

DINE IN &
TO-GO
\$5

BEER

- Great Lakes Dortmund 5.8%
- Great Lakes Commodore Perry IPA 7.5%
- Great Lakes Vibacious Dbl IPA 9%
- Great Lakes Seasonal Beer *Ask about flavor*
- Bell's Amber Ale 5.8%
- Peroni 4.7%
- Miller Lite 4.2%
- Founders All Day Session IPA 4.7%
- Columbus IPA 6.3%
- Lager for the Lakes 4.8%
- Garage Beer 4%

SELTZERS

- Down East Cider 5.0% *Ask about flavor*
- Bourbon Smash 5%
- High Noon 4.5% *Tequila seltzer*
- High Noon 4.5% *Vodka Iced Tea*

NON ALCHOLIC

- Lagunitas IPNA
- Athletic Upside Dawn

HALF OFF:
Tue - Fri 3-6pm

TRADITIONAL PIZZAS

Please allow 20-40 minutes for all pizza orders. Thank you for your patience & understanding!

PICK YOUR SIZE -----

SMALL (4-cut) 12 LARGE (8-cut) 18 GLUTEN FREE (6-cut) 17

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, 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

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

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

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

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

Sorry - No half and half on gourmet pizzas.

DESSERTS

CANNOLI TRIO (3) 10
Pastry, sweet cream, ricotta & chocolate chip filling

TIRAMISU 8
Custare set atop espresso & rum soaked lady fingers

SPINGI 8
Sicilian style donut holes tossed in sugar & served warm

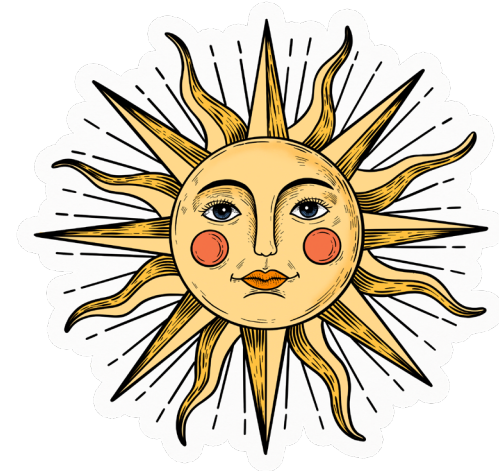
LIMONCELLO TARTUFO 8
Lemon gelato w. a heart of limoncello, covered in meringue sprinkles

SPUMONI BOMBA 8
Chocolate, pistachio & strawberry gelato coated in chocolate

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 <i>Served w. spicy thousand island dipping sauce</i>
CALAMARI FRITTI 15 <i>Served w. spicy or mild marinara sauce</i>
TOASTED RAVIOLI 11 <i>Meat or cheese, served w. marinara or Geraci's sauce</i>
GARLIC TOAST (4) 8 <i>Add cheese +\$1</i>
CHICKEN WINGS (8) 16 <i>Served w. house buffalo-pesto, buffalo or BBQ sauce</i>
STUFFED HOT PEPPERS 15 <i>Served w. sausage, mozzarella & marinara sauce</i>
ZUCCHINI FRIES 13 <i>Served w. marinara sauce & pecorino romano</i>
FRIED MOZZARELLA (2 wedges) 9 <i>Served w. marinara sauce</i>
EGGPLANT PARMIGIANA 14 <i>Baked w. mozzarella & marinara sauce</i>
STEAMED MUSSELS 15 <i>In a savory borth</i>

HANDHELDS

GERACI'S COLD ITALIAN SUB 13 <i>Cured Italian meats, provolone, lettuce, tomato, red onion & fries</i>
MEATBALL SUB 15 <i>Served w. melted provolone & fries</i>
CHEESEBURGER 15 <i>8oz. burger w. lettuce, tomato, red onion & fries</i>
CHICKEN PARMIGIANA SUB 17 <i>Served w. fries</i>
SAUSAGE SUB 15 <i>Served w. onion, green pepper, provolone & fries</i>

BEVERAGES

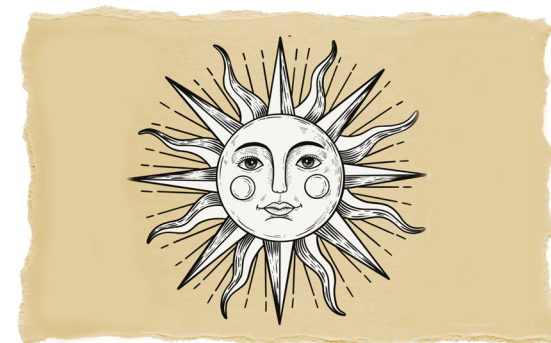
FOUNTAIN DRINK / ICED TEA 3.5
SODA CAN 2
COFFEE / HOT TEA 3.5
JUICE 2.5

SALADS & SOUP

ITALIAN WEDDING SOUP CUP 4 / BOWL 7
MINISTRONE SOUP CUP 4 / BOWL 7
HOUSE SALAD SM 7 / 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, Blue Cheese, Caesar, Creamy Italian, French, Ranch, Thousand Island

