

SABA ITALIAN BAR + KITCHEN



Hello and welcome, I'm Esam Hani, the owner of One of a Kind Hospitality. Growing up in Logan Square, I often had to leave my neighborhood to find unique experiences, which inspired me to bring those experiences home.

Since opening Red Star Liquor in 1991, we've added Café Con Leche, The Harding Tavern, The Walk In, Saba Italian, The Old Plank, the Deli inside Red Star Liquor, and Mr. E's Late Nite to our family. My goal has always been to create places where neighbors can gather, eat well, and celebrate together. I'm incredibly proud of what my team and I have accomplished, and we strive to make our guests feel at home and create lasting memories. Whether you're a longtime resident or just passing through, our doors are open to you.

Thank you for supporting local businesses— Your patronage allows us to thrive. See you soon, friends and neighbors.

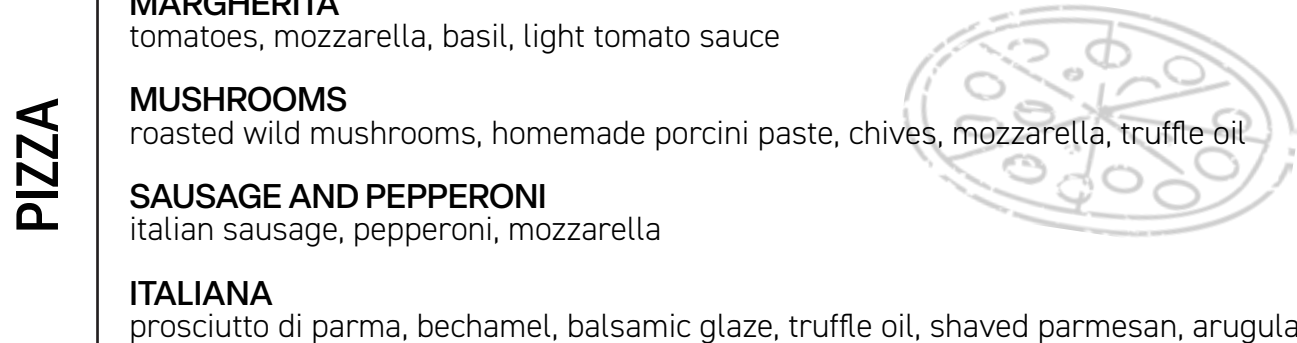
WINE BY THE GLASS

SPARKLING		g	b	ROSATI	g		b	
PROSECCO DOC villa braida veneto		10	40		ROSÉ le pianure veneto		10	40
'CORLETO' LAMBRUSCO villa di corlo emilia-romanga		10	40		ROSA DEI FRATI ca' dei frati lombardia		15	60
BRUT DE NOIR ROSÉ cleto chiarli emilia-romanga		12	48					
BIANCHI	PINOT GRIGIO tenuta santomè veneto	9	38	ROSSI	SICILIA ROSSO trovati sicilia	9	38	
	VERDICCHIO umani ronchi abruzzo	10	40		MONTEPULCIANO barone di valforte abruzzo	10	40	
	'LE BRUNICHE' CHARDONNAY tenuta di nozzole toscana	12	48		PINOT NOIR i prandi veneto	12	44	
	MOSCATO la gioiosa veneto	12	48		CHIANTI CLASSICO cafaggio toscana	12	48	
	SAUVIGNON BLANC bosco del merlo friuli	14	56		'SINCERO' SUPER TUSCAN cosimo maria masini toscana	14	56	
	GAVI la fornace piemonte	14	56		'BELNOCE' PRIMITIVO cantina rosa del golfo puglia	12	48	
	VERMENTINO locci zuddas sardegna	14	56		CABERNET SAUVIGNON castelvechio venezia giulia	14	56	
	'GORGO' CUSTOZA san michelin veneto	16	64		BARBERA D'ALBA marchiscio piemonte	14	56	
					LANGHE NEBBIOLO famiglia rivetti piemonte	16	64	
FLIGHTS	three 3oz pours							
	SPARKLING						20	
	prosecco, brut de noir rose, 'corleto' lambrusco							
	BIANCO						20	
	verdicchio, sauvignon blanc, vermentino							
	ROSSO						20	
	montepulciano, 'belnoce' primitivo, cabernet sauvignon							
	PIEMONTE						25	
	gavi, barbera d'alba, langhe nebbiolo							
	TOSCANA						25	
'le bruniche' chardonnay, chianti classico, super tuscan								
VENETO						25		
pinot grigio, rose, pinot nero								
SABA DELUXE						30		
'gorgo' custoza, rosa dei frati, langhe nebbiolo								
SPRITZ - HALF PORTION OF EACH						25		
aperol spritz, limoncello spritz, elderflower spritz								
CREATE YOUR OWN						30		
select any 3 wines by the glass								

