

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, 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 , Bocelli, Lajatico, IT	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 , Giuseppe Campagnola, Veneto, IT	90
Barolo , Ascheri Vineyards, Piedmont, IT	85

BOTTLED BEER

Great Lakes Edmund Fitzgerald Porter	6
Great Lakes Dortmund Gold Lager	6
Miller Lite	4.5
Coors Light	4.5
Bud Light	4.5
Budweiser	4.5
Heineken Lager	5
Heineken Light	5
Peroni N/A (non-alcoholic beer)	5
Fat Head's Head Hunter IPA	6.5
Strongbow Hard Cider	6
Guinness Draught Stout	6.5
Columbus Brewing IPA	6
Blue Moon Belgian White Wheat Ale	5.5
Forst Italian Lager	6.5
High Noon	7
White Claw	6

Ask about our Draft Beers

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 Homemade tomato sauce, mozzarella	WHITE Garlic, olive oil, parsley, romano, mozzarella
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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 Sliced tomato, basil, provolone	BBQ CHICKEN SM 19 / LG 28 BBQ chicken, red onion, pineapple, tomato sauce, mozzarella
SICILIAN SM 12.5 / LG 18.5 Tomato sauce, oregano, lightly cheesed w. grated romano	BUFFALO CHICKEN SM 19 / LG 28 Buffalo chicken, pesto, crumbled bleu, mozzarella, ranch
TRI-CHEESE SM 13.5 / LG 19.5 Provolone, romano, mozzarella	PESTO CHICKEN SM 19 / LG 28 Chicken, roasted red pepper, artichoke heart, pesto, mozzarella
EGGPLANT BIANCA SM 16 / LG 25 White pizza, sliced tomato, eggplant, basil, romano, mozzarella	MEAT LOVERS SM 19 / LG 28 Ground beef, ham, pepperoni, bacon, sausage, mozzarella
MEDITERRANEAN SM 19 / LG 28 Kalamata olive, mushroom, artichoke heart, sun-dried tomato, pesto, feta, mozzarella	THE SPICY SARAH SM 19 / LG 28 Sausage, jalapeno, ricotta dollops
VEGGIE DELUXE SM 17 / LG 26 Sliced tomato, eggplant, mushroom, onion, green pepper, mozzarella	POLPETTA SM 19 / LG 28 Meatball, pepperoncini pepper, ricotta, mozzarella
VEGAN SORELLA SM 19 / LG 28 White pizza, vegan cheese, artichoke heart, pepperoncini pepper, caramelized onions, tomato slices	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

Sorry - No half and half on gourmet pizzas.

DESSERTS

CANNOLI TRIO (3) 10 Pastry, sweet cream, ricotta & chocolate chip filling	LIMONCELLO TARTUFO 8 Lemon gelato w. a heart of limoncello, covered in meringue sprinkles
TIRAMISU 8 Custare set atop espresso & rum soaked lady fingers	SPUMONI BOMBA 8 Chocolate, pistachio & strawberry gelato coated in chocolate
SPINGI 8 Sicilian style donut holes tossed in sugar & served warm	

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

Geraci's

RESTAURANT



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

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>Served w. house buffalo-pesto, buffalo or BBQ sauce</i>	
STUFFED HOT PEPPERS	15.5
<i>Served w. sausage, mozzarella & marinara sauce</i>	
ZUCCHINI FRIES	13.5
<i>Served w. marinara sauce & pecorino 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>	
STEAMED MUSSELS	15.5
<i>In a savory borth</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

SALADS & SOUP

ITALIAN WEDDING SOUP	CUP 4.5 / BOWL 7.5
MINISTRONE 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 pecorino 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 <i>House Italian, Blue Cheese, Caesar, Creamy Italian, French, Ranch, Thousand Island</i>	

ADD

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



SIDES

1/2 ORDER PASTA

PICK YOUR PASTA	
SPAGHETTINI	
LINGUINE	
RIGATONI	
CAVITELLI	+2
GNOCCHI	+2
GLUTEN FREE PENNE	+2
PICK YOUR SAUCE	
GERACI'S	11
MARINARA	11
MEAT	13
GARLIC & OIL	13
SAUTÉED SPINACH	6
SAUTÉED BROCCOLINI	6
FRENCH FRIES	5
ITALIAN MEATBALL or SAUSAGE	3.5
HOUSE DIPPING SAUCE	2.5

