

HISTORIC MAIN STREET · GALENA, ILLINOIS

CANNOVA'S

PIZZERIA

Handcrafted Italian since 1994

DINE-IN · CARRY OUT · DELIVERY

CANNOVASPIZZERIA.PIZZA

247 N. Main St · Galena, IL 61036

(815) 777-3735

Sun 3:00–8:30 · Mon, Tue & Thu 4:00–8:30 · Wed Closed

Fri 4:00–9:30 · Sat 3:00–9:30

Now taking online orders — order ahead at CannovasPizzeria.pizza

CANNOVA'S

M E N U

HANDCRAFTED ITALIAN ON HISTORIC MAIN STREET, GALENA · SINCE 1994

Handcrafted Italian since 1994. Available for dine-in, carry out & delivery — order ahead and schedule your preferred pickup or delivery time. (815) 777-3735 · CannovasPizzeria.pizza

♦ APPETIZERS & SALADS ♦

All salads & the Antipasto Platter served with creamy Italian dressing and homemade fresh baked bread.

CAPRESE SALAD \$15

Fresh sliced tomatoes and mozzarella, olive oil and balsamic reduction, basil pesto.

HOUSE SALAD \$20

Organic mixed greens & romaine, artichoke hearts, black olives, cherry tomatoes, pepperoncini, mild Italian sausage and pepperoni. Serves 3–4. Add Chicken \$8 · Salmon \$13.

HOUSE SALAD FOR 2 \$13

ANTIPASTO PLATTER \$24

Thinly sliced imported Italian meats, fresh mozzarella, cherry tomatoes, cherry peppers, green & black olives, pepperoncini.

SHRIMP COCKTAIL 6 · \$16 / 4 · \$12

Chilled jumbo shrimp, two house sauces — sweet hot honey & limoncello, spicy Calabrian chili & roasted garlic. Lemon wedge.

MEATBALL OR SAUSAGE PLATE \$10

Two house meatballs or a sliced Italian sausage link in red sauce with hot giardiniera, a sprinkle of house cheese* and sliced homemade bread.

SOUP OF THE DAY CUP \$7 · BOWL \$9

Ask for today's selection.

CANNOVA'S BRUSCHETTA \$11

Thickly sliced homemade bread, seasoned diced tomato medley and mozzarella, baked in the pizza oven.

SIMPLE SALAD \$5

Organic mixed greens & romaine, cherry tomatoes and sliced red onions.

GARLIC BREAD \$6 · MOZZ \$8

Thick-sliced bakery bread, butter, garlic and house cheese*.

♦ HOUSE SPECIALTIES ♦

Served with homemade fresh baked bread and your choice of a simple salad or soup.

LASAGNA \$24

Pasta, seasoned ground beef, purée of onions, garlic, peppers & mushrooms, ricotta, mozzarella, red sauce, baked in the pizza oven.

CHICKEN PARMESAN \$22

Tenderized chicken breast cutlet, breaded with corn meal and flour, red sauce, house cheese* and mozzarella, over spaghetti.

CHICKEN ALFREDO \$22

Fettuccine Alfredo — cream, butter, fresh garlic and house cheese* — topped with slices of oven roasted chicken breast and parsley.

MEATBALL & SAUSAGE PASTA \$20

Our classic! Meatball and Italian sausage link with traditional red sauce over spaghetti.

♦ SANDWICHES ♦

On Turano Baking Co. bread. Add soup or a simple salad — +\$2.

MUFFALETTA \$17

Capicola, genoa salami, mortadella, olive tapenade, tomatoes and mozzarella, baked. Creamy Italian dressing and hot giardiniera.

ITALIAN SAUSAGE \$16

Italian sausage, red sauce, sautéed peppers and onions, baked. Red sauce and hot giardiniera.

ITALIAN BEEF \$16

Thinly sliced Italian beef with au jus for dipping and giardiniera.

MEATBALLS \$16

Meatballs, red sauce, mozzarella and house cheese*, baked. Red sauce and hot giardiniera.

CHICKEN ANTHONY \$15

Chicken breast marinated in house-made creamy Italian dressing, toasted homemade bread, mixed greens and tomatoes.

♦ CRAFT YOUR PERFECT PASTA ♦

All served with homemade fresh baked bread.

