



SAVASTANO'S

AUTHENTIC CHICAGO STYLE

THE SAVASTANO'S STORY A 'HOME' MADE DREAM

For more than three decades, our dad, Frank Savastano, kept a special dream on slow simmer. He used to tell our mom: "If the time is ever right, we should open our own pizzeria."

The dream began in Dad's hometown of Chicago in 1971. Dad had decided that, in addition to his full-time IT job, he'd spend a few months helping his cousins open their new south-east side pizza place. There, he discovered two great loves—Mom and the restaurant business.

After Dad's tech job moved us to Bixby in 1993, he and Mom promptly introduced us around the neighborhood—How else?—by bringing Dad's own oven-fresh pizzas door-to-door. With six kids in the family, we always had a special event to celebrate. And no gathering was ever complete without Dad's pizza pies.

Dad retired in 2002, and, at the urging of family and friends, dedicated himself to his restaurant dream. He spent the next several months tinkering with seasonings and sauces, specialty meats and doughs—carefully upsizing the delicious Italian recipes his mother and aunt had so lovingly served in their homes a generation earlier.

Since the opening of Savastano's in 2003, our family has sought to recreate not only the wonderful tastes, but also the warm, relaxing energy of Dad's beloved native city. Blending comfortable surroundings with friends, loved ones and great food has always brought our family joy. Savastano's reflects our dream of being able to share that with customers.

We outgrew our original Bixby location and, in 2009, moved to our current space—where our tradition of delivering Authentic Chicago Style continues and our philosophy plays out more than ever:

"When you're here, you're family!"

LUNCH SPECIALS

SERVED MONDAY-FRIDAY 11AM-2PM

THE BAMBINO	10
6" personal deep dish with up to 3 toppings max.	
Add Endless Salad	5
6" CHEESE PIZZA	5
Additional toppings 1.00 each (up to 3).	
ENDLESS SALAD	9
LUNCH SPECIAL	10
6" thin crust pizza—your choice of one topping— and an endless salad.	
Additional toppings 1.00 each (up to 3).	
RIB TIPS AND SALAD	11
A half-pound of pork rib tips smothered in Oklahoma-made BBQ sauce plus endless salad.	
HOT WINGS AND SALAD	12
Half-pound of bone in or boneless wings served with ranch or blue cheese plus endless salad. For Chipotle Wings add 1.00.	

CALL-AHEAD LUNCH SERVICE AVAILABLE.

THIN CRUST PIZZA

Our sauces are always housemade, and instead of sitting on top, most toppings are blanketed generously with cheese and actually baked into the pizza. These pies are cut into squares, not triangles. Chicago-style thin crust—a different and delicious way of making pizzas—is one of our claims to fame.

**A note from our chef: Due to the pizza's hearty nature, you'll want to allow 30 minutes for your pie to bake to perfection.*

Crust Options: Original Thin, Double Dough (stacking 2 thins together), No Crust (no edge), Pizza Bowl (no dough, keto friendly)
Make it Jenny's way—add oregano.

— BUILD YOUR OWN THIN CRUST PIZZA —

9" SMALL CHEESE PIZZA	12
14" MEDIUM CHEESE PIZZA	18
16" LARGE CHEESE PIZZA	20
18" FAMILY CHEESE PIZZA	23

ADDITIONAL TOPPINGS (9") 2.50 (14") 2.95 (16") 3.50 (18") 3.95

Savastano's Housemade Italian Sausage, Pepperoni, Canadian Bacon, Italian Beef, Grilled Chicken, Bacon, Crumbled Housemade Meatballs, Onions, Sautéed Peppers, Roma Tomatoes, Black Olives, Sautéed Mushrooms, Pineapple, Jalapeños, Green Olives, Pepperoncini, Sautéed Spinach, Granulated Garlic, Anchovies, Giardiniera, Extra Cheese

