Eddie's Pizzeria Cerino offers flexible prices, portions: Restaurant Row

by Joe Crea/Plain Dealer Food and Restaurants Editor

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Generations of Clevelanders have blessed the Cerino name -of Carrie Cerino's Ristorante in North Royalton -- with a loyal following.

Now there's another Cerino location to try.



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Back in October I noted that **Eddie Cerino** was dissolving his partnership at Eddie's Creekside in Brecksville. He recently opened Eddie's Pizzeria Cerino, a cool addition to the Broadview Road corridor

in Parma and Seven Hills.

In addition to a comfortably contemporary space, Cerino designed an appealing menu -- and meets a rocky economy head-on by building in flexible prices and portions. Salads, pastas and most entrees are offered as full- or half-portions.

That makes it easy to sample things. Excellent fresh salads include a terrific Italian Chef with salumi and cheese (\$5.75 half, \$9.25 full), the Caesar Reggiano (\$3.75 half, \$6.95 full) and Tuscan (\$4.25 half, \$7.50 full). A satisfying San Marzano marinara-topped spaghetti with a tender, deftly seasoned meatball (\$4.25 half, plus \$1.75 for the meatball; full order, \$6.95 plus \$2.95 for two meatballs) was quite good. Doubly good: Baked Ravioli, in a mellow asiago cream sauce blushing with a touch of marinara (\$6.25 half, \$9.95 full). Two beautiful grilled scampi topped the Shrimp & Spaghetti alla Batali (\$8.50 half, \$14.95 full), but despite the spice of cubanella peppers and shreds of peppery arugula, I yearned for some zestiness from the white wine sauce. (To his credit, Eddie doesn't oversalt everything -bravo.)

By all means, try the Italian Blue Smoke Pizza (\$11.95, 9-inch; \$15.95, 13-inch; \$19.95, 17-inch). Hope they never mess with this one because the combo balsamicinfused barbecue sauce with chicken, pancetta and caramelized onion and cheeses -- on an excellent crust -- was plain killer.