



LOCALLY OWNED
ITALIAN RESTAURANT
ROOTED IN TRADITION
SINCE 1976



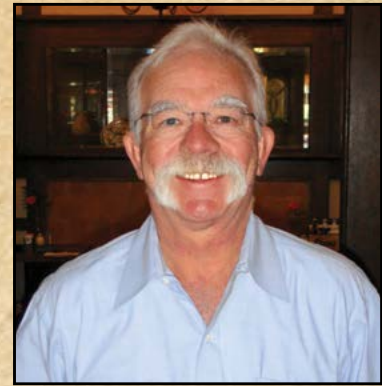
FORT COLLINS, CO · (970) 493-7205
WWW.CANINOSITALIANRESTAURANT.COM

Welcome to Canino's

Working alongside my father and grandfather at Canino's pizzeria in Denver I learned how to make the finest pizza and freshest bread. I was only thirteen then, but I soon learned what worked and what didn't... what ingredients to add and what to take out.

I brought that knowledge to Fort Collins over 39 years ago, opening my own restaurant in this house (built in 1905, it's now an historical landmark). From the recipes my grandfather passed down to me, to the unique new dishes I've developed to satisfy customers like you, everything's made right... right here. From the smell of the bread to the warm, friendly atmosphere; everyone feels right at home at Canino's.

Over the years I've seen lots of changes, but I haven't changed the basic ingredients. Give people what they want, and they'll come back again and again. We have celebrated many years in Fort Collins, and we look forward to many more.



Thanks for your patronage,
Clyde Canino

All items marked with a "★" can be prepared Gluten Free when the server is notified.

appetizers

FRUIT & CHEESE PLATE

Garlic gouda, piccante provolone, blue cheese, pears and grapes \$9.75

ANTIPASTO VARIETO

For 2 \$10.00 / Family \$18.50

Melon, prosciutto, olives, marinated mushrooms, tomatoes and artichoke hearts, pepperocini and specialty meats & cheeses. Garnished with garlic toast.

SAUTÉED MUSHROOMS

\$7.00

FRIED CALAMARI

\$10.50

MOZZARELLA STICKS

Served with marinara sauce for dipping.

\$9.25

BRUSCHETTA

Toasted Italian bread with olive oil, garlic, basil, roasted red pepper, fresh mozzarella, roma tomatoes & a dash of basalmic vinaigrette.

\$10.50

MUSSELS SICILIAN STYLE

Mussels steamed in white wine, butter, garlic, basil and tomatoes.

\$12.25

GARLIC BREAD

Traditional

Order \$3.75 / Loaf \$9.25

Traditional with Cheese

Order \$5.00 / Loaf \$13.75

Half Cheese / Half Traditional

Order \$4.75 / Loaf \$11.25

insalate & zuppa

VERDI★

Small \$6.75 / Large \$9.75

Salad greens, garbanzo beans, celery, and genoa salami with provolone wedges served with your choice of dressing.

BLUE CHEESE & PEAR★

Small \$8.25 / Large \$11.25

Romaine topped with sliced pear, blue cheese crumbles, and candied walnuts, with side of balsamic vinaigrette.

CURRY★

Small \$8.75 / Large \$11.50

Romaine with freshly sliced avocado, mandarin oranges, tomatoes, grapes, and toasted almonds with side of curry vinaigrette.

SPINACH★

Small \$8.75 / Large \$10.50

Baby Spinach topped with mushrooms, tomatoes, garbanzo beans, and egg slices served with side of Canino's house Italian.

CAESAR★

Small \$8.75 / Large \$10.50

Romaine tossed Caesar dressing, topped with shaved Romano, egg slices, tomatoes, garbanzo beans, green olives and Italian cherry peppers.

SEAFOOD AVOCADO★

\$15.50

Avocado halves topped with diced black olives, roasted red pepper, crab, shrimp, and scallops in a poppy seed dressing.