ALFREDO \$16

Fettuccine. Cream, butter, garlic and house cheese*, parsley.

TRADITIONAL RED \$14

Spaghetti. Our family recipe — sweet, smooth tomato sauce.

MARINARA \$14

Spaghetti. Heavily herbed chunky tomato sauce.

TOMATO BASIL CREAM \$16

Penne. Marinara with fresh garlic and cream.

TOMATO ROSE \$14

Penne. Red sauce finished with Alfredo.

BUTTERED PENNE \$10

A great kid's option — butter sauce over penne.

PASTA ADD-ONS

Salmon	\$13	Meatball	\$4
Shrimp	\$11	Broc/Porto/Spin	\$1.25
Chicken	\$8	Soup or Salad	+\$2
Sausage	\$4		

♦ DOLCI · DESSERTS ♦

House desserts rotate — ask for today's selection. Each \$9.

CANNOLI CAKE \$9

FLOURLESS CHOCOLATE TORTE \$9

ITALIAN LEMON CRÈME CAKE \$9

◆

CREATE YOUR OWN PIZZA

◆

Start with a Basic Cheese Pizza, then make it your own.

BASIC CHEESE	10"	12"	14"	16"
BUILD YOUR OWN	\$13	\$16	\$18	\$20

ADD TOPPING — 10" \$1.25 · 12" \$1.75 · 14" \$2.25 · 16" \$2.75

10" 6 SLICES (PERSONAL) · 12" 8 SLICES (1–2) · 14" 12 SQ (2–3) · 16" 16 SQ (3–4)

MEATS	
Pepperoni	Bacon Bits
Italian Sausage	Roasted Chicken Breast
Sausage (beef)	Anchovies
Meatballs	Italian Beef
Canadian Bacon	

CHEESES	
Extra Cheese	Ricotta
Colby Jack	Goat Cheese

VEGETABLES	
Artichoke Hearts	Red Onions
Black Olives	Mushrooms
Green Olives	Portobello
Broccoli	Tomato Filets
Spinach	Fresh Tomato
Garlic	Giardiniera
Green Peppers	Jalapenos
Roasted Red Pepper	Pineapple
Peppadew	Sauerkraut
Onion	

CRUSTS — +\$3–4	
Double Crust	+\$4 12" Cauliflower
10" Gluten-Free	+\$3

STUFFED PIZZA \$28

10" cast iron skillet, top & bottom crust, up to 4 toppings (\$1 each add'l), sauce and mozzarella. Serves 4. Limited.

GOOD TO KNOW

247 N. MAIN ST, GALENA, IL 61036 · (815) 777-3735 · CANNOVASPIZZERIA.PIZZA

Sun 3:00–8:30 · Mon, Tue & Thu 4:00–8:30 · Wed Closed · Fri 4:00–9:30 · Sat 3:00–9:30

An 18% gratuity is added to parties of six or more · A 3% fee applies to credit-card payments · *House cheese: asiago, parmesan & pecorino · Prices subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

◆ SPECIALTY PIZZAS ◆

Built to bake evenly as one pie — served whole, no substitutions or half-and-half. Sizes 10" / 12" / 14" / 16".

PIZZA	10"	12"	14"	16"
CANNOVA'S CLASSIC	\$16	\$21	\$25	\$28
SUPREME	\$18	\$23	\$27	\$30
MARGHERITA	\$17	\$22	\$26	\$29
BBQ CHICKEN	\$18	\$23	\$27	\$30
CHICKEN TUSCANY	\$18	\$23	\$27	\$30
CHICKEN BACON RANCH	\$17	\$22	\$26	\$29
4-MEAT	\$18	\$23	\$27	\$30
PEPPERONI & HOT HONEY	\$17	\$22	\$26	\$29
SWEET & SOUR HAWAIIAN	\$18	\$23	\$27	\$30
BLT	\$18	\$23	\$27	\$30
SICILIAN	\$16	\$21	\$25	\$28
TYPO	\$17	\$22	\$26	\$29
NEW YORK	\$15	\$20	\$24	\$27
MEDITERRANEAN	\$16	\$21	\$25	\$28
VENETIAN	\$16	\$21	\$25	\$28
BIANCA	\$16	\$21	\$25	\$28
GLORIA REED	\$16	\$21	\$25	\$28
PORTOBELLO & GOAT CHEESE	\$17	\$22	\$26	\$29
PESTO & ROASTED RED PEPPER	\$17	\$22	\$26	\$29

CLASSIC — sauce, garlic, spinach, tomato filets, black olives, mozzarella.

