

SABA

HAPPY HOUR

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4pm-

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-7pm

COCKTAILS

SABA SPRITZ

carpano bianco, gin, hibiscus syrup
grapefruit juice, soda, prosecco

SEASONAL G&T

gin, carpano dry, grapefruit
cucumber, tonic

SABA OLD FASHIONED

bourbon, amaro nonino, bitters

RUM & NOT COKE

white rum, averna, tonic

DAILY PUNCH

ask your server for today's offering

WINES

WHITE

ROSE

RED

BEERS

PERONI 4

HIGH LIFE 3





HAPPY HOUR

WEEKDAYS 4-7PM. \$5.95 select cocktails & wine and \$4 select beer.

TUESDAY

\$25 3-COURSE PRIX FIXE MENU all day Tuesday

WEDNESDAY

\$10 Pizzas on Wednesdays!

THURSDAY

1/2 off all wine bottles all day Thursday

WEEKEND BRUNCH

\$25 bottomless mimosas! Saturday & Sunday 10am-3pm
with purchase of any brunch entree. 90-minute limit.

PIZZA	MARGHERITA	16	CLASSICS	SPAGHETTI CON MEATBALLS	16	
	rustic & chunky pomodoro sauce burrata di bufala, basil pesto			pomodoro sauce, basil, garlic, evoo		
	CHEESE	14		CHICKEN PARMESAN		18
	tomato sauce, fontina, mozzarella, parmesan			over spaghetti pomodoro		
	MUSHROOMS	17		EGGPLANT PARMESAN		15
roasted wild mushrooms, porcini paste swiss, fonduta, chives, truffle oil		breaded eggplant over spaghetti, basil fontina, pomodoro sauce, parmesan				
SAUSAGE & PEPPERONI	16	PASTA	LOBSTER RAVIOLI	18		
italian sausage, pepperoni, green onion			maine lobster, mascarpone, tarragon chili flakes, lobster tomato broth			
ITALIANA	17		GNOCCHI CON POLLO AL PESTO		17	
fontina, prosciutto di parma, arugula shaved parmesan, mozzarella			potato gnocchi, calabrian pepper grilled chicken, pine nuts, arugula pesto			
			CONCHIGLIE WITH SAUSAGE		17	
			fennel sausages, mushroom, shallot goat cheese, pomodoro sauce			
			PENNE ALLA BOLOGNESE		17	
			beef, pork, prosciutto, tomato sauce vegetables, pecorino romano			
			CARBONARA		16	
			peppered bacon, mascarpone cheese butter glaze, egg yolk, chives			
ANTIPASTI	WARM		CLAM LINGUINI	18		
	MEATBALLS	12	sautéed manila clams, parsley roasted garlic, bread crumbs red sauce or clam juice sauce			
	POLPO CON FAGIOLI	16	PAPPARDELLE AMATRICIANA	17		
	grilled spanish octopus, cannellini beans peppers, marble potatoes, calabrian aioli		sautéed guanciaie, roasted onions pomodoro sauce, pecorino romano			
	ARANCINI DI PROSCIUTTO	12	RIGATONI PRIMAVERA	17		
	zafferano risotto balls, fontina prosciutto, spicy pomodoro sauce		sautéed pan zucchini, yellow squash mushroom, tomato, broccoli, parmesan basil, garlic vegetable broth			
	MUSSELS	13	SEAFOOD LINGUINI	19		
	steamed PEI mussels, shallots guanciaie, saffron cream sauce		mussels, calamari, clam shrimp, spicy marinara sauce			
	CALAMARI FRITTI	13	RISOTTO SCAMPI	18		
	marinated calamari (deep fried) house-made seasoning, spicy marinara sauces		carnaroli rice, sautéed shrimp mushroom, basil, tomato			
	BRUSSELS SPROUTS	10				
	SAUSAGE & PEPPERS	13				
	italian sausages, roasted bell peppers cannellini beans, basil, pomodoro					
COLD		ENTRÉES	POLLO ROMANO	18		
BRUSCHETTA DI SALMONE	12		half roasted chicken, romano potatoes rosemary lemon sauce, linguini aglio e olio			
BRUSCHETTA DI POMODORO	11		POLLO SALTINBOCA	18		
grilled italian bread, mozzarella, basil marinated cherry heirloom tomatoes, evoo			chicken breast wrapped in prosciutto, sage spaghetti, white wine & prosciutto sauce			
CARPACCIO CON ASPARAGUS	13		VEAL SCALLOPINI ALLA MARSALA	25		
marinated asparagus, capers, tomato, parmigiano, beef tenderloin (thinly sliced, center cut & peppered)			flattened veal, mushroom ragu marsala wine sauce, spaghetti aglio e olio			
PROSCIUTTO DI SABA	12		BRACIOLA DI MAIALE ALL PARMESAN	21		
thinly sliced 600 days prosciutto di parma marinated bell peppers, mozzarella, basil, evoo		breaded pork chop (baked), mozzarella baby arugula, cherry tomato, saba				
CHEF'S MEAT & CHEESE BOARD		PESCE LIMONE	23			
small \$19 // large \$28		sautéed pan white fish, romano potatoes spinach, lemon capers sauce				
SALADS	CAPRESE	11	NEW YORK STRIP	26		
	heirloom tomatoes, mozzarella, basil, evoo		grilled 12oz new york strip steak, asparagus crispy onions, veal cream sauce			
	HOUSE	11	SALMON & PEPPERS	24		
	green leaves frisee lettuce, radicchio sun dried tomato, english cucumber, provolone tuscan beans, red wine vinaigrette add chicken		grilled salmon, roasted bell peppers, spinach, balsamic butter sauce			
	GRILLED CALAMARI SALAD	12				
	mixed greens, grilled calamari tomato, balsamic vinaigrette					
	CAESAR	11				
	chopped romaine, pecorino romano croutons, caesar dressing add chicken					
BEET	11	SIDES	ROASTED CAULIFLOWER	8		
roasted red & golden beets, arugula whipped goat cheese, marcona almonds honey balsamic vinaigrette			fonduta, bread crumbs, pine nuts			
BURRATA	16		ASPARAGUS	8		
burrata di bufala, fresh basil, saba marinated cherry heirloom tomatoes			evoo, shaved parmesan, lemon wedge			
		ROASTED MUSHROOMS		8		
		roasted wild mushrooms, shallots, basil				
		BROCCOLINI		8		
		calabrian chilis, evoo, lemon zest				

