

Canino's Italian Restaurant

Lunch Menu

INSALATE

CANINO'S PANINOS

*Dressings: Italian, Ranch, Blue Cheese, Balsamic Vinaigrette,
Raspberry Vinaigrette, Sweet Poppy Seed, Caesar*

Side Salad 4 Small 7 Large 11
add grilled chicken-7 add grilled salmon-9

VERDI* greens, garbanzos, celery, provolone, salami

SPINACH*
mushrooms, tomatoes, garbanzos, egg slices

CAESAR*
romaine, Caesar dressing, Romano, garbanzos, tomatoes, green olives, egg slices

11 each

Blue Cheese & Pear*

romaine, pear, blue cheese crumbles, candied walnuts, balsamic vinaigrette

Karen's Curry*

romaine, avocado, mandarin oranges, tomatoes, grapes, toasted almonds

ZUPPA

Cup - 4 Bowl - 7

"Our House" French Onion*, Minestrone*
Grandma's Hungarian Mushroom

BEVERAGES

coffee, hot tea, iced tea, milk,
Pepsi products (FREE refills) - 2

espresso - 4
double shot - 5
cappuccino or latte - 6

local micro brew draughts

chianti, sangiovese, merlot, cabernet
sauvignon, pinot grigio, chardonnay

Grinder 11

Genoa salami, provolone, onion, lettuce, tomato, Italian dressing

Canino's Casino 12

ham, salami, pepperoni, lettuce, tomato, provolone

Miscellaneo Stuffer 11

meatball, sausage, provolone, house red sauce

Meatball or Sausage Panino 11

with provolone and house red sauce
add green chili strips - 1

Vegetarian 11

a medley with Italian dressing

Hot Pastrami and Swiss 12

with Dijon mustard

Ham and Cheese Toasted 11

with Italian dressing

Menza Menza

half of any sandwich & a side
(Verdi, Caesar, Spinach) salad
or a cup of soup - 11

FROM THE OVEN

Additional toppings - 1

Capellino 11

our "little hat" calzone filled with sausage, provolone, mushrooms, and house red sauce

Calzone 12

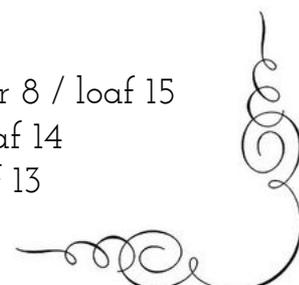
ricotta, provolone, house red sauce with three ingredients of your choice

Pizza Lunch 11

mini 8" with one topping, with a side (Verdi, Caesar, Spinach) salad or a cup of soup

GARLIC BREAD

with cheese or Sicilian style order 8 / loaf 15
half and half order 7 / loaf 14
traditional order 6 / loaf 13





CLASSICI

Pasta Primavera* 13

artichoke hearts, squash, black olives, mushrooms, green and red peppers with Gaetano sauce on fettuccine

Spinach Jumbo Shells 13

three cheese blend, house red sauce, and a meatball

Ravioli Florentine 13

spinach, mushrooms, Gaetano sauce

Tortellini di Tre Colori 14

with your choice of Gaetano, meatless marinara, or house red sauce.

Canino's Lasagna 14

house red sauce and a sausage

Spinach Lasagna 14

with meatless marinara sauce

Fettuccine Gaetano* 13

The Sampler 13

spaghetti, ravioli, Canino's lasagna, house red sauce

Vegetarian Sampler 13

spaghetti, ravioli, spinach lasagna. meatless marinara

Baked Penne* 11

provolone, house red sauce, Canino's spice blend, meatball

Eggplant Parmigiano 13

side of fettuccine, with your choice of house red or meatless marinara sauce

Stuffed Pepper 12

green bell pepper half with sausage, beef, raisins, crushed tomato sauce atop fettuccine

Spaghetti*, Ravioli, or Solo Manicotti 12

with meatball and sausage

***Items marked with an asterisk* can be made Gluten Free*

THREE GENERATIONS OF CLYDE'S CREATIONS

Here at Canino's we are very proud of our homemade sauces, each generation with their own innovation:

Clyde I began with a broth based smooth red sauce at Canino's Pizzeria in the early 1950's. Clyde II put a new spin on an old favorite with his version of a white cream sauce and called it "Gaetano." Clyde III created the hearty, flavorful marinara sauce to satisfy meat eaters and vegetarians alike.

-Buon Appetito

POLLAME

for each chicken entrée 15

Parmigiano*

baked with herbs, cheeses and seasoned crushed tomatoes, side of fettuccine with red sauce

Marsala*

sautéed with mushrooms in Marsala wine reduction and a side of fettuccine Gaetano

Gaetano*

seasoned with rosemary and garlic, served on fettuccine

Genovese*

diced, roasted red pepper, artichoke hearts and prosciutto in a spicy tomato cream sauce, over penne

MARE

each seafood entrée 16

Scampi Gaetano*

sautéed in butter garlic sauce on angel hair

Salmon d'Estivo*

bell peppers, tomatoes and avocado with white wine butter sauce, side of fettuccine Gaetano

Scallops Primavera*

artichoke hearts, squash, black olives, mushrooms, green & red peppers in Gaetano sauce over fettuccine

Scampi or Scallops Florentine*

spinach and mushroom in Gaetano sauce over fettuccine

Scampi or Scallops Marinara*

on top a bed of fettuccine

Canino's Italian Restaurant, Fort Collins, Colorado 970-493-7205

www.caninositalianrestaurant.com

CATERING AVAILABLE