SUPREME — sauce, pepperoni, sausage, mushrooms, onions, green peppers, mozzarella.

MARGHERITA — sauce, fresh mozzarella, fresh basil.

BBQ CHICKEN — BBQ sauce, oven-roasted chicken breast, roasted red peppers, green peppers, red onions, mozzarella, Colby Jack.

CHICKEN TUSCANY — honey mustard, garlic, tomato filets, oven-roasted chicken breast, roasted red peppers, red onion, ricotta, mozzarella, balsamic.

CHICKEN BACON RANCH — ranch base, mozzarella, oven-roasted chicken breast, bacon.

4-MEAT — sauce, pepperoni, house sausage, Canadian bacon, bacon, mozzarella.

PEPPERONI & HOT HONEY — sauce, mozzarella, pepperoni, hot honey drizzle.

SWEET & SOUR HAWAIIAN — sauce, mozzarella, Canadian bacon, pineapple, sauerkraut.

BLT — butter sauce, mozzarella, house cheese*, bacon; after baking: mayo, chopped romaine, diced tomatoes.

SICILIAN — olive oil, garlic, tomato filets, Italian sausage, pepperoncini, mozzarella.

TYPO — olive oil, garlic, tomato filets, Italian sausage, pepperoni, mozzarella.

NEW YORK — olive oil & garlic crust, mozzarella, tomato strips, one topping.

MEDITERRANEAN — olive oil, garlic, broccoli, mushrooms, tomato filets, creamy Italian dressing, mozzarella.

VENETIAN — olive oil, garlic, tomato filets, artichoke hearts, ricotta, mozzarella.

BIANCA — olive oil & garlic crust, mozzarella, spinach, fresh tomatoes.

GLORIA REED — double crust, butter sauce, garlic, mozzarella, parsley.

PORTOBELLO & GOAT CHEESE — tomato sauce, mozzarella, spinach, portobello, goat cheese.

PESTO & ROASTED RED PEPPER — basil pesto base, mozzarella, roasted red peppers, goat cheese.

◆ BAR · COCKTAILS ◆

Signature cocktails \$12. Must be 21+ to purchase alcohol.

APEROL SPRITZ	\$12
Aperol, Prosecco and club soda, garnished with an orange slice.	
LIMONCELLO COLLINS	\$12
Limoncello, gin and soda water, garnished with lemon.	
NEGRONI	\$12
Gin, Campari and sweet vermouth, stirred over ice and finished with an orange twist — bittersweet, bold and timeless.	
NEGRONI SBAGLIATO	\$12
Campari, sweet vermouth and Prosecco, stirred over ice with an orange twist. The Negroni's bright, bubbly cousin.	
CHOCOLATE MARTINI	\$12
Vodka, dark chocolate liqueur and a touch of cream in a cocoa-dusted glass — rich and indulgent.	
LEMON DROP MARTINI	\$12
Vodka, limoncello and fresh lemon juice with a sugared rim — bright, tart and refreshing.	
MANHATTAN	\$12
Rye whiskey, sweet vermouth and bitters, stirred over ice and garnished with a cherry.	

MOCKTAILS & NON-ALCOHOLIC

BLUEBERRY LEMONADE	\$6
House-made lemonade over frozen blueberries — icy, deep berry purple. Tart, sweet and refreshing.	
SAN PELLEGRINO	\$3.75
Lemon · Blood Orange · Orange · Grapefruit · Pomegranate	
SOFT DRINKS & JUICES	\$3.50
Coke Products · Orange Juice · Pineapple Juice	
COFFEE & HOT TEA	\$4
Coffee by Isabella Imports	

◆ WINE LIST ◆

By the glass / bottle.