The Chicago Department of Public Health advises, that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork poultry, or shellfish, may result in an increased risk of foodborne illness.

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DESSERTS

SWEETS

TIRAMISU	9
ladyfingers, espresso mascarpone, frangelico	
FLOURLESS CHOCOLATE CAKE	9
chocolate sauce, vanilla ice cream	
APPLE TART	9
cinnamon gelato caramel sauce, pecans	
KEY LIME PIE	9
blueberry sauce, whipped cream kiwi, dried goji berries	
CHEESE CAKE	6
raspberry sauce, dried mulberries fresh blueberries	
CREME BRULEE	9
grand marnier, berries	
GELATO	\$3 per scoop
pistachio spumoni	
SORBET	\$3 per scoop
blood orange lemon wild berry	
ICE CREAM	\$3 per scoop
vanilla	

COFFEES + MISC

METRIC® COFFEE	
double espresso	5
drip	4
latte	5
RISHI TEA SELECTIONS	
iced	3
hot	4
SAN PELLEGRINO	
aranciata rossa 11 oz	4
sparkling water 17 oz	5



DESSERTS

AMARI

1oz-\$5 2oz-\$9

FERNET DOGMA

chamomile, coffee, chocolate

AMARO LUCANO

cola, eucalyptus, orange

FERNET BRANCA

peppermint, licorice, citrus

BRANCA MENTA

menthol, peppermint, mildly bitter

SFUMATO

smoke, alpine berry, earth

RAMAZZOTTI

berry, dark chocolate, liquorice

AVERNA

sarsaparilla, citrus, chocolate

BRAULIO

chamomile, pine, menthol

CYNAR

mild dust, toffee, vegetal

FERNET JELÍNEK

cola, dried cinnamon, softness

CARDAMARO

balanced, bitter almond, quince

DON CICCIO DONNA ROSA

blackberry, pepper
dried orange peel

AMARO NONINO

bitter orange, cinnamon
burnt caramel

BROVO AMARO 14

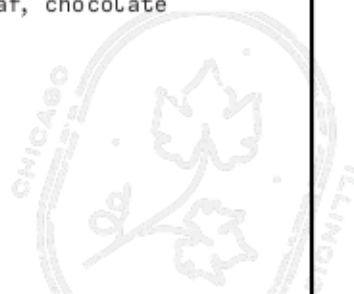
chocolate, citrus, vanilla

LEATHERBEE FERNET

tree bark, menthol, liquorice

LUXARDO AMARO

clove, tobacco leaf, chocolate





PRIX FIXE MENU

AVAILABLE TUESDAYS | **\$25** PER PERSON | CHOOSE ONE DISH FROM EACH COURSE

FIRST COURSE

ARANCINI DI PROSCIUTTO

zafferano risotto balls, fontina, prosciutto, spicy pomodoro sauce

MEATBALLS

pomodoro sauce, salsa verde

BRUSCHETTA DI POMODORO

grilled italian bread, mozzarella, basil, marinated cherry heirloom tomatoes, evoo