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		SPAGHETTINI BASILICO 23 <i>Artichoke heart, diced tomato, basil, butter & white wine</i>
		LINGUINE CLAM SAUCE 24 <i>Choose: Garlic & oil clam sauce or red clam sauce</i>

PICK YOUR SPECIALITY PASTA

CAVATELLI +2	BAKED LASAGNA 22 <i>Ricotta, mozzarella, meatball & Geraci's sauce</i>
GNOOCHI +2	CHEESE RAVIOLI 18 <i>W. marinara sauce</i>
GLUTEN FREE PENNE +2	W. butter sauce & spinach 20

PICK YOUR SAUCE

GERACI'S SAUCE 17 <i>Smooth beef-based house tomato sauce</i>	CAVATELLI SPICY TOMATO CREAM 20
MARINARA SAUCE 17 <i>Vegetarian-friendly red tomato sauce</i>	GNOCCHI CREAMY PESTO 20 <i>W. blister tomatoes</i>

GARLIC & OIL 17	WILD MUSHROOM RAVIOLI 22 <i>Marsala wine, butter & fresh mushroom</i>
MEAT SAUCE 19 <i>Traditional beef bolognese tomato sauce</i>	FRUTTI DI MARE 28 <i>Jumbo shrimp, calamari & mussels w. spicy marinara arrabiata served over linguini</i>

CREAMY PESTO SAUCE 19	STUFFED MANICOTTI 21 <i>W. ricotta & marinara</i>
TOMATO CREAM SAUCE 19	FETTUCCINE ALFREDO 21 <i>W. chicken & broccoli florets</i>

ADD

MEATBALL +3.5	CHICKEN +7	W. shrimp & broccoli florets 28
SAUSAGE +3.5	SHRIMP +9	RUSTIC ITALIAN SAUSAGE 22 <i>W. peppers, onions & Geraci's Sauce over spaghetti</i>
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	VEAL 27 <i>Breaded, pan fried & served w. a side of Geraci's sauce</i>
PARMIGIANA CHICKEN 26 <i>Baked w. mozzarella</i>	EGGPLANT VEAL 22 29

PICCATA CHICKEN 26 <i>Sautéed in garlic, butter, chicken stock & white wine w. artichoke heart & caper</i>	SALMON VEAL 27 29
FRANCAISE CHICKEN 26 <i>Sautéed in garlic, butter, chicken stock, sherry wine w. lemon</i>	CHICKEN CACCIATORE 27 <i>Sautéed in garlic & marinara w. mushroom, onion & pepper</i>

MARSALA CHICKEN 26 <i>Sautéed in butter, beef stock & marsala wine w. mushroom</i>	BLACKENED CHICKEN & SHRIMP 27 <i>Marinated & grilled over spinach</i>
	BLACKENED SALMON 26 <i>Served w. side of seasonal vegetables</i>
	BUTTERY COD 23 <i>Baked prime cod loin topped w. lemon butter</i>
	CHICKEN FLORENTINE 24 <i>Marinated, grilled & sautéed over spinach w. diced tomato & lemon</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.

WINE

WHITE

Pinot Grigio, Lagaria 8 / 26 <i>Venice IT</i>
Riesling, Richter 9 / 30 <i>Mosel, DE</i>
Sauvignon Blanc, Giesen 8 / 26 <i>Marlborough, NZ</i>
Chardonnay, Alexander Valley 9 / 30 <i>Sonoma County, CA</i>
Vinho Verde, Broadbent 7 / 21 <i>V.N. Gaia, PT</i>

RED

Montepulciano D'Aruzzo, La Quercia 8 / 26 <i>Morro d'Oro, IT</i>
Pinot Noir, Castlerock 8 / 26 <i>Central Coast, CA</i>
Chianti Classico, IL Molina De Grace 9 / 30 <i>Panzano, IT</i>
Sangiovese, Monte Antico 8 / 26 <i>Tuscany, IT</i>
Merlot, Bogle Vineyards 8 / 26 <i>Clarksburg, CA</i>
Cabernet, Cannon Ball 9 / 30 <i>Healdsburg, CA</i>

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