10" GLUTEN FREE OR CAULIFLOWER CRUST PIZZA 11

SPECIALTY THIN

	9" SMALL (Serves 1-2)	14" MEDIUM (Serves 2-3)	16" LARGE (Serves 3-4)	18" FAMILY (Serves 5-6)
FIRST NATIONAL BANK *	16	23	27	30
Savastano's Italian sausage, sautéed mushrooms and peppers—you can bank on this combination.				
CONRAD HILTON HOTEL	14	22	26	29
This great combination of Canadian bacon and pineapple tidbits brings the Hawaiian islands to Savastano's.				
ART MUSEUM	18	26	31	34
A colorful Rembrandt of veggies: tomatoes, sautéed mushrooms and peppers, black olives and onions.				
TRIBUNE TOWER	13	20	23	26
The one you've read about—a pepperoni lover's delight for young and old.				
LAKE SHORE DRIVE	13	20	23	26
Long on flavor with housemade pizza sauce and Savastano's own Italian sausage.				
WRIGLEY FIELD (HOME OF THE CHICAGO CUBS) *	14	22	26	29
This combination of Savastano's Italian sausage and pepperoni competes with old tradition.				
OLD WATER TOWER	14	22	26	29
A wonderful combo of Savastano's Italian sausage and sautéed mushrooms will be remembered for its quality taste.				
CITY DUMP *	18	26	31	34
It's all in there: tons of sausage, mushrooms, green pepper, onion and pepperoni.				
THE ROOKERY BUILDING	16	23	27	30
No pigeons, but we've got lots of tender chicken here, plus mozzarella, cheddar, bacon, onion and a twist—we use BBQ sauce instead of pizza sauce.				
CHICAGO SLAUGHTERHOUSE	18	26	31	34
Loaded with meat favorites—Sausage, pepperoni, Canadian bacon, meatballs and bacon.				
CHICKEN ALFREDO	16	23	27	30
A flavorful alfredo base topped with grilled chicken, sautéed spinach and bacon.				
CHICKEN BACON RANCH	16	23	27	30
A ranch dressing base topped with grilled chicken and bacon.				
BUFFALO CHICKEN	14	22	26	29
Frank's buffalo sauce topped with grilled chicken and mozzarella cheese, then drizzled with ranch on top.				
CHICAGO FIRE	14	22	26	29
A credit to the pro soccer team (the "Men in Red") and the infamous 1871 blaze—a blend of jalapenos and crumbled meatballs under a blanket of cheese.				
DOUBLE DOUGH CRUST75	1.25	1.50	2
Just the way it sounds, twice the crust of our thin pizzas for those of you who like it thick.				

ADD A DIPPING SAUCE TO ANY PIZZA (Ranch, Creamy Garlic, Bleu Cheese, Buffalo, Pizza Sauce, Mom's Sauce, or BBQ) 2

AUTHENTIC CHICAGO DEEP DISH PIZZA

Savastano's continues a tradition begun in 1943, with a pie that's 2" high and full of flavor. Our 14"-wide pie weighs in at 8 delicious pounds. We fill our crust with housemade pizza sauce, always-fresh toppings and several layers of specially blended cheeses. Try it. You'll see why it's our signature dish.

**Please note: Any topping available can be added to our deep dish pies, however, due to the cooking process, we are unable to do half-and-half toppings. Also, due to the pizza's hearty nature, you'll want to allow 45 mins. for your pie to bake to perfection.*

Our signature deep dish pizzas are layered with cheese and ingredients, then topped with housemade pizza sauce.

— BUILD YOUR OWN DEEP DISH PIZZA —

10" SMALL CHEESE PIZZA	18
12" MEDIUM CHEESE PIZZA	23
14" LARGE CHEESE PIZZA	26

ADDITIONAL TOPPINGS (10") 3.00 (12") 3.25 (14") 3.50

Savastano's Housemade Italian Sausage, Pepperoni, Canadian Bacon, Italian Beef, Grilled Chicken, Bacon, Crumbled Housemade Meatballs, Onions, Sautéed Peppers, Roma Tomatoes, Black Olives, Sautéed Mushrooms, Pineapple, Jalapeños, Green Olives, Pepperoncini, Sautéed Spinach, Granulated Garlic, Anchovies, Giardiniera, Extra Cheese

SPECIALTY DEEP DISH

	10" SMALL (Serves 2-3)	12" MEDIUM (Serves 3-4)	14" LARGE (Serves 5-6)
HANCOCK BUILDING *	21	26	29
Savastano's puts their signature on this combo—layers of cheese, Savastano's Italian sausage.			
SEARS TOWER	21	26	29
Was once the tallest building in the world. This deep dish stands tall amongst our other products loaded with layers of pepperoni and cheese.			
BBQ CHICKEN	26	28	30
Get your BBQ fix with this combination of chicken, mozzarella, cheddar, bacon, onion—topped with BBQ sauce instead of pizza sauce.			
THE MEAT PACKER	26	32	35
A meat lover's dream pizza with sausage, pepperoni, Canadian bacon, meatballs and bacon.			
THE LANDFILL	26	32	35
It's all in there: tons of sausage, mushrooms, green peppers, onions and pepperoni.			
FARMERS MARKET	26	32	35
Filled with tomatoes, onions, mushrooms, green peppers and black olives, this veggie pizza is a definite crowd favorite.			

Please note the deep dish does not come out piping hot due to its thickness. Its temperature ranges from 165-190°.

