVIOLI <i>Marsala wine, butter & fresh mushroom</i>	22
		STUFFED MANICOTTI <i>W. ricotta & marinara</i>	19

ADD ----- SUBSTITUTE -----

MEATBALL	+3.5	CAVATELLI PASTA	+2
SAUSAGE	+3.5	GLUTEN FREE PASTA	+2
CHICKEN	+7		
SHRIMP	+9		
SALMON	+9		

ITALIAN ENTRÉES

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

CUTLET				CHICKEN MARSALA	26
CHICKEN	23	VEAL	27	<i>Sautéed in butter & marsala wine w. fresh mushroom</i>	
<i>Freshly breaded, pan fried & served w. a side of Geraci's sauce</i>				CHICKEN CACCIATORE	27
				<i>Sautéed in garlic & marinara w. mushroom, onion & pepper</i>	
PARMIGIANA		EGGPLANT	22	CHICKEN FLORENTINE	26
CHICKEN	26	VEAL	28	<i>Marinated & grilled over spinach w. diced tomato</i>	
<i>Baked w. mozzarella</i>				BLACKENED SALMON	26
		SALMON	27	<i>Served w. side of seasonal vegetables</i>	
PICCATA				SHRIMP FRA DIAVOLO	27
CHICKEN	26			<i>Jumbo shrimp, crushed red pepper & marinara over linguine</i>	
<i>Sautéed in garlic, butter & white wine w. artichoke heart & caper</i>					
FRANCAISE		VEAL	28		
CHICKEN	26				
<i>Sautéed in garlic, butter & white wine w. lemon</i>					

DESSERTS

TIRAMISU	7	CANNOLI TRIO (3)	10
SPINGI	7	SPUMONI BOMBA	7
<i>Sicilian style donut holes tossed in sugar & served warm</i>		<i>Chocolate, pistachio & strawberry gelato coated in chocolate</i>	

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TRADITIONAL PIZZAS

PICK YOUR SIZE

SMALL 12
(4-Cut)

LARGE 18
(8-Cut)

GLUTEN FREE 17
(Medium: 6-Cut)

PICK YOUR STYLE

TRADITIONAL

Homemade tomato sauce, mozzarella

WHITE

Garlic, olive oil, parsley, romano, mozzarella

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, 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, PINEAPPLE, ROASTED RED PEPPER, SLICED TOMATO, VEGAN CHEESE, VEGAN PEPPERONI

GOURMET PIZZAS

MARGHERITA SM 15.5 LG 24.5
Sliced tomato, basil, provolone

SICILIAN SM 12.5 LG 18.5
Tomato sauce, oregano, lightly cheesed w. grated romano only

TRI-CHEESE SM 13.5 LG 19.5
Provolone, romano, mozzarella

EGGPLANT BIANCA SM 16 LG 25
White pizza, sliced tomato, eggplant, basil, romano, mozzarella

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

VEGGIE DELUXE SM 17 LG 26
Sliced tomato, eggplant, mushroom, onion, green pepper, mozzarella

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

BBQ CHICKEN SM 19 LG 28
BBQ chicken, red onion, pineapple, tomato sauce, mozzarella

BUFFALO CHICKEN SM 19 LG 28
Buffalo chicken, pesto, crumbled bleu, mozzarella, ranch

PESTO CHICKEN SM 19 LG 28
Chicken, roasted red pepper, artichoke heart, pesto, mozzarella

MEAT LOVERS SM 19 LG 28
Ground beef, ham, pepperoni, bacon, sausage, mozzarella

POLPETTA SM 19 LG 28
Meatball, pepperoncini pepper, ricotta, mozzarella

DELUXE SM 17 LG 26
Pepperoni, sausage, mushroom, onion, green pepper, mozzarella

HONEY PIE SM 17 LG 26
Pepperoni, sausage, hot habanero honey, mozzarella, romano

CUSTOMER CONTEST WINNER

THE SPICY SARAH SM 19 LG 28
Sausage, jalapeno, ricotta dollops

Sorry - No half and half on gourmet pizzas.

Please allow at least 20-40 minutes for all pizza orders.

Thank you for your patience & understanding!

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