CAPRESE★

Small \$7.75 / Large \$10.00

Slices of Roma tomatoe with basil, garlic, freshly sliced mozzarella, and roasted red pepper served with extra virgin olive oil.

Add grilled chicken to any of our salads \$3.75

FRENCH ONION SOUP

Cup \$3.75 Bowl \$6.75

MINISTRONE SOUP

Cup \$3.75 Bowl \$6.75

HUNGARIAN MUSHROOM

Cup \$3.75 Bowl \$6.75

pollame

All dinner entrées served with soup or salad & our homemade Italian bread. You may substitute sautéed vegetables for pasta sides where appropriate.

All items marked with a "★" can be prepared Gluten Free when the server is notified.

PARMIGIANO★	Chicken breast sautéed with herbs, cheeses and seasoned tomatoes then baked to perfection. Served with a side of fettuccine with smooth traditional red sauce.	\$17.25
BRUSCHETTA	Sautéed chicken breast atop garlic toast, with basil, tomato, fresh mozzarella, roasted red pepper and a white wine cream sauce.	\$18.75
HERB CRUSTED	Chicken breast with basil, piñon nuts, tomato and garlic, glazed with a sweet honey balsamic sauce. Served with a side of fettuccine Gaetano.	\$18.25
GENOVESE★	Diced, sautéed chicken breast with artichoke hearts, roasted red pepper and prosciutto in a spicy tomato cream sauce served over penne pasta.	\$16.50
PESTO PRIMAVERA★	Diced chicken breast with tomato, squash, artichoke hearts, black olives, and mushrooms in a light pesto cream sauce served on fettuccine.	\$17.25
MARSALA★	Sautéed chicken with mushrooms in Marsala wine. Served with a side of fettuccine Gaetano	\$17.75
PESTO★	Chicken breast baked with Canino's pesto and served over a bed of bowtie pasta.	\$17.75
GAETANO★	Chicken sautéed in butter & garlic with a hint of rosemary. Served on a bed of fettuccine with white cream sauce.	\$17.25
EGGPLANT ROLLATINI	Thinly sliced eggplant stuffed with provolone, ricotta, and romano cheeses, spinach, tomato and zucchini. Baked with a zesty tomato basil sauce. Served with a side of fettuccine Gaetano.	\$17.00
EGGPLANT PARMIGIANO	Breaded eggplant with provolone and topped with our traditional red sauce served with side of fettuccine. Or for something more zesty, try this with our homemade (meatless) marinara.	\$15.75
PRIMAVERA★	Sautéed mushrooms, red & green peppers, squash, black olives & artichoke hearts served over fettuccine with white sauce.	\$15.75
STUFFED JUMBO SHELLS	Filled with a three cheese blend and fresh steamed spinach then topped with Caninos red sauce, melted provolone and a meatball.	\$16.75
SPINACH LASAGNA	Layers of lasagna noodles, cheeses & fresh spinach. Topped with a marinara (meatless) sauce.	\$16.50
MANICOTTI	Served with meatball & sausage.	\$15.75
BAKED LASAGNA	Served with meatball & sausage.	\$16.75
BAKED PENNE★	Penne pasta baked with a meatball, traditional red sauce and provolone.	\$14.25
TORTELLINI DI TRE COLORI	Cheese filled tortellinis with your choice of our traditional red sauce, (meatless) marinara, or creamy white Gaetano sauce.	\$16.75

spezzatini

pasta

bistecca vitello

RIBEYE	\$23.50
16oz flame grilled ribeye with your choice of rosemary olive oil garlic infusion, baked with blue cheese crumbles or portabella and red wine reduction. Comes with 2 sides. Ask your server.	
BRACIOLA	\$18.25
Thin slices of sirloin steak stuffed with prosciutto, hard cooked egg, provolone and spinach. Served with a neopolitan gravy over fettuccine.	
VEAL PARMIGIANO	\$19.50
Sautéed & topped with seasoned tomato sauce, herbs & cheese then baked to perfection.	
VEAL MARSALA	\$19.25
Sautéed with mushrooms in Marsala wine. Served with a side of fettuccine Gaetano.	

mare

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All items marked with a "★" can be prepared Gluten Free when the server is notified.

