

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 Served w. spicy thousand island dipping sauce	13	STUFFED HOT PEPPERS Served w. Italian sausage, mozzarella & marinara sauce					
CALAMARI FRITTI Served w. spicy or mild marinara sauce	15	ZUCCHINI FRIES Served w. marinara sauce & grated pecorino romano					
TOASTED RAVIOLI Meat or cheese, served w. marinara or Geraci's sauce	11	FRIED MOZZARELLA (2 wedges) Served w. marinara sauce					
CHICKEN WINGS (8) Served w. house buffalo-pesto, buffalo or BBQ sauce	14	EGGPLANT PARMIGIANA Baked w. mozzarella & marinara sauce					
GARLIC TOAST (4)	7.5	GARLIC TOAST W. CHEESE (4)					
SALADS & SOUP		SIDES					
ITALIAN WEDDING SOUP CUP 4 BOWL	- 7	HALF ORDER SPAGHETTINI GERACI'S	11				
WEBBING GGO	- /	HALF ORDER SPAGHETTINI MARINARA	11				
MINSTRONE SOUP CUP 4 BOWL	- 7	HALF ORDER SPAGHETTINI MEAT SAUCE	13				
HOUSE SALAD SM 8 LG	12	HALF ORDER GLUTEN FREE OR PENNE MARINARA	13				
Ohio baby red & green lettuce w. carrot, cabbage,		SAUTÉED SPINACH	6				
tomato & mozzarella		SEASONAL VEGETABLES	6				
CAESAR SALAD SM 8.5 LG	13	FRENCH FRIES	5				
Romaine, homemade crouton, grated pecorino roma shaved parmigiano reggiano & Caesar dressing	по,	ITALIAN MEATBALL OR SAUSAGE	3.5				
snuvea parmigiano reggiano & Caesar aressing		HOUSE DIPPING SAUCE	2.5				
GERACI'S SALAD BOWL LG 15 Mixed greens, capicola, Genoa salami, ham, tomato pepperoncini, black olive, egg, provolone & mozzare		ITALIAN BREAD	1.5				
<b>DRESSINGS</b> House Italian, Caesar, Creamy Blue Creamy Italian, French, Ranch, Thousand Island		HANDHELDS					
ADD		GERACI'S COLD ITALIAN SUB  Cured Italian meats, provolone, lettuce, tomato, red onion	14				
CHICKEN +7 SALMON SHRIMP +9 ANCHOVY	+9 +4.5	MEATBALL SUB Served w. melted provolone & french fries	14				
BEVERAGES		CHEESEBURGER 80z. burger w. lettuce, tomato, red onion & french fries	15				
FOUNTAIN DRINK / ICED TEA	3.5	CHICKEN PARMIGIANA SUB	16				
SODA CAN	2	Served w. french fries					
COFFEE / HOT TEA	3.5	SAUSAGE SUB	14				
JUICE	2.5	Served w. onion, green pepper, melted provolone & french fries					