HOUSE CLASSICS	SABA OLD FASHIONED old forester, tuaca, demerara, bitters SABARITA corazon blanco, ancho reyes, cointreau grapefruit, lime, tajin rim BASIL SMASH italian vodka, aperol, elderflower, basil, lemon SABARETTO SOUR amaretto, rye, lemon, blueberry ESPRESSO NEGRONI malfy gin, luxardo aperitivo, espresso liqueur, tuaca, fresh espresso FOUNTAIN OF YOUTH dark rum, luxardo aperitivo, falernum, pineapple, lime, sage bitters	ALL 14		COCKTAILS
MARTINIS	<i>martinis available for \$7 on mondays</i> ALL 14 CLASSIC MARTINI london dry gin or italian vodka, dry vermouth, dirty upon request ESPRESSO MARTINI italian vodka, espresso liqueur, amaretto, fresh espresso LIMONCELLO COSMOPOLITAN absolut citron, housemade limoncello, cranberry, lemon MARTINI AL FRESCO cucumber vodka, elderflower, lime, prosecco FRENCH MARTINI italian vodka, chambord, pineapple LEMON DROP MARTINI absolut citron, cointreau, lemon AMARO MANHATTAN old forester, amaro meletti, sweet vermouth, bitters	SPRITZES	<i>available for \$6 on thursdays</i> ALL 14 ‘CELLO SPRITZ choice of housemade orange, grapefruit, or limoncello APEROL SPRITZ aperol ELDERFLOWER SPRITZ florente elderflower liqueur LUXARDO SPRITZ luxardo aperitivo CRANBERRY GIN SPRITZ koval cranberry gin liqueur CHAMBORD SPRITZ chambord, verdicchio	10z 7 20z 10 FLIGHT 25
DRAFTS	ALL 8 PERONI NASTRO AZZURO imported lager italy MODELO ESPECIAL pilsner-style lager mexico BRAVAZZI BLOOD ORANGE hard soda italy REVOLUTION ‘ANTI-HERO’ ipa chicago GOOSE ISLAND ‘SOFIE’ belgian style ale chicago	PACKAGED	PERONI NASTRO AZZURO imported lager italy 8 GUINNESS stout ireland 8 MILLER HIGH LIFE american style lager wisconsin 5 LAGUNITAS MAXIMUS imperial ipa chicago 7 DOLOMITI PILS german style pilsner italy 8 DOUBLE CLUTCH KÖLSCH kölsch evanston 8	BEERS

WARM ANTIPASTI	MEATBALLS homemade meatballs with marinara sauce, parsley, parmesan 16.95
	ARANCINI WITH PROSCIUTTO zafferano risotto balls, fontina, prosciutto, spicy pomodoro sauce 16.95
	MUSSELS mussels sautéed in garlic and white wine, shallots, in a light-spice tomato sauce, crostini bread 20.95
	FRIED CALAMARI chef's special flour, garlic aioli, marinara 17.95
	SAUSAGE AND PEPPERS mild italian sausage, roasted peppers, shallots, fresh basil, white wine reduction 17.95
COLD ANTIPASTI	CHARCUTERIE BOARD cheese: brie, parmesan, gorgonzola meat: prosciutto, calabrese salami, capicola salami accountrements: mediterranean olives, almonds, fig marmalade, balsamic glaze, toasted crostini bread 29.95
	BRUSCHETTA ROMANA chopped fresh tomatoes, evoo, shaved parmesan, fresh basil on crostini 14.95
	TUNA SASHIMI chilled atlantic tuna, chili paste, fried shallots, fresno pepper, radish, kosher salt 18.95
	BURRATA burrata cheese, peach & tomato jam, prosciutto, toasted bread 18.95
	SHRIMP COCKTAIL shrimp, cocktail sauce 16.95
SALADS	HOUSE SALAD mixed greens, garden vegetables, italian dressing 13.95
	CAESAR chopped romaine, homemade croutons, parmesan cheese, caesar dressing 15.95
	KALE SALAD butternut squash, fresh pomegranate, roasted pumpkin seeds, bitter citrus vinaigrette, parmesan cheese 15.95
	BEET SALAD red and golden beets, citrus vinaigrette, goat cheese, orange supreme 16.95
PIZZA	MARGHERITA tomatoes, mozzarella, basil, light tomato sauce 20.95
	MUSHROOMS roasted wild mushrooms, homemade porcini paste, chives, mozzarella, truffle oil 20.95
	SAUSAGE AND PEPPERONI italian sausage, pepperoni, mozzarella 21.95
	ITALIANA prosciutto di parma, bechamel, balsamic glaze, truffle oil, shaved parmesan, arugula 22.95