LOBSTER RAVIOLI	\$19.75
Served with your choice of a white wine garlic cream sauce with capers, or a creamy tomato garlic ricotta sauce. Finished with freshly sliced basil.	
CIOPPINO★	\$19.75
Fresh fish, scallops, mussels, crab and clams cooked in a hearty tomato, basil, garlic, and saffron sauce served over penne.	
CALAMARI NATALE (SEASONAL)	\$19.75
A traditional Canino family Christmas meal. Baked calamari stuffed with raisins, bread crumbs, romano cheese, piñon nuts, fresh basil, parsley & garlic. Served with fettuccine Gaetano.	
SALMON D'ESTIVO★	\$18.75
Salmon in a white wine butter sauce with bell peppers, tomatoes, and avocado. Served with a side of fettuccine Gaetano.	
FETTUCCINE WITH RED OR WHITE CLAM SAUCE★	\$18.75
Steamed fresh clams with fresh basil and garlic in a white cream or red tomato sauce.	
TESORO D'MARE★	\$19.25
Mussels, shrimp & scallops steamed with basil, butter, white wine, garlic, capers and roma tomatoes over fettuccine.	
SCAMPI D'BIANCO★	\$18.50
Shrimp sautéed with tomato, parsley and garlic, topped with white wine sauce and finished with romano cheese. Served over fettuccine.	
SCAMPI GAETANO★	\$17.75
Jumbo shrimp sautéed in fresh garlic & butter, served on angel hair pasta with our Gaetano sauce. Garnished with sautéed tomato.	
SCAMPI OR SCALLOPS FLORENTINE★	\$17.75
Jumbo shrimp, sautéed in garlic butter, served on a bed of fettuccine with our spinach & mushroom cream sauce.	
SCAMPI OR SCALLOPS MARINARA★	\$17.50
Jumbo shrimp or scallops sautéed in fresh garlic & butter. Served on a bed of fettuccine with marinara sauce.	
SCALLOPS PRIMAVERA★	\$18.25
Scallops, mushrooms, red and green peppers and ripe olives, on fettuccine with Gaetano sauce.	
MUSSELS SICILIAN STYLE★	\$17.75
Mussels teamed with white wine, butter, garlic, basil and roma tomato served over a bed of fettuccine noodles. Topped with freshly sliced basil.	

solo

Add a soup or side salad to a solo
entrée for \$3.75.
All dishes served with our
homemade bread.

SPAGHETTI★ Served with meatballs	\$9.75
CHEESE RAVIOLI Cheese raviolis with red sauce and meatball.	\$9.75
RAVIOLI FLORENTINE Cheese filled raviolis topped with a spinach, mushroom, white, cream sauce.	\$9.75
FETTUCCINE GAETANO★ Fettuccine with a white cream sauce.	\$9.75
MANICOTTI Served with meatballs	\$9.75
EGGPLANT PARMIGIANO Breaded eggplant with provolone and topped with our traditional red sauce served with side of fettuccine. Or for something more zesty, try this with our homemade (meatless) marinara.	\$10.50
SPINACH LASAGNA	\$10.25
LASAGNA Served with italian sausage	\$10.25
THE SAMPLER Lasagna, spaghetti and ravioli.	\$9.25
VEGETARIAN SAMPLER Spinach lasagna, spaghetti & ravioli with marinara (meatless) sauce.	\$10.25
GNOCCHI With red, white or marinara sauce.	\$10.50
MEATBALLS OR SAUSAGE Side order of two.	\$3.00

familia

Served with your choice of soup or salad,
garlic bread, non-alcoholic beverage and ice cream

DINNER FOR TWO Choice of 1 Entrée \$35.00	DINNER FOR FOUR Choice of 2 Entrées \$70.00	DINNER FOR SIX Choice of 3 Entrées \$99.75
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Choose From:

SAMPLER
LASAGNA WITH MEATBALLS
MANICOTTI
SHELLS

Entrées above served with meatballs

PASTA PRIMAVERA★
CHICKEN MARSALA★
CHICKEN GAETANO★
SHRIMP & SCALLOPS MARINARA★
SPINACH LASAGNA

pizza

CANINO'S SUPREMO

Our homemade sausage, pepperoni, fresh mushrooms, onion, green peppers & black olives.
This pizza originated at my father's restaurant in Denver in 1957.