DRINKS

SOFT DRINKS / ICED TEA	3
<i>Served in a Savastano's 22 oz. collectors cup.</i>	
Pepsi, Diet Pepsi, Mountain Dew, Starry, Tropicana Pink Lemonade, Mug Root Beer, Dr. Pepper, Diet Dr. Pepper, Dole's Old Fashion Lemonade, Brisk Raspberry Tea Tea, Fruit Punch	
Flavor Shots: Cherry, Lime, Strawberry and Vanilla	
COFFEE	2
Regular or Decaf.	

CHECK OUR BEER & WINE MENU FOR CURRENT OFFERINGS AND SPECIALS.



* DENOTES A SAVASTANO'S FAVORITE

- GLUTEN FREE

Find us on www.SavastanosPizzeria.com

Ask your server about gift cards, parties & catering, and housemade Italian sausage to-go!

GRANT PARK – STARTERS & SIDES

Home to majestic Buckingham Fountain, this 319-acre park also hosts the annual Taste of Chicago, where, amid downtown and Lake Michigan views, visitors get to sample area restaurant treats like:

GARLIC BREAD *	5
Fresh Gonnella® bread with garlic butter and parsley.	
Add Cheese	7
<i>ADD UP TO 3 TOPPINGS \$1 EACH</i>	
GARLIC BREADSTICKS	7
Four hot garlic breadsticks with your choice of dipping sauce: ranch, Mom's sauce, garlic butter, or alfredo sauce.	
TOMATO BREAD	8
Pizza sauce on Gonnella® bread topped with sliced Roma tomatoes, smothered with cheese and a dash of oregano.	
CHEESE PIZZA BREAD *	7
Touch of olive oil and pizza sauce on Gonnella® bread smothered with cheese.	
<i>ADD UP TO 3 TOPPINGS \$1.00 EACH</i>	
JUMBO WINGS	16
Ten Jumbo bone in wings, mix of drummies and wings (original, buffalo, or BBQ).	
CHIPOTLE WINGS GF	17
Ten bone in wings, mix of drummies and wings, seasoned with our spicy chipotle rub.	
BONELESS WINGS	16
One pound of boneless chicken wings (naked, buffalo, garlic parmesan, sweet chili, mango habanero, BBQ). Chipotle add \$1.	
TRADITIONAL WINGS GF	16
Ten bone in wings, mix of drummies and wings (naked, buffalo, garlic parmesan, sweet chili, mango habanero or BBQ).	
RIB TIPS GF	12
One pound of finger-lickin' mini pork rib tips smothered in Oklahoma-made BBQ sauce.	
CHEESE FRIES	9
A heaping helping of fries (a pound's worth!) loaded with cheddar cheese served with housemade ranch.	
<i>ADD BACON OR JALAPEÑOS FOR 1.75 EACH.</i>	
Half Order Cheese Fries	4
CHICKEN FINGERS	11
Delicious tenderloin chicken, hand-breaded and lightly fried; served with your choice of housemade ranch, honey mustard or BBQ sauce and fries.	

CHICAGO'S LITTLE ITALY

Step into this Chicago neighborhood and you're destined to find extraordinary pasta dinners. Likewise, carefully prepared ingredients—like Mom's mouthwatering sauce and meatballs, and Frank's zesty Italian sausage—make these authentic recipes especially savory.

Little Italy entrées come with bread and our popular house salad. Upgrade to endless salad for \$3.

LASAGNA *	19
Savastano's now-famous five-layer cheese lasagna. Topped with Mom's sauce or meat sauce.	
SPAGHETTI AND MEATBALLS	18
This timeless and tasty favorite comes smothered in our Mom's sauce or meat sauce and topped with our signature, housemade meatballs.	
Lite Portion	15
MOSTACCIOLI AND MEATBALLS	18
A tradition at weddings, this classic dish features two-inch pasta tubes topped with Mom's sauce or meat sauce and served with our housemade meatballs.	
Lite Portion	15
CHICKEN PARMESAN	18
Breaded chicken breast, topped with Mom's sauce and mozzarella cheese served over spaghetti noodles.	

CHICAGO DOGS

THE CHICAGO WAY

You haven't truly had a hot dog until you try a Chicago-style "red-hot," named not because they're spicy, but rather because this multitopping taste sensation is built over a piping hot Vienna Beef frankfurter. Sold for generations now by numerous, popular Chicago stands and street vendors, red-hots trace their roots to the city's 1893 World's Fair.



CHICAGO 'RED-HOTS' & FRIES

Your tour deep into Chicago's culinary culture begins with Vienna "red-hots." Served piping hot (hence the name) in a steamed poppy seed bun, we top these premium beef hot dogs with yellow mustard, bright green Chicago-style relish, chopped onions, tomatoes, a pickle spear, sport peppers, and a dash of celery salt.