PASTAS

Add a house salad or caesar salad for \$4.5

PICK YOUR TRADITIONAL PASTA

SPAGHETTINI
LINGUINE
RIGATONI

PICK YOUR SPECIALITY PASTA

CAVATELLI +2
GNOCCHI +2
GLUTEN FREE PENNE +2

PICK YOUR SAUCE

GERACI'S SAUCE 17.5
Smooth beef-based house tomato sauce

MARINARA SAUCE 17.5
Vegetarian-friendly red tomato sauce

GARLIC & OIL 17.5

MEAT SAUCE 19.5
Traditional beef bolognese tomato sauce

CREAMY PESTO SAUCE 19.5

TOMATO CREAM SAUCE 19.5

ADD

MEATBALL +3.5 **CHICKEN** +7
SAUSAGE +3.5 **SHRIMP** +9
SALMON +9

ITALIAN ENTRÉES

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

CUTLET CHICKEN 23.5 **VEAL** 27.5
Breaded, pan fried & served w. a side of Geraci's sauce

PARMIGIANA CHICKEN 26.5 **EGGPLANT** 22.5
Baked w. mozzarella **VEAL** 29.5

PICCATA CHICKEN 26.5 **SALMON** 27.5
Sautéed in garlic, butter, chicken stock & white wine w. artichoke heart & caper **VEAL** 29.5

FRANCAISE CHICKEN 26.5 **VEAL** 29.5
Sautéed in garlic, butter, chicken stock, sherry wine w. lemon

MARSALA CHICKEN 26.5 **VEAL** 29.5
Sautéed in butter, beef stock & marsala wine w. mushroom

SPAGHETTINI BASILICO 23.5
Artichoke heart, diced tomato, basil, butter & white wine

LINGUINE CLAM SAUCE 24.5
Choose: Garlic & oil clam sauce or red clam sauce

BAKED LASAGNA 22.5
Ricotta, mozzarella, meatball & Geraci's sauce

CHEESE RAVIOLI 18.5
W. marinara sauce
W. butter sauce & spinach 20.5

CAVATELLI SPICY TOMATO CREAM 20.5

GNOCCHI CREAMY PESTO 20.5
W. blister tomatoes

WILD MUSHROOM RAVIOLI 22.5
Marsala wine, butter & fresh mushroom

FRUTTI DI MARE 28.5
Jumbo shrimp, calamari & mussels w. spicy marinara arrabbiata served over linguini

STUFFED MANICOTTI 21.5
W. ricotta & marinara

FETTUCINE ALFREDO 21.5
W. chicken & broccoli florets
W. shrimp & broccoli florets 28.5

RUSTIC ITALIAN SAUSAGE 22.5
W. peppers, onions & Geraci's Sauce over spaghetti

CHICKEN CACCIATORE 27.5
Sautéed in garlic & marinara w. mushroom, onion & pepper

BLACKENED CHICKEN & SHRIMP 27.5
Marinated & grilled over spinach

BLACKENED SALMON 26.5
Served w. side of seasonal vegetables

BUTTERY COD 23.5
Baked prime cod loin topped w. lemon butter

CHICKEN FLORENTINE 24.5
Marinated, grilled & sauteed over spinach w. diced tomato & lemon

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SPECIALTY 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

SEASONAL COCKTAILS

The Norester 12
Bourbon, lime, maple syrup, ginger beer

White Cosmo 13
Vodka, lime, Cointreau, white cranberry

Sweater Weather Sidecar 13
Remy Martin, Cointreau, lemon, honey

Chai Apple Mule 13
Vodka, spiced chai blend, locally sourced fresh apple cider, organic ginger, lemon, lime, simple

Pomegranate Martini 14
Vodka, Pomegranate juice, Cointreau

Cranberry Margarita 12
Blanco Tequila, cranberry, lemon, lime, Cointreau

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

HAPPY HOUR: Tue ALL DAY
Wed - Fri 3-6pm