10" - \$11.75 14" - \$17.75 16" - \$20.25

THE FANTASTIC VEGETARIAN

Mild chili strips, fresh tomatoes, artichoke hearts & black olives.

10" - \$10.75 14" - \$15.75 16" - \$18.75

PIZZA BIANCO

Olive oil, garlic & provolone cheese with fresh basil and tomatoes.

10" - \$10.00 14" - \$15.50 16" - \$17.50

MEAT LOVER'S PIZZA

Meatballs, pepperoni, sausage, ham

10" - \$11.75 14" - \$17.75 16" - \$20.25

ITALIANO

Real Sicilian style pizza, rectangular with an extra thick crust with mild green chili strips, sausage, pepperoni and mushrooms. This pizza takes a little longer to cook but it's worth the wait.

\$18.75

PIZZA DAVID

Sausage, tomato, roasted red pepper, green peppers, garlic, fresh basil and red onion.

10" - \$10.75 14" - \$16.75 16" - \$18.75

12" GLUTEN FREE PIZZA

\$10.50 Additional Items \$1.25

10" CHEESE PIZZA - \$8.50
add \$1.25 per additional
item

14" CHEESE PIZZA - \$13.50
add \$1.50 per additional
item

16" CHEESE PIZZA - \$14.50
add \$2.00 per additional
item

For extra cheese add

10" - \$2.00 14" - \$3.00 16" - \$4.00

TOPPINGS

Pepperoni	Italian Sausage	Ham	Meatballs	Canadian Bacon
Pineapple	Green Peppers	Fresh Mushrooms	Black Olives	
Artichoke Hearts	Garlic	Fresh Basil	Chili Strips	Fresh Spinach
Onions	Tomato	Roasted Red Pepper	Anchovy	Jalapeño

VISA, MASTERCARD, AMERICAN EXPRESS, OR DISCOVER ACCEPTED.

TO-GO & DELIVERY SERVICE AVAILABLE.

RESERVATIONS ACCEPTED. BANQUET FACILITIES AVAILABLE. CATERING AVAILABLE.

970-493-7205 · WWW.CANINOSITALIANRESTAURANT.COM

OWNED & OPERATED BY CLYDE G. CANINO III.

paninos

All of our sandwiches are made with Canino's fresh baked bread and served with a side of pasta salad.

Substitute a side Verdi, Caesar, or Spinach \$2

CANINO'S CASINO \$9.25
Our version of the club: ham, salami, pepperoni, lettuce, tomato and provolone cheese.

MEATBALL OR SAUSAGE PANINO \$8.50
Meatballs or Sausages baked with provolone
Add mild green chili strips \$0.25

ITALIAN ROAST BEEF \$9.50
Thin slices of roast beef with peppers, onions, special spices and provolone cheese.

MUSSOLINI-OUS STUFFER \$8.50
Our home-baked bun stuffed with meatballs, sausage, provolone cheese and sauce.

CLYDE'S SANDWICH \$9.75
Your choice of ham or turkey with lettuce, tomato, bacon, avocado and swiss cheese, with mustard or mayonnaise.

HAM & CHEESE TOASTED \$8.50
Lean ham, provolone cheese and Italian dressing

GRINDER \$8.50
An Italian sub~genoa salami, provolone cheese, onion, lettuce and Italian dressing.

HOT PASTRAMI & SWISS \$9.25
A tasty sandwich served with dijon mustard.