DINNER



These items are cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

DINNER

CLASSICS	EGGPLANT PARMESAN breaded eggplant, spaghetti, basil, marinara sauce, parmesan cheese, mozzarella 19.95
	SPAGHETTI WITH MEATBALLS homemade meatballs, spaghetti, marinara sauce, parsley, parmesan cheese 21.95
	CHICKEN PARMESAN breaded chicken, spaghetti, marinara sauce, topped with mozzarella 24.95
ENTRÉES	CHICKEN VESUVIO pan-seared chicken breast, sweet peas, garlic, onions, oregano, white wine, olive oil, served with roasted potatoes 25.95
	LEMON CHICKEN chicken breast, glazed carrots, garlic butter pasta, lemon sauce 24.95
	SHORT RIB boneless braised short rib, red wine reduction, garlic, celery, carrot, cipollini onions, mashed potatoes 36.95
PASTA	PAN SEARED SALMON pan seared salmon, orange glaze sauce, sautéed spinach, garlic mashed potatoes 34.95
	STRIPED BASS striped bass, golden roasted potatoes, garlic green beans, lemon caper sauce 34.95
	NEW YORK STEAK choice new york filet, chimichurri sauce, roasted potatoes, grilled onions 42.95
	LINGUINI BASILICO WITH PROSCIUTTO linguini, butter, garlic, sweet peas, white wine sauce, basil <i>served tableside in a parmesan cheese wheel</i> 26.95
	LOBSTER RAVIOLI maine lobster, lobster broth reduction, sun dried tomatoes, squash, zucchini 36.95
PASTA	SEAFOOD RISOTTO arborio rice, sautéed baby scallops, shrimp, mussels, clams, calamari, sweet peas, tomato 33.95
	GNOCCHI WITH PESTO grilled chicken, potato gnocchi, basil, pine nuts, pesto sauce 23.95
	LINGUINI CARBONARA linguini, hickory smoked bacon, grana padano cheese, egg yolk, rich white cream sauce 24.95
	PENNE VODKA ground pork sausage, shallots, spinach, roasted bell peppers, vodka sauce, grated parmesan 21.95
	FARFALLE WITH VEGGIES broccolini, kale, red onions, green beans, cherry tomatoes, mushrooms, vegetable broth 21.95



PASTA	BUCATINI BOLOGNESE bucatini, homemade beef bolognese sauce, shaved parmesan 24.95 FETTUCCINE WITH SHRIMP sautéed shrimp, porcini, porcini broth, portobello mushroom, arugula, grated parmesan 25.95 BUTTERED RIGATONI homemade pork and beef fennel sausage, sweet peas, tomato, parmesan cream sauce 24.95 FETTUCINE CHICKEN ALFREDO fettuccine, alfredo sauce, parsley, grated parmesan 22.95 SEAFOOD LINGUINI mussels, calamari, shrimp, clams, baby scallops, white wine and sauce, touch of tomato sauce 32.95	DINNER
SIDES	SPINACH 11 BROCCOLINI 11 ASPARAGUS 10 GARLIC TRUFFLE FRIES 14 MASHED POTATOES 10 GREEN BEANS 10	
DOLCI/PASTRY	TIRAMISU lady fingers, espresso, mascarpone 9.95 GELATO your choice of chocolate, pistachio, cinnamon, or vanilla 8.95 CRÈME BRÛLÉE smooth & creamy custard, carmelized sugar, mixed berries 9.95 CHOCOLATE FUDGE CAKE three layers 9.95 CARROT CAKE three layers 9.95 SABA CANNOLI tube shaped shells, sweet & creamy ricotta filling 9.95 NEW YORK CHEESECAKE raspberry sauce, mixed berries 10.95 AFFOGATO vanilla gelato topped with espresso add a shot of liqueur for \$2 frangellico, amaretto disaronno, chocolate liqueur, or white sambucca 12 	DESSERT

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DAILY SPECIALS

not available on holidays or during events

HAPPY HOUR MON-FRI 4PM-6PM

\$6 select cocktails and wine + food specials

MARTINI MONDAY

\$7 martinis from our menu

WINE FLIGHT TUESDAY

\$15 on all wine flights

PIZZA WEDNESDAY

\$10 dine-in pizzas + \$12 call-in to-go pizzas

SPRITZ THURSDAY

\$6 spritzes from our menu

BRUNCH SAT-SUN 10AM-2:30

\$35 bottomless mimosas & bloody marys

\$24 brunch prix fixe menu, 3 courses

**SCAN FOR MENUS,
CHEF SPECIALS,
EVENTS, AND MORE!**



MANGIA BENE, RIDI SPRESSO, AMA MOLTO
eat well, laugh often, love much

4% convenience fee will be added to all checks
20% gratuity will be added to parties of 5 or more