SAUSAGE & PEPPERS

italian sausages, roasted bell peppers, cannellini beans, basil, pomodoro

CAPRESE

heirloom tomatoes, mozzarella, basil, evoo

HOUSE SALAD

green leaves frisee lettuce, sun dried tomato, radicchio, shaved cucumbers, tuscan beans, provolone, red wine vinaigrette

CAESAR SALAD

chopped romaine, pecorino romano, croutons, caesar dressing

SECOND COURSE

CARBONARA

peppered bacon, mascarpone cheese, butter glaze, egg yolk, chives

SPAGHETTI CON MEATBALLS

pomodoro sauce, basil, garlic, evoo

EGGPLANT PARMESAN

breaded eggplant over spaghetti, basil, fontina, pomodoro sauce, parmesan

PAPPARDELLE AMATRICIANA

sauteed guanciale, roasted onions, pomodoro sauce, pecorino romano

CONCHIGLIE WITH SAUSAGE

fennel sausages, mushroom, shallot, goat cheese, pomodoro sauce

RIGATONI PRIMAVERA

sauteed pan zucchini, yellow squash, mushroom, tomato, broccoli, parmesan, basil, garlic vegetable broth

CHEESE PIZZA

tomato sauce, fontina, mozzarella, parmesan

MUSHROOMS PIZZA

roasted wild mushrooms, porcini paste, swiss, fonduta, chives, truffle oil

SAUSAGE & PEPPERONI PIZZA

italian sausage, pepperoni, green onion

POLLO SALTINBOCA

chicken breast wrapped in prosciutto, sage, spaghetti, white wine & prosciutto sauce

THIRD COURSE

TIRAMISU

ladyfinger cookies, cocoa, chocolate sauce, espresso, mascarpone cream

FLOURLESS CHOCOLATE TORTA

salted caramel gelato

BEVERAGES				
— \$10 — SABA BLOODY MARY house spice blend citrus MIMOSA orange juice bubbles			COCKTAILS — \$12 — SABA OLD FASHIONED evan williams bonded bourbon, amaro nonino, bitters SABA SPRITZ carpano bianco, gin, hibiscus syrup grapefruit juice, soda, prosecco SEASONAL G&T gin, carpano dry grapefruit, cucumber, tonic COCO FOR CHOCO NEGRONI gin, carpano antica formula luxardo bitter bianco, creme de cacao chocolate bitters MILAN-A-RITA tequila, campari, triple sec, lime RUM & NOT COKE white rum, averna, tonic COLD BREW MARTINI vodka, averna cold brew coffee, honey syrup MOCKTAIL green tea, honey syrup lemon juice, soda	
WINES				
SPARKLING TERRE GAIE BRUT prosecco Veneto, Italy NV FILIPETTI MOSCATO moscato Piedmont, Italy PROSEO ROSÉ SPUMANTE BRUT prosecco Veneto, Italy 2018 FAMIGLIA CARAFOLI moscato Ravarino, Italy 2018				
ROSE LE PIANURE ROSATO merlot Friuli, Italy 2019				
WHITE HOUSE WHITE rotating selection SANTA MARGHERITA pinot grigio Fossalta di Portogruaro, Italy 2019 UMANI RONCHI pecorino Abruzzo, Italy 2018 CONTINI PARIGLIA vermentino Sardegna, Italy 2019 PRINCEPE DI CORLEONE chardonnay Sicilia, Italy 2018 LEUTA sauvignon blanc Alto-Adige, Italy 2019				
RED HOUSE RED rotating selection CAPARZO sangiovese Piedmont, Italy 2019 BERGADANO BAROLO nebbiolo Piedmont, Italy 2016 CA'DEL MONTE valpolicella Veneto, Italy 2018 FREELANDER pinot noir Napa, CA 2020 RUFFINO SANTEDAME chianti Pontassieve, Italy 2018 GRAYSON CELLARS cabernet sauvignon California 2019				
— please ask your server for wine recommendations —				
			BEERS DRAFTS PERONI ITALY import lager ERIC BORDELET NV “NOUVELLE VAGUE” FRANCE cider 6 oz MAPLEWOOD CHARLATAN CHICAGO, IL american pale ale REVOLUTION SEASONAL BEER CHICAGO, IL ask server HOPEWELL DO TELL DUNKELWEIZEN CHICAGO, IL wheat ale	
			PACKAGE MILLER HIGH LIFE MILWAUKEE, WI 5.0% add bourbon shot LAGUNITAS LITTLE SUMPIN’ SUMPIN’ CHICAGO, IL wheat ale 7.5% LAGUNITAS MAXIMUS CHICAGO, IL imperial ipa 9.0% BRAVAZZI hard italian soda 4.2%	
			COFFEE + TEA COFFEE double espresso drip latte RISHI TEA SELECTIONS iced hot SAN PELLEGRINO sparkling water 17 oz	