VEGETARIAN \$8.75
Lettuce, tomato, avocado, roasted red pepper, artichoke hearts, black olives, provolone cheese and Italian dressing.

MENZA / MENZA \$9.00
Half of any sandwich and side (Verdi, Caesar, or Spinach) salad or a cup of soup.

beverages

Soda, Coffee, Iced Tea or Milk \$1.50
FREE Refills

antipasti

FRENCH ONION ZUPPA Cup \$3.75 Bowl \$6.75

MINESTRONE ZUPPA Cup \$3.75 Bowl \$6.75

HUNGARIAN MUSHROOM ZUPPA Cup \$3.75 Bowl \$6.75

GARLIC BREAD Traditional Order \$3.75 / Loaf \$9.25

Traditional with Cheese Order \$5.00 / Loaf \$13.75

Half Cheese / Half Traditional Order \$4.75 / Loaf \$11.25

insalate

VERDI★ Small \$6.75 / Large \$9.75
Salad greens, garbanzo beans, celery, and genoa salami with provolone wedges served with your choice of dressing.

BLUE CHEESE & PEAR★ Small \$8.25 / Large \$11.25
Romaine topped with sliced pear, blue cheese crumbles, and candied walnuts, with side of balsamic vinaigrette.

CHEF★ Small \$8.25 / Large \$10.25
Made with fresh salad greens, ham, turkey, bell peppers, ripe olives, tomatoes swiss and provolone cheese, garbanzo beans, mushrooms, onions, garlic toast, egg slices and a side of dressing.

CURRY★ Small \$8.75 / Large \$11.50
Romaine with freshly sliced avocado, mandarin oranges, tomatoes, grapes, and toasted almonds with side of curry vinaigrette.

SPINACH★ Small \$8.75 / Large \$10.50
Baby Spinach topped with mushrooms, tomatoes, garbanzo beans, and egg slices served with side of Canino's house Italian.

CAESAR★ Small \$8.75 / Large \$10.50
Romaine tossed Caesar dressing, topped with shaved Romano, egg slices, tomatoes, garbanzo beans, green olives and Italian cherry peppers.

Add grilled chicken to any salad \$3.75



Welcome to Canino's

Working alongside my father and grandfather at Canino's pizzeria in Denver, I learned how to make the finest pizza and freshest bread. I was only thirteen then, but I soon learned what worked and what didn't... what ingredients to add and what to take out.

I brought that knowledge to Fort Collins over 39 years ago, opening my own restaurant in this house (built in 1905, it's now a historical landmark). From the recipes my grandfather passed down, to the unique new dishes I've developed to satisfy customers like you, everything's made right... right here. From the smell of the bread to the warm, friendly atmosphere, everyone feels right at home at Canino's.

Over the years, I've seen lots of changes, but I haven't changed the basic ingredients. Give people what they want, and they'll come back again and again. This year, we're celebrating thirty six years in Fort Collins, and we look forward to many more.

Thanks for your patronage,
Clyde Canino

spezzatini

CAPELLINO	\$8.75
Our version of the calzone, filled with spicy sausage, provolone cheese, mushrooms and red sauce.	
BUILD YOUR OWN CALZONE	\$8.75
All calzones with ricotta and provolone cheese with three ingredients of your choice.	
Additional Ingredients	.50
EGGPLANT PARMIGIANO	\$9.50
Breaded eggplant with provolone and topped with our traditional red sauce served with side of fettucine. Or for something more zesty, try this with our homemade (meatless) marinara.	
STUFFED BELL PEPPER	\$9.00
Half bell pepper stuffed with sausage, beef, raisins, Italian spices and stewed tomatoes. Served on a bed of fettuccine with red sauce.	
PIZZA LUNCH	\$9.25
An individual size pizza with your choice of one topping, served with a salad or soup.	
Additional Toppings	.50

spezzatino di la casa

EVERY MONDAY THRU FRIDAY OUR CHEF PREPARES A SPECIAL DISH, SERVED WITH SOUP OR SALAD. PLEASE ASK YOUR SERVER.