The Trolley Tour	7
One garden-packed red-hot plus fries.	
The Double-Decker	10
A tour de force: two garden-packed red-hots plus fries.	
Just Hot Dog – No Fries	4

DESSERT

BIG ELI'S CHEESECAKE	6.50
Top off your meal with another Chicago tradition: handmade desserts by Eli's—famous for melt-in-your-mouth cookie crusts and 100% all-natural ingredients. Enjoy a slice now or take one home to savor later.	
Caramel - Chocolate - Strawberry - Cherry - White Chocolate	

** Ask About Our Seasonal Dessert(s)*



SANDWICHES

We combine finest-quality meats, cheeses, produce and more with hearth-baked, crispy Chicago Turano® bread rolls. Served with french fries and a pickle.

CHICAGO STOCKYARDS *	14
This one is sure to fill your belly! As the name implies, we load on thinly sliced beef—plus specially seasoned au jus and delicious sautéed peppers.	
SOLDIER FIELD	13
No matter the competition, this blend of our housemade Italian sausage, with Mom's sauce and sautéed peppers is a winner.	
CHICAGO STADIUM *	16
Italian beef teams with Italian sausage, sautéed peppers, and your choice of Mom's sauce or au jus. Named for the former indoor arena (a.k.a., the "Madhouse on Madison"), you'll be an instant fan.	
EAST COAST	15
A terrific Philly steak sandwich, boasting sautéed mushrooms and onions and topped with melted provolone cheese.	
DAN RYAN EXPRESSWAY	13
There were meatballs on the expressway, but we have our own meatballs with Mom's sauce covered in provolone cheese.	
SOUTHEAST SIDE AVAILABLE LUNCH ONLY: M-F 11AM-3PM	12
This delightful sandwich delivers with sausage, sautéed peppers, scrambled eggs, garlic, onion, and basil.	
WELSH'S CHICAGO GRINDER	14
Our housemade Italian sausage patty on a pizza-sauced Turano® toasted bread roll covered with provolone cheese. Add your choice of any of the following toppings: sautéed bell peppers, sautéed onions, mushrooms, or roma tomatoes.	
CHICKEN CLUB SANDWICH	14
Breaded chicken breast with mayo, lettuce, tomato, onion, and pickle.	
R.J. SANDWICH	13
Another of our favorite "sammitches"—here we combine Canadian bacon with tomato and a mix of mozzarella, provolone, and cheddar cheeses then toast it to perfection.	
CHICKEN PARMESAN	15
Breaded chicken breast topped with Mom's sauce and mozzarella cheese.	

NAKED BOWLS

WATCHING CARBS? Try one of these breadless entrées. Choose from our slow roasted Italian seasoned beef, sliced housemade Italian sausage link, or meatballs.

BEEF BOWL GF	12
Savastano's Italian seasoned beef topped with sautéed peppers, sprinkled with cheese and served with au jus.	
SAUSAGE BOWL GF	12
Savastano's sliced housemade Italian sausage link, topped with sautéed peppers, sprinkled with cheese and served with housemade Mom's sauce.	
MEATBALLS BOWL	12
Savastano's housemade meatballs, topped with sautéed peppers, sprinkled with cheese and served with Mom's sauce.	
COMBO BOWL	14
Choose your favorite two: Italian seasoned beef, housemade Italian sausage, or meatball. Served with a choice of Mom's sauce or au jus.	

KID'S MENU

For children 12 and under. Includes one drink from the front of the menu.

Additional Milk, Chocolate Milk, or Apple Juice	2
MAC 'N' CHEESE	6
CHICKEN STRIPS	7
Includes a side of fries.	
HOT DOG	6
Plain on regular bun. Includes a side of fries.	
MINI CORN DOGS	6
Includes a side of fries.	
KID'S PASTA	6
(Spaghetti or Mostaccioli) Served with bread.	
KID'S ALFREDO PASTA	7
Served with bread. Add chicken for 1.00 extra.	
6" KID'S CHEESE PIZZA	6
Each additional topping is 1.00 extra	
6" KID'S ALFREDO CHEESE PIZZA	7
Each additional topping is 1.00 extra	

WE LOVE KIDS! Savastano's strives to provide a great family atmosphere, and we love kids of any age. So that everyone can enjoy their dining experience, please be mindful of your children's behavior in the restaurant. **We require children 15 and under be seated with a parent or guardian.** Any damaged equipment is the responsibility of the parent/guardian. Thank you!

20% Gratuity will be added for parties of 8 or more. / 10% discount for seniors 62 or older.

* DENOTES A SAVASTANO'S FAVORITE GF – GLUTEN FREE

**Savastano's is not responsible for any allergic reaction.*