

Cannova's Italian Cuisine

Cannova's

Cannova's was founded in 1921 by Anthony Cannova, a native of Sicily. Originally located at 607 E. Winneshiek in Freeport, it featured a grocery store in the front and a pizzeria-tavern in the rear. After serving in the Pacific in World War II, Anthony's son Frank returned to run the business and moved it to its present location in 1964. Frank transferred primary control of the restaurant in 1983. Cannova's continues to make Frank's original recipes of pizza sauce, spaghetti sauce, fresh bread and pizza dough. Today, Frank's daughter Linda and her husband Patrick run the operation. Pat plays the piano on selected Friday and Saturday nights. He received his B.M. and M.M. in piano from the University of Illinois-Urbana.

Cannova's has been named one of the top 100 pizzerias in the country by *Pizza Today Magazine* for the past 3 years. The signature items at Cannova's are the Chicken Tuscany pizza, which was awarded 2nd place in the International Pizza Competition in Las Vegas in 2005; the Sicilian pizza, awarded "Best of the Midwest" in Chicago in 2001; and the Cannova's Classic pizza was named a "Pacesetter" of the Midwest by *Pizza Today* magazine. Plan a visit to enjoy the ambiance and food at our Cannova's in Freeport and Neenah.

Freeport, IL

est. 1921

Neenah, WI

est. 2005



Dine In
Carry Out
(815) 233-0032

Background: Anthony Cannova in 1921 with son Frank.

APPETIZERS

Bruschetta
House bread rubbed with garlic, olive oil, basil, and topped with tomatoes and melted provolone cheese. 9.95

Calamari
Lightly dusted, fried, and served with spicy red sauce. 16.75

Mozzarella Sticks
Served with a side red sauce. 12.95

Crab Cakes 13.95

Chicken Fingers 10.95

Buffalo Wings
Tossed with your choice of mild or hot buffalo sauce, served with creamy bleu cheese or buttermilk ranch dressing. 11.95

Onion Rings 8.95

Garlic Cheese Bread
Toasted house bread with butter, garlic, house cheese and mozzarella and a side of red sauce. 10.95

Red Sauce
For your bread or bread sticks. 3.00

SALADS

Caesar Salad
Romaine lettuce with parmesan cheese, croutons, and creamy Caesar dressing. 12.00

The Italian Wedge
Romaine, creamy bleu cheese crumbles, red onions, toasted almonds, tomatoes, bacon, and your choice of dressing. 12.95

Caprese Salad
Fresh tomatoes, fresh mozzarella, fresh basil, olive oil and balsamic glaze. 12.00

House Salad
Greens, pepperoncini, black olives, pepperoni, Italian sausage, tomatoes, green peppers, artichoke hearts and house dressing. 12.95

Tossed Salad .
Choice of dressings: house Italian, Caesar, French, buttermilk ranch, thousand island or creamy bleu cheese. 4.00

PASTA AND SAUCES

Add Salmon 12.00 - Chicken 8.00 - Shrimp (2.00 per shrimp) - Scallops 12.00 (5) - Italian Sausage \$4.00 (2 pieces)

Traditional Red Sauce *Full Order*
With meatballs, sausage or both. *Side order of meatballs or sausage, add 4.00.* 13.95

Alfredo Sauce 18.95
Heavy cream, butter, garlic, and house cheese.

Marinara Sauce 15.95
Crushed tomatoes, garlic, olive oil and basil.

Tomato Basil Cream Sauce . 18.95
A sweet creamy tomato sauce with basil and diced tomatoes.

Primavera Sauce 19.95
Alfredo sauce, broccoli and mushrooms

Genovese Sauce 16.95
Artichoke hearts, tomatoes, black olives in a garlic butter sauce.

Pink Vodka Sauce 16.95
Sweet and creamy tomato vodka sauce with a touch of heat.

Pasta Choices
Angel Hair, Fettuccini, Linguini, Spaghetti, Mosticcoli. (Gluten Free add 4.00)

Stuffed Pasta Choices
Meat or Cheese Ravioli, Meat or Spinach Tortellini add 6.00 to Sauce


TRADITIONAL PIZZA

Thin crust includes red sauce and mozzarella cheese:

Traditional Toppings: 8” 1.00 12” 1.25 14” 1.50 16” 2.00 per ingredient
Bacon, Black Olives, Canadian Bacon, Double Crust, Extra Cheese, Extra Sauce, Fresh Garlic, Green Olives, Mushrooms, Onions, Pepperoni, Peppers, Sauerkraut, Sausage, Tomatoes
Specialty Toppings: 3.00 per ingredient
Artichoke Hearts, Feta Cheese, Kalamata Olives, Portabella Mushrooms, Ricotta Cheese, Spinach, Sliced Italian Sausage, Colby Cheese, Arugala, Diced Tomatoe, Bleu Cheese
Gluten free cauliflower crust 5.00

8” (Bar)	12” (Small)	14” (Med.)	16” (Large)
9.25	13.00	15.00	16.00


SPECIALTY PIZZAS

 *Cannova’s Classic*
Traditional pizza, diced tomatoes, fresh garlic, spinach, black olives, and sweet basil.

8" (Bar)	12" (Small)	14" (Med.)	16" (Large)
14.00	19.95	22.95	25.95

New York
Olive oil on the crust, fresh garlic, sliced mozzarella, sweet basil, diced tomatoes, house cheese, and one topping.