ADD A SOUP OR SIDE SALAD TO YOUR LUNCH - \$3.50

ALL ENTRÉES SERVED WITH OUR HOMEMADE ITALIAN BREAD.

All items marked with a "★" can be prepared Gluten Free when the server is notified.

pasta

SPINACH LASAGNA	\$9.25
Layers of lasagna noodles, cheese and fresh spinach. Topped with marinara (meatless) sauce.	
RAVIOLI FLORENTINE	\$8.75
Cheese filled raviolis topped with a spinach, mushroom, white, cream sauce.	
PASTA PRIMAVERA	\$9.25
Sauteéd mushrooms, red and green peppers, black olives, green and yellow squash and artichoke hearts. Served over fettuccine with white sauce.	
STUFFED JUMBO SHELLS	\$8.75
Filled with a three cheese blend and fresh steamed spinach then topped with Caninos red sauce, melted provolone and a meatball.	
FETTUCCINE GAETANO★	\$8.75
Fettuccine with a white cream sauce.	
TORTELLINI DI TRE COLORI	\$9.25
Cheese filled tortellinis with your choice of our traditional red sauce, (meatless) marinara, or creamy white Gaetano sauce.	
LASAGNA	\$9.25
Served with Italian sausage.	
SPAGHETTI	\$8.75
Served with meatballs.	
CHEESE RAVIOLI	\$8.75
Served with meatballs.	
MANICOTTI	\$8.75
Served with meatballs.	
BAKED PENNE★	\$8.25
Penne pasta baked with a meatball, traditional red sauce and provolone.	
THE SAMPLER	\$9.25
Spaghetti, lasagna and ravioli with red sauce.	
VEGETARIAN SAMPLER	\$9.25
Spaghetti, spinach lasagna and ravioli with marinara (meatless) sauce.	

pollame

(boneless, skinless chicken breast)

PARMIGIANO★	\$10.50
Chicken breast sautéed with herbs, cheeses and seasoned tomatoes then baked to perfection. Served with a side of fettuccine with smooth traditional red sauce.	
STUFFED ITALIANO★	\$11.25
Chicken breast stuffed with prosciutto, red peppers, tomatoes, romano and ricotta cheeses. Topped with a white wine cream sauce and served with a side of pasta.	
PESTO★	\$10.50
Chicken breast baked with Canino's pesto and served over a bed of bowtie pasta.	
MARSALA★	\$10.50
Sauteéd chicken with mushrooms in Marsala wine. Served with a side of fettuccine gaetano.	
GENOVESE★	\$10.50
Diced chicken breast sautéed with roasted red pepper, artichoke hearts, and prosciutto in a spicy tomato cream sauce served over penne noodles.	
BRUSCHETTA★	\$11.25
Sauteéd chicken breast atop garlic toast, with basil, tomato, fresh mozzarella and a white wine cream sauce.	
GAETANO★	\$10.90
Chicken sauteéd in butter and garlic with a hint of rosemary. Served on fettuccine with a white cream sauce.	
SCALLOPS PRIMAVERA★	\$11.25
Sea scallops, mushrooms, peppers, ripe olives, green and yellow squash on fettuccine with a white cream sauce.	
SCAMPI OR SCALLOPS FLORENTINE★	\$11.25
Shrimp or scallops sauteéd in garlic butter, served on a bed of fettuccine with our spinach and mushroom cream sauce.	
SCAMPI GAETANO★	\$10.75
Jumbo shrimp sauteéd in fresh garlic and butter, served on angel hair pasta with our white cream sauce.	
SCAMPI OR SCALLOPS MARINARA★	\$10.75
Shrimp or scallops sauteéd with garlic butter, served on a bed of fettuccine with marinara sauce.	
SALMON D'ESTIVO★	\$12.25
Salmon in a white wine butter sauce with bell peppers, tomatoes and avocado. Served with a side of fettuccine with white sauce.	