WHITES

MARTINI & ROSSI PROSECCO	\$11
Italy · Crisp & bubbly · split bottle	
CK MONDAVI PINOT GRIGIO	\$6 / \$24
California · Light & crisp	
SANTA MARGHERITA PINOT GRIGIO	\$50
Italy · Crisp, dry, elegant	
GABBIANO PINOT GRIGIO	\$8 / \$32
Italy · Light & refreshing	
OYSTER BAY SAUVIGNON BLANC	\$12 / \$48
New Zealand · Zesty & citrusy	
CHATEAU STE. MICHELLE RIESLING	\$9 / \$36
Washington · Off-dry & floral	
GNARLY HEAD CHARDONNAY	\$8 / \$32
California · Buttery & full	
BARTENURA MOSCATO D'ASTI	\$11 / \$44
Italy · Sweet & fizzy	

REDS

CK MONDAVI CABERNET SAUVIGNON	\$6 / \$24
California · Bold & dry	
CK MONDAVI MERLOT	\$6 / \$24
California · Smooth & soft	
MEIOMI PINOT NOIR	\$12 / \$48
California · Silky & rich	
GNARLY HEAD PINOT NOIR	\$8 / \$32
California · Light & cherry	
GNARLY HEAD OLD VINE ZINFANDEL	\$8 / \$32
California · Bold & jammy	
CONUNDRUM RED BLEND	\$9 / \$36
California · Smooth & fruity	
KAIKEN ESTATE MALBEC	\$11 / \$44
Argentina · Bold, dark fruit	
GRAFFIGNA RESERVE MALBEC	\$10 / \$40
Argentina · Rich & plummy	
GABBIANO CHIANTI CLASSICO	\$8 / \$32
Italy · Dry & food-friendly	

◆ BEER ◆

BLUE MOON	\$5.50
Belgian-style wheat ale · 10 IBU	
STELLA ARTOIS	\$5.50
Classic Belgian lager · 25 IBU	
PERONI	\$5.50
Crisp Italian pilsner · 24 IBU	
MODELO	\$5.50
Smooth, well-balanced Mexican lager · 18 IBU	
PERONI 0.0	\$5.50
Non-alcoholic Italian lager.	
ANTI-HERO	\$5.50
Bold, hop-forward IPA — Revolution Brewing · 70 IBU	
COORS LIGHT	\$4.50
American light lager · 10 IBU	
MICHELOB ULTRA	\$4.50
Crisp, light lager · 10 IBU	
MICHELOB ULTRA 0.0	\$4.50
Non-alcoholic light lager.	
UPSIDE DAWN GOLDEN	\$5.50
Non-alcoholic golden ale — Athletic Brewing · 15 IBU	
HIGH NOON — PINEAPPLE	\$6
Pineapple vodka seltzer — crisp and lightly sweet.	

Must be 21+ to purchase alcohol. Please enjoy responsibly.

CANNOVA'S

ORDER AHEAD

NOW TAKING ONLINE ORDERS · [CANNOVASPIZZERIA.PIZZA](https://cannovasizzeria.pizza)

We're bringing Cannova's online. Build your order from your phone and we'll have it ready for pickup — or bring it to your door. Same kitchen, same family recipes, now a few taps away.

✦ PREORDER YOUR LUNCH ✦

We're piloting midday preorders. Between 11 AM AND 3 PM, place your order ahead online for carry out or delivery — a simple way to line up lunch for the office, the jobsite, or the family before the afternoon gets away from you.

- ✦ **Carry Out** — \$25 minimum
- ✦ **Delivery** — \$50 minimum

This midday window is a trial run while we test demand, so keep an eye on the site — as more of you order ahead, we'll be able to open it up further.

✦ LARGE ORDERS — FIVE PIZZAS OR MORE ✦

Feeding a crowd? We're glad to help. For orders of **FIVE PIZZAS OR MORE**, send us an inquiry and, whenever you can, place it **AT LEAST THE DAY BEFORE**. Bigger orders sometimes need a little extra lead time so we can plan staffing and source everything fresh — the more notice you give us, the better we're able to meet your needs.

**ORDER ONLINE AT [CANNOVASPIZZERIA.PIZZA](https://cannovasizzeria.pizza) · LARGE-ORDER
INQUIRIES: (815) 777-3735**

Buon Appetito
CANNOVA'S
PIZZERIA

Handcrafted Italian on Galena's Historic Main Street since 1994. Every sauce, every dough, every dish made in house — the way it's always been done. Thank you for pulling up a chair at our table.

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