14.00	19.95	22.95	25.95
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 *Chicken Tuscany*
Olive Oil and a mixture of mayonnaise and honey mustard on the crust, fresh garlic, diced tomatoes, chicken breast, red peppers, sliced red onions, and ricotta cheese, topped with balsamic vinegar and oregano.
*Voted #2 Pizza at Las Vegas International Pizza Convention by “Pizza Today” magazine 2005.

14.00	19.95	22.95	25.95
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Venetian
Olive oil, artichoke hearts, tomatoes, fresh garlic, ricotta cheese mixture, mozzarella, and sweet basil.


14.00	19.95	22.95	25.95
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Gloria Read
Olive oil, double crust, parsley, garlic, butter, house cheeses.
Named after one of our customers, it’s her and Sara’s favorite.

14.00	19.95	22.95	25.95
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Margherita
Fresh mozzarella, olive oil, fresh garlic, fresh tomatoes, and fresh basil.

14.00	19.95	22.95	25.95
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 *Sicilian*
Olive oil, mozzarella, sliced Italian sausage pepperoncinis, and tomatoes.
*Winner of Best Traditional Pizza by “Pizza Today” magazine 2001.

14.00	19.95	22.95	25.95
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Mediterranean
Mozzarella cheese, diced tomatoes and olive oil, topped with mushrooms, broccoli, garlic, marinated in our house Italian dressing.

14.00	19.95	22.95	25.95
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Californian
Traditional pizza with broccoli, chicken breast, fresh garlic and topped with colby cheese.

14.00	19.95	22.95	25.95
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Bianca
Fresh tomatoes and spinach, topped with asiago cheese, fresh garlic and olive oil. Great appetizer!

14.00	19.95	22.95	25.95
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Louisiana Hot Pie
Cayenne peppers and tabasco are put into our traditional pizza sauce, chicken breast, mushrooms, fresh garlic and jalapeños. HOT!

14.00	19.95	22.95	25.95
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Bar-B-Que Chicken
Traditional pizza with Sweet Baby Ray’s BBQ sauce added to our pizza sauce.
Grilled chicken breast, topped with red and green peppers, sliced red onions, and topped off with colby cheese and Sweet Baby Ray’s.

14.00	19.95	22.95	25.95
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Greek
Olive oil, mozzarella, salami, Kalamata olives, feta cheese and tomatoes.

14.00	19.95	22.95	25.95
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Taylor Street
Olive oil, mozzarella, garlic, sliced Italian sausage, sauerkraut, pepperoni, bacon and diced tomatoes.

14.00	19.95	22.95	25.95
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Chicken Bacon Ranch
Ranch dressing, mozzarella, fresh garlic, grilled chicken breast, bacon, and diced tomatoes.
Topped with colby cheese and ranch dressing.

14.00	19.95	22.95	25.95
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Stuffed Pizza
Baked in a cast iron skillet, filled and topped with cheese and three ingredients.
*Allow 35 minutes cooking time.

25.95

HOUSE SPECIALS

Served with salad and bread.

Sicilian Filet
Beef tenderloin marinated in red wine, olive oil, garlic, served with garlic mashed potatoes and creamed spinach. 35.95

Lasagna
Layers of pasta, mozzarella, house cheese, meat and red sauce. 18.95

Sicilian Delight
Breaded veal, lasagna and penne. 22.95

Italian Style Baked Cod
Filet seasoned with sweet basil, oregano, house cheese, topped with bread crumbs and baked with carrots, served with side of mostaccioli and red sauce. 19.95

♥ *Heart Healthy*
Linguini tossed in olive oil, jumbo shrimp, fresh spinach, garlic, yellow peppers, cherry tomatoes and white wine sauce. 21.95

ENTREES

Served with salad and bread.

♥ *Atlantic Salmon*
Served with garlic butter linguini and roasted vegetables. 26.95

Eggplant Parmigiana
Breaded and fried eggplant cutlets topped with fresh mozzarella and provolone, served with spaghetti and our house red sauce. 17.95

Baked Ziti
Ziti layered with Italian sausage, sliced meatballs, mozzarella, ricotta, provolone, and our house red sauce. 18.95

Seafood Alfredo
Shrimp, scallops and crab in our alfredo sauce and house cheese. 23.95

Veal Parmigiana
Lightly breaded topped with cheese and our house red sauce served on spaghetti. 19.95

Chicken Francese
Parmesan breaded chicken breast served on a bed of lemon garlic buttered linguini, with an arugula and cherry tomato salad. 21.95

Penne Pasta Special
Jumbo shrimp, diced chicken breast, sun-dried tomatoes, yellow peppers, and asparagus in a garlic butter sauce. 22.95
**Cajun style—chicken, shrimp, sausage broccoli, mushrooms, yellow peppers in a spicy tomato garlic butter sauce. 25.95*

Chicken Parmigiana
Parmesan breaded chicken breast lightly seasoned, baked, topped with red sauce and our house cheese. 18.95

Broasted Chicken
4 piece broasted chicken and broasted potatoes. 16.95
4.00 extra per breast substitution.

SIDES 5.00

Garlic Red Skinned Mashed Potatoes | *Sautéed Spinach*
Creamed Spinach | *Seasonal Vegetables* | *Alfredo* | *Red Sauce*

DESSERT

Tiramisu | *Cheesecake* | *Big Chocolate Cake*

SODA

Pepsi products. 3.00 (free refills)

18% Gratuity on tables of 8 or more.
3% Credit Card Service Charge.