CHICKEN 23 VEAL Freshly breaded, pan fried & served w. a side of Geraci  PARMIGIANA CHICKEN 26 EGGPLANT Baked w. mozzarella VEAL  PICCATA CHICKEN 26 SALMON Sautéed in garlic, butter & white wine w. artichoke heart & ca  FRANCAISE CHICKEN 26 VEAL Sautéed in garlic, butter & white wine w. lemon  DESSERTS  TIRAMISU	22 30 27 per	Sautéed in butter & marsala wine w. fresh mushroom  CHICKEN CACCIATORE Sautéed in garlic & marinara w. mushroom, onion & pepper  CHICKEN FLORENTINE Marinated & grilled over spinach w. diced tomato  BLACKENED SALMON Served w. side of seasonal vegetables  SHRIMP FRA DIAVOLO Jumbo shrimp, crushed red pepper & marinara over linguine	26 27 26 26 27		
CHICKEN 23 VEAL Freshly breaded, pan fried & served w. a side of Geraci  PARMIGIANA CHICKEN 26 EGGPLANT Baked w. mozzarella VEAL  PICCATA CHICKEN 26 SALMON Sautéed in garlic, butter & white wine w. artichoke heart & cal  FRANCAISE CHICKEN 26 VEAL Sautéed in garlic, butter & white wine w. lemon	22 30 27 per	Sautéed in butter & marsala wine w. fresh mushroom  CHICKEN CACCIATORE Sautéed in garlic & marinara w. mushroom, onion & pepper  CHICKEN FLORENTINE Marinated & grilled over spinach w. diced tomato  BLACKENED SALMON Served w. side of seasonal vegetables  SHRIMP FRA DIAVOLO Jumbo shrimp, crushed red pepper & marinara over linguine	27 26 26		
CHICKEN 23 VEAL Freshly breaded, pan fried & served w. a side of Geraci  PARMIGIANA CHICKEN 26 EGGPLANT Baked w. mozzarella VEAL  PICCATA CHICKEN 26 SALMON Sautéed in garlic, butter & white wine w. artichoke heart & cal  FRANCAISE CHICKEN 26 VEAL	22 30 27 per	Sautéed in butter & marsala wine w. fresh mushroom  CHICKEN CACCIATORE Sautéed in garlic & marinara w. mushroom, onion & pepper  CHICKEN FLORENTINE Marinated & grilled over spinach w. diced tomato  BLACKENED SALMON Served w. side of seasonal vegetables  SHRIMP FRA DIAVOLO	27 26 26		
CHICKEN 23 VEAL Freshly breaded, pan fried & served w. a side of Geraci  PARMIGIANA CHICKEN 26 EGGPLANT Baked w. mozzarella VEAL  PICCATA CHICKEN 26 SALMON	22 30 27	Sautéed in butter & marsala wine w. fresh mushroom  CHICKEN CACCIATORE  Sautéed in garlic & marinara w. mushroom, onion & pepper  CHICKEN FLORENTINE  Marinated & grilled over spinach w. diced tomato  BLACKENED SALMON	27 26		
CHICKEN 23 VEAL Freshly breaded, pan fried & served w. a side of Geraci  PARMIGIANA CHICKEN 26 EGGPLANT Baked w. mozzarella VEAL	's sauce 22	Sautéed in butter & marsala wine w. fresh mushroom  CHICKEN CACCIATORE  Sautéed in garlic & marinara w. mushroom, onion & pepper  CHICKEN FLORENTINE	27		
CHICKEN 23 VEAL Freshly breaded, pan fried & served w. a side of Geraci		Sautéed in butter & marsala wine w. fresh mushroom  CHICKEN CACCIATORE			
CHICKEN 23 VEAL		Sautéed in butter & marsala wine w. fresh mushroom			
CUTLET	28	CHICKEN MARSALA			
ITALIAN ENTRÉES Served w. a side of spaghettini Geraci's. Add a house sal					
SAUSAGE +3.5 SHRIMP	+9	MANGIA			
MEATBALL +3.5 CHICKEN	+7	GLUTEN FREE PASTA	+2		
ADD		CAVATELLI PASTA	+2		
LINGUINE GARLIC & OIL	17	SUBSTITUTE			
LINGUINE CLAMS Chopped clams w. garlic & oil or marinara	24	WILD MUSHROOM RAVIOLI  Marsala wine, butter & fresh mushroom	22		
SPAGHETTINI BASILICO Artichoke heart, tomato, basil, butter & white wine	23	PENNE CREAMY PESTO PENNE ALFREDO			
Traditional beef bolognese tomoto sauce					
SPAGHETTINI MEAT SAUCE	19	PENNE TOMATO CREAM	19		
regerm in free terrete suite	17	BAKED LASAGNA Ricotta, mozzarella, meatball & Geraci's sauce	22		
SPAGHETTINI MARINARA SAUCE Vegetarian-friendly red tomoto sauce		Mozzarella & meat sauce	7.1		
	17	BAKED PENNE	21		

Sicilian style donut holes tossed in sugar & served warm

Chocolate, pistachio & strawberry gelato coated in chocolate

# TRADITIONAL PIZZAS

## PICK YOUR SIZE ----

 SMALL
 12
 LARGE
 18
 GLUTEN FREE
 17

 (4-Cut)
 (8-Cut)
 (Medium: 6-Cut)

#### PICK YOUR STYLE ----

TRADITIONAL WHITE

Homemade tomato sauce, mozzarella 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**

Sorry - No half and half on gourmet pizzas.

MARGHERITA Sliced tomato, basil, provolone	SM	15.5	LG	24.5	BBQ chicken, red onion, pineap	SM ple, tom		<b>LG</b> zzarella	28
SICILIAN Tomato sauce, oregano, lightly ch		12.5 v. grated roma		18.5	BUFFALO CHICKEN Buffalo chicken, pesto, crumbled		19 10zzarella, ran	L <b>G</b> ch	28
TRI-CHEESE Provolone, romano, mozzarella	SM	13.5	LG	19.5	PESTO CHICKEN Chicken, roasted red pepper, are	<b>SM</b> tichoke h		<b>LG</b> ozzarell	28 a
EGGPLANT BIANCA White pizza, sliced tomato, eggp		16 asil, romano, n	L <b>G</b> 10zzare	25 Ila	MEAT LOVERS Ground beef, ham, pepperoni, b	SM acon, sa	19 usage, mozzar	<b>LG</b> ∙ella	28
DELUXE Pepperoni, sausage, mushroom, o	SM nion, gr		L <b>G</b> ozzarella	26 1	POLPETTA Meatball, pepperoncini pepper,	SM ricotta,	19 mozzarella	LG	28
VEGGIE DELUXE Sliced tomato, eggplant, mushroom	·	green pepper, m			MEDITERRANEAN Kalamata olive, mushroom, art pesto, feta, mozzarella			<b>LG</b> l tomato	28
HONEY PIE Pepperoni, sausage, hot habanero	o honey, 			26	VEGAN SORELLA White pizza, vegan cheese, artic roasted red pepper	<b>SM</b> choke he	19 art, pepperono	LG ini pepp	28 